

DESSERTS

Cheesecakes
Decorated cakes
Ice cream specialties
Tortes
Gourmet desserts
Brownies
Assorted pies
Assorted bars

HORS D'OEUVRES

Vegetable tray and Ranch dip
Meat, cheese and crackers
Fruit tray with yogurt dip
Little smokies in BBQ sauce
Chicken wings
Meatballs in sauce (Choice of sauce)
Shrimp cocktail
Assorted pinwheels



Felician Village

Lindsey Corbeil
Director of Culinary Services
920-684-7171 ext. 332

1635 S. 21st Street
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 14 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 \$40/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	\$2.00 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

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

Hearty Breakfast Buffet

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
Assorted juice carafe
Juice bottles

ADDITIONAL CHOICES

Fresh cut fruit tray
Assorted pastry tray

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

MAIN BUFFET MEALS

Mexican

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

Deli BYO Sandwich

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

BYO Salad

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

Italian

Baked lasagna with garlic toast and fettuccine alfredo with chicken breast

Tailgate Time

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

One meat option or Two

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.

WISCONSIN ROOM PLATED SERVICE

Grilled Salmon Filet

Topped with scampi butter, dill or cucumber sauce

Broiled Cod

Topped with choice of almondine, dill sauce or lemon butter

Chicken Ambassador

Version of classic Cordon Bleu with Hollandaise or Mornay butter sauce

Herb Baked Chicken

Robust spices add amazing taste

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

Sliced Pork Loin

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

Sirloin Steak Teriyaki

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 **Lindsey Corbeil, Director of Culinary Services at 920-684-7171 ext. 332.**



PLATED SALADS

Traditional Chef Salad

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

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

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!**

Many other options available upon request.