

## DESSERTS

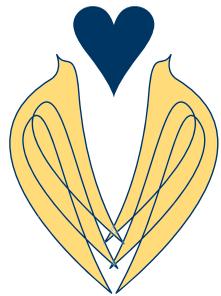
### \$2.95 per specialty dessert or bars

Cheesecakes  
Decorated cakes  
Ice cream specialties  
Tortes

### \$1.95 per slice of pie or fresh baked cookies

## HORS D'OEUVRES

	Per Item	Medium (serves 30)	Large (serves 75)
Vegetable tray and Ranch dip		\$49.00	\$99.00
Meat, cheese and crackers		\$59.00	\$109.00
Fruit tray with yogurt dip		\$59.00	\$109.00
Little smokies in BBQ sauce	\$0.95		
Chicken wings	\$0.25		
Italian meatballs in sauce	\$0.75		
Shrimp cocktail	Market		
Assorted pinwheels	\$1.29		
Smoked salmon display	Market		
Assorted egg rolls	\$1.95		



Felician Village

Mike Collins  
Director of Dining Services  
920-684-7171 ext. 332

Dani Schmidt  
Culinary Services Manager  
920-684-7171 ext. 342

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Manitowoc, WI 54220  
www.felicianvillage.org



## GUIDELINES

Thank you for choosing Felician Village for your special event. We realize every event is an important one, and we take pride in the fact that our catering services will be prompt and efficient.

A successful event requires planning and coordination. For that reason, we ask that you provide as much notice as possible prior to your special event.

- A notice of at least five days is requested in order to acquire all ingredients necessary for your needs. In the event that notice cannot be given, we will make every effort to provide you with the service you desire.
- A minimum of 20 guests is requested for all buffet meals.
- Service charge of \$25/hour for one server.
  - Buffet: One server per 25 guests
  - Plated: One server per 12 guests
- This menu pricing is for onsite catering at Felician Village, offsite events will be estimated with mileage where applicable and any special charges based on additional product and labor required.

### Linen and Silverware (not included)

Linen	\$2.00 per table
China	\$1.50 per person
Plastic Ware	\$1.00 per person

### Agreements

A signed agreement will be needed in order to proceed with catering events.

\*Whether dining out or preparing food at home, consuming raw or undercooked animal foods may increase your risk of food borne illness.

# CATERING MENU

at  
Felician  
Village



## BREAKFAST

### The Classic Continental \$5.95 per person

Coffee, assorted juice, assorted pastries, fresh cut fruit, yogurt and granola

### Hearty Breakfast Buffet \$8.95 per person

Coffee, juices, fresh pastries, fresh fruit, sunrise casserole or scrambled eggs, breakfast potatoes, sausage links or patties, smoked bacon

## ITEMS A LA CARTE

Pots of assorted coffee – \$1.35 per person

Assorted juice carafe – \$6.95 per carafe

Juice bottles – \$2.25 per person

### ADDITIONAL CHOICES

Fresh cut fruit tray – \$3.95/person

Assorted pastry tray – \$2.95/person

Come to Felician Village  
for your business meeting  
or family celebration!

## MAIN BUFFET MEALS

### Mexican \$9.95 per person

Your choice of chicken or beef burritos & tacos with rice and beans, toppings, sour cream and salsa.

### Deli BYO Sandwich \$9.95 per person

Two breads with deli meats, cheeses, toppings, soup of day, mayo and mustard.

### BYO Salad \$10.95 per person

Fresh greens with sliced chicken breast, flank steak, salad toppings

### Italian \$9.95 per person

Baked lasagna with garlic toast and fettuccine alfredo with chicken breast

### Tailgate Time \$9.95 per person

Char grilled hamburgers, bratwurst with sauerkraut, baked beans, coleslaw and potato served with salad

Includes pie or cookies and coffee, tea or milk.

## MOST POPULAR BUFFET

### Buffet \$12.95      Second Meat Additional \$2

Entree Choice of: Carved roast beef, ham, turkey, pork loin, corned beef, meat lasagna, herb baked chicken, beef stroganoff with noodles, or lemon-baked cod

Choice of Two: Mashed potatoes with gravy, roasted reds, au gratin potatoes, American fries

Choice of Two: Green beans almandine, whole kernel corn, peas & pearl, onions, glazed baby carrots, mixed vegetables, California blend or fresh garden salad

Dinner rolls and beverages included (coffee, tea or milk).  
Desserts at additional charge.

\*Children three years and younger    FREE  
Children ages four - 10 years        \$6.95

## WISCONSIN ROOM PLATED SERVICE

### Grilled Salmon Filet \$14.95

Topped with scampi butter, dill or cucumber sauce

### Broiled Cod \$11.95

Topped with choice of almondine, dill sauce or lemon butter

### Chicken Ambassador \$11.95

Version of classic Cordon Bleu with Hollandaise or Mornay butter sauce

Includes tossed salad with dressing, choice of vegetable, potato and beverage (coffee, tea or milk). Desserts at additional charge.

### Herb Baked Chicken \$9.95

Robust spices add amazing taste

### Sliced Pork Loin \$9.95

Center cut pork loin roasted, sliced and served with mustard sauce

### Sirloin Steak Teriyaki \$12.95

Marinated thin strips sautéed and topped with red and green peppers with teriyaki glaze, served on rice

To see our special restaurant-style lunch service menu, contact Dani Schmidt, Culinary Services Manager at 920-684-7171 ext. 342.



## PLATED SALADS

### Traditional Chef Salad \$8.95

Julienne ham, turkey, Swiss and cheddar cheeses on mixed fresh salad greens and topped with tomatoes, cucumbers, red onion and egg, and served with choice of dressings

### The Village Caesar Salad \$8.95

Crisp Romaine lettuce tossed with creamy Caesar dressing, grated parmesan cheese, tomato wedges and homemade garlic croutons, topped with choice of grilled or blackened sliced chicken breast

## BOX LUNCHES

### All Box Lunches \$7.95

Choice of: Club wrap, caesar wrap, vegetarian wrap, kaiser sandwich or sub sandwich

Variety of meats and cheeses. Ham, turkey or roast beef; cheddar or swiss

All box lunches include: A bag of chips, bottle of water, piece of fruit and cookie

**Thank you for your interest!**  
**We look forward to serving you in the future!**