

# LA FELICITA CATERING

*ESTABLISHED 1971*



## ~ CATERING MENU ~



2351 Royal Windsor Dr., Unit 9  
Mississauga, ON L5J 4S7

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# About Us



## ABOUT LA FELICITA

It all began over 50 years ago when Gino and Felicia Terlizze started a small Italian bakery in Oakville. Over the years it expanded into the restaurant, café, banquet hall, and catering businesses.

Today, as their children, we have continued the tradition with our focus on providing only the best food services, successfully catering to our clients in Mississauga, Oakville, Burlington, Etobicoke, and the surrounding areas.

We are honoured to be a part of the local business community dating back to 1971! What separates us from the rest are our traditional family recipes and our use of only the freshest quality ingredients. They are what make our food so delicious and popular ... and drive the high ratings found on Google and social media. No wonder our clients keep coming back to La Felicita!

## LOCATION AND CONTACT INFORMATION

2351 Royal Windsor Drive, Unit 9,  
Mississauga ON L5J 4S7  
905-822-9922  
[www.lafelicita.ca](http://www.lafelicita.ca)  
[catering@lafelicita.ca](mailto:catering@lafelicita.ca)

Open Monday to Saturday. Closed Sunday.  
Kitchen hours: 7am to 3pm  
Office hours: 8am to 5pm  
Enquire regarding availability of later pick up and delivery times.

## HOW TO ORDER

**Online:** Browse our website and fill out a form for an order or quote -- or -- email us directly. Add as much information about your event as possible.

**Phone:** Call us to speak with someone directly.

**In Person:** Drop in during business hours for in-person assistance.

## RETAIL MENU ON BACK COVER



# Breakfast

## Continental

Mini assorted pastries: muffins, fruit danishes, croissants, and bagels garnished with fruit.

Served with: cream cheese, whipped butter, peanut butter, and strawberry jam

20pcs	30pcs	40pcs	50pcs	60pcs
\$42	\$63	\$84	\$100	\$120

## Breakfast Breads

Assorted slices of chocolate, wildberry, and lemon poppy seed coffee cakes

20pcs	30pcs	40pcs	50pcs	60pcs
\$50	\$75	\$100	\$125	\$150

## Breakfast Sandwiches

BLT, Western, egg & cheese, egg & sausage, egg & veg, egg & tomato, mushroom & spinach. Served on assorted bagels, croissants, english muffins, and 12 inch tortillas

Platter (10 sandwiches).....\$80

Each additional sandwich.....\$8

## Bagel Platter

Assorted multigrain, sesame, and plain bagels served with strawberry, herb & garlic, and plain cream cheese

\$33 per dozen

## Quiche

Ham & swiss, broccoli & cheddar, red pepper & zucchini, or mushroom & cheddar

Small (serves 12).....\$50

Large (serves 24).....\$100

## Mini Frittatas

Ham & swiss, broccoli & cheddar, red pepper & zucchini, or mushroom & cheddar

\$36 per dozen

## Hot Breakfast Buffet

Per person (20+ guests):

Scrambled eggs, bacon, sausages, potatoes, and 2 pancakes\*

per person.....\$15

\* upgrade to French toast

or Belgian waffles.....\$16

## Fruit Platter or Salad

Honeydew, canteloupe, watermelon, pineapple, clementines, strawberries, grapes

Small (serves 12-15).....\$55

Medium (serves 25).....\$70

Large (serves 40).....\$90

## Yogurt and Fruit Parfait

Vanilla yogurt, granola crunch, and fresh berries

Fruit only.....\$4.00 ea

With granola.....\$5.50 ea

## Energy Protein Bites

Made in-house: Chocolate hazelnut, Cranberry pistachio, Trail mix, Peanut butter chocolate chip

Minimum 4 dozen.....\$42/doz.

## Juice, Water, and Pop

Orange juice, apple juice, and cranberry juice, bottled water

\$1.75 each

## Coffee & Tea

Comes with cream, milk, sugar, sweetener, stir sticks, and disposable cups

Small (serves 10).....\$25

Medium (serves 20).....\$50

Large (serves 50).....\$125

Each additional 10 servings.....\$25

# Sandwiches

## Traditional Sandwiches

Served on large assorted rolls and/or 12 inch tortillas (wraps)

Choice of the following fillings:

- Oven roasted turkey with Havarti cheese
- Black Forest ham with Swiss cheese
- Roast beef and cheddar cheese
- Tuna
- Egg
- Montreal smoked meat
- Grilled vegetables with crumbled Feta cheese
- Italian mix of Capocollo, Mortadella, and Genoa salami with provolone cheese

Minimum order of 10, please

Individual sandwich each.....	\$10
Combo with traditional salad or soup**.....	\$13.50
Combo with Gourmet salad**.....	\$14.50

## Gourmet Sandwiches

Served on large assorted rolls and/or 12 inch tortillas (wraps)

Choice of the following fillings:

- Mango, red pepper, grilled chicken, and baby field greens
- Sesame chicken, grated carrots, baby field greens, and honey mustard
- Prosciutto, roasted red pepper, and Asiago cheese
- Roast turkey with pesto, cranberry, Havarti cheese, and baby field greens
- Smoked salmon with cucumber and cream cheese
- Falafel, Baba ganoush, tomatoes, cucumbers, onions -- vegan friendly
- Caprese - Vine-ripened tomato, buffalo mozzarella, avocado, capers, red onion, and basil
- Avocado, lettuce, roasted red pepper, and tomatoes on a wrap -- vegan friendly
- Roman tuna salad - Albacore tuna, black olives, and red pepper

Minimum order of 10, please

Individual sandwich each.....	\$14
Combo with any salad or soup**.....	\$18.50

## Hot Italian Sandwiches

"Make your own" ... served with Italian panini, sautéed mushrooms, onions, sweet and hot peppers on the side

Choice of: (minimum 10 per choice -- unless vegetarian)

- Chicken Parmigiana
- Veal Parmigiana
- Grilled chicken breast
- Grilled sausage
- Eggplant (mozzarella cheese and tomato sauce)
- Meatballs (parmigiana cheese and tomato sauce)

Individual sandwich each.....	\$14
Combo with any salad or soup**.....	\$18.50

\*\* Each sandwich combo will have the same salad

# Salad, Soup, Boxed Lunches

## Traditional Salads

- Garden (La Felicita House) - mixed greens, romaine lettuce, carrots, cherry tomatoes, and cucumbers
- Classic Caesar - romaine lettuce, croutons, and parmesan cheese
- Tri-Coloured Penne Pasta - with garden vegetables tossed in a fresh basil and olive oil dressing
- New Potato - red onions, pickles, dill, and celery with a herb vinaigrette
- Tomato and Cucumber - tossed in a fresh lemon olive dressing
- Bean - chick peas, red kidney beans, and diced garden vegetables marinated in a vinaigrette

\$4.50 per portion

## Gourmet Salads

- California - mixed baby greens, mango wedges, red peppers, and shaved almonds with a citrus vinaigrette
- Baby Spinach - baby spinach, strawberries, candied pecans, and feta cheese with a balsamic vinaigrette
- Insalata Caprese - bocconcini cheese, fesh slices of tomato, and basil drizzled with olive oil
- Quinoa - quinoa with mixed grilled vegetables and chick peas
- Greek - romaine herbs, spring mix, black kalamata olives, tomatoes, crumbled feta, and red onions
- Cinnamon apple - mixed greens, cinnamon glazed apples, red peppers, and raisins with a balsamic vinaigrette

\$5.50 per portion

## Soups

Choose from:

- Chicken noodle
- Vegetable
- Cream of broccoli
- Cream of asparagus
- Italian Wedding
- Butternut squash

\$6 each

## Boxed Lunches

Assorted traditional sandwiches on buns & wraps, seasonal crudites, gourmet cookie, and whole fruit

Choice of salad\*\*: pasta primavera, new potato, bean, or tomato cucumber  
minimum 10.....\$16 each

## Gourmet Boxed Lunches

Assorted gourmet sandwiches on buns & wraps, seasonal crudites, gourmet cookie, and whole fruit

Choice of salad\*\*: pasta primavera, new potato, bean, or tomato cucumber  
minimum 10.....\$21 each

\*\* Each boxed lunch will have the same salad

# Menu Packages

## **Menu #1 - Lasagna (meat or vegetable) or Cannelloni (meat or spinach ricotta)** **\$16**

Served with: Garden or Caesar salad, rolls and butter

## **Menu #2 - Penne Toscana** **\$16**

Chicken, mushrooms, sun-dried tomatoes

Choice of: Rosé, Alfredo, or Tomato sauce

Served with: Garden or Caesar salad, rolls and butter

## **Menu #3 - Chicken or Veal and Pasta** **\$19**

Upgrade to veal for \$1.50 per portion

With tomato basil penne, Garden or Caesar salad, rolls and butter

\* Chicken available: Grilled, Parmigiana, Marsala, or Al Limone

\* Veal available: Parmigiana, Marsala, or Al Limone

## **Menu #4 - Chicken or Veal, Vegetables, and Potatoes** **\$22**

Upgrade to veal for \$1.50 per portion

With sautéed vegetables, roasted potatoes, Garden or Caesar salad, rolls and butter

\* Chicken available: Grilled, Parmigiana, Marsala, or Al Limone

\* Veal available: Parmigiana, Marsala, or Al Limone

## **Menu #5 - Chicken Fajitas** **\$20**

Build your own marinated chicken breast, roasted bell pepper, and onions

Served with: Mexican rice, flour tortillas, sour cream, salsa, shredded cheese

## **Menu #6 - Stuffed Tuscan Chicken (Breaded or Grilled)** **\$22**

Served with: Rice pilaf, sautéed vegetables, rolls and butter

## **Menu #7 - Portugeuse OR Rosemary Chicken** **\$19**

Served with: Roasted potatoes, rice pilaf, and garden salad

## **Menu #8 - Vegetable Teriyaki Stir Fry** **\$16**

Served with: Steamed white rice, Garden salad, and spring rolls

\* Add chicken, pork, or beef for \$2

## **Menu #9 - Chicken Souvlaki (or Vegetarian Skewers)** **\$20**

Chicken skewers (2), rice pilaf, Greek salad, pita, tzatziki, and hummus

Substitute vegetable skewers for a vegetarian option

## **Menu #10 - Vegan Falafel and Rice** **\$18**

Falafel skewer served with rice pilaf, tomato & cucumber salad, and a roasted red pepper dip on the side

## **Menu #11 - Roast Beef** **\$29**

AAA Sirloin beef, roasted potatoes, gravy, sautéed vegetables, rolls and butter

Add soup or salad for \$3

## **Menu #12 - Salmon** **\$29**

Poached Atlantic salmon, roasted potatoes, sautéed vegetables

Choice of: Lemon butter and white wine sauce, Tropical salsa (pineapple, mango, papaya, cilantro), or Dijon white wine sauce

Add soup or salad for \$3



# Entrées

## Chicken & Fish

- Chicken (per piece) - choose one type** **\$9.50**
- Parmigiana - breaded with mozzarella cheese and tomato sauce
  - Marsala - lightly floured in a marsala wine and mushroom sauce
  - Al Limone - lightly floured in a white wine and fresh lemon sauce
- Grilled Chicken Breast** **\$9.50**  
Served with mango, pineapple, & papaya salsa OR julienne vegetables
- Roasted Rosemary Chicken** **\$9.50**  
2 pieces per portion, combination of breast, leg, and thigh
- Portugeuse Chicken** **\$9.50**  
2 pieces per portion, combination of breast, leg, and thigh in whiskey sauce
- Chicken Souvlaki** **\$11**  
2 skewers per portion, served with pita pieces, hummus, tzatziki  
Vegetable/vegan skewers available as substitute
- Tuscan Chicken - Breaded** **\$12.50**  
Filled with ricotta, spinach, and roasted red pepper
- Tuscan Chicken - Grilled** **\$12.50**  
Stuffed with ricotta, spinach, and roasted red pepper
- Poached Atlantic Salmon** **\$20**  
Choice of: Lemon butter and white sauce OR Tropical salsa (pineapple, mango, papaya, cilantro)

## Beef & Pork

- Veal - choose one type** **\$11**
- Parmigiana - breaded with mozzarella cheese and tomato sauce
  - Marsala - lightly floured in a marsala wine and mushroom sauce
  - Al Limone - lightly floured in a white wine and fresh lemon sauce
- Italian Sausages** **\$9.50**  
Sautéed with white wine, bell peppers, and onion
- Roast Beef** **\$20**  
Sautéed with white wine, bell peppers, and onion  
\* 6 to 8 oz. per serving
- Jumbo Meatballs** **\$6**  
Two per serving in a tomato and basil sauce

## Vegetarian

- Ratatouille** **\$8**  
Seasonal vegetables, garlic, and olive oil
- Stuffed Peppers** **\$8**  
Rice, garden vegetables, mozzarella and parmigiana cheeses
- Eggplant Parmigiana** **\$9.50**  
Breaded, mozzarella cheese, and tomato sauce
- Vegetarian Skewers** **\$11**  
2 skewers per portion, served with pita pieces, hummus, tzatziki. Vegan

# Pasta

## Lasagna

Meat or Vegetarian

Small (9 pcs).....	\$70
Large (18 pcs).....	\$120

## Eggplant Parmigiana

Small (9 pcs).....	\$75
Large (18 pcs).....	\$125

## Cannelloni

Meat or Spinach & Ricotta

Small (10 pcs).....	\$55
Large (20 pcs).....	\$100

## Pasta Side Dishes\*

	Small serves 10 sides*	Medium serves 20 sides*	Large serves 30 sides*
<b>Tomato Basil</b> Penne pasta	\$45	\$60	\$70
<b>Penne à la Vodka</b> Rosé sauce	\$55	\$75	\$85
<b>Pesto Primavera</b> Pesto aglio e olio with garden vegetables	\$55	\$75	\$90
<b>Vegetarian Toscana</b> Mushrooms, sun-dried tomatoes. Choice of rosé or alfredo sauce	\$55	\$75	\$90
<b>Chicken Toscana</b> Mushrooms, sun-dried tomatoes. Choice of rosé or alfredo sauce	\$65	\$90	\$110
<b>Cheese Tortellini</b> Choice of rosé or alfredo sauce	\$65	\$90	\$110
<b>Butternut Squash Ravioli</b> Chive and sage cream sauce	\$65	\$90	\$110

## Add-On Items

<b>Dinner Roll &amp; Butter</b>	each \$0.75
<b>Garlic Bread</b>	each \$1.75
<b>Chili Flakes (250 mL)</b>	\$5
<b>Parmigiana Cheese (250 mL)</b>	\$6

## Sides

### Rice Side Dishes\*

	Small serves 10 sides*	Medium serves 15 sides*	Large serves 20 sides*
<b>Mushroom &amp; Spinach Risotto</b>	\$60	\$80	\$90
<b>Rice Pilaf with Vegetables</b>	\$40	\$50	\$60

### Vegetable Side Dishes\*

	Small serves 10 sides*	Medium serves 20 sides*	Large serves 20-30 sides*
<b>Sautéed Vegetables</b> Broccoli, cauliflower, green beans, carrots, and zucchini cooked in garlic & olive oil	\$55	\$75	\$90
<b>Ratatouille</b> Chopped eggplant, onion, zucchini, peppers, asparagus, mushrooms, tomato, garlic & olive oil	\$55	\$75	\$90
<b>Grilled &amp; Marinated Vegetables</b> Eggplant, zucchini, peppers, asparagus, mushrooms	\$65	\$90	\$115
<b>Green Beans &amp; Red Peppers</b>	\$65	\$90	\$115
<b>Oven Roasted Potatoes</b>	\$45	\$60	\$75
<b>Creamy Mashed Potatoes</b>	\$45	\$60	\$75

## Drinks

### Cold Beverages

<b>Assorted soft drinks</b>	<b>\$1.75</b>
<b>Bottled fruit juice</b>	<b>\$1.75</b>
<b>Spring water</b>	<b>\$1.75</b>
<b>San Pellegrino (individual)</b>	<b>\$3.00</b>
<b>San Pellegrino (750 mL)</b>	<b>\$8.00</b>

### Coffee & Tea

Comes with cream, milk, sugar, sweetener, stir sticks, and disposable cups

Small (serves 10)	Medium (serves 20)	Large (serves 50)	More than 50
\$25	\$50	\$125	\$2.50 each









# Pizza

## Gourmet Pizzas

	X-Large 12 pcs	Party 24 pcs
<b>Margherita</b> Tomato Sauce, basil, and mozzarella	\$25	\$35
<b>Deluxe</b> Pepperoni, green peppers, mushrooms, mozzarella	\$29	\$39
<b>Canadian</b> Pepperoni, mushrooms, bacon, mozzarella	\$29	\$39
<b>Hawaiian</b> Ham, pineapple, mozzarella	\$29	\$39
<b>Napoletana</b> Prosciutto, red peppers, olives, oregano, mozzarella	\$29	\$39
<b>Vegetarian</b> Zucchini, eggplant, red peppers, mozzarella	\$29	\$39
<b>Pepperoni &amp; Cheese</b> Pepperoni and mozzarella cheese	\$29	\$39
<b>Pollo</b> Chicken, mushrooms, red peppers, parmigiana, mozzarella, pesto sauce	\$32	\$42

# Desserts

	X-Small (20 pcs)	Small (35 pcs)	Medium (45 pcs)	Large (65 pcs)
<b>Italian Pastries &amp; Squares</b> Assortment of mini pastries and squares	\$35	\$50	\$65	\$95
<b>Fresh Baked Decadent Cookies</b> Chocolate chip, cocolate fudge, oatmeal raisin, white chocolate macadamia		(24 pcs) \$35	(40 pcs) \$55	(64 pcs) \$80
<b>Churro Donuts</b> Served with a chocolate dip				\$36/doz.
<b>Chocolate Covered Strawberries</b> Strawberries dipped in white and milk chocolate				\$36/doz.
<b>Tiramisu Cups</b> Italian coffee dessert served in an individual 5 oz. cup				\$4.50 each
<b>Strawberry Shortcake Cups</b> Strawberry shortcake served in an individual 5 oz. cup				\$4.50 each
<b>Lemon Mousse Cups</b>				\$4.50 each
<b>Cheesecake Slice with Berries</b>				\$4.50 each
<b>Gluten Free Brownies / Cookies (each)</b>				\$2.95 / \$2.25

# Platters

	Small serves 10-20	Medium serves 20-25	Large serves 25-30
<b>Domestic Cheeses</b>	\$65	\$85	\$110
Cheddar, Brie, Swiss/Emmenthal, Provolone, and Marble cheeses. Served with crackers, dried fruits, herbs, and garnished with fresh grapes & strawberries			
<b>Imported &amp; Domestic Cheeses</b>	\$110	\$140	\$190
Assorted imported and domestics cheese. Served with crackers, dried fruits, herbs, and garnished with fresh grapes & strawberries			
<b>Charcuterie</b>	\$120	\$150	\$200
Cured meats, imported & domestic cheeses, and olives. Served with crostini and assorted spreads			
<b>Fresh Garden Vegetables</b>	\$45	\$55	\$70
Broccoli, cauliflower, peppers, celery, carrots, and cucumbers served with our own herb dip			
<b>Fresh Bruschetta</b>	\$45	\$55	\$70
Fresh diced and marinated tomatoes. Served with garlic crostini.			
<b>Mediterranean</b>	--	\$75	\$90
Hummus, roasted red pepper, and guacamole. Served with grilled naan bread, crostini, and marinated olives			
<b>Antipasto</b>	--	\$85	\$110
Grilled zucchini, eggplant, and red peppers with bocconcini cheese and marinated olives & mushrooms. Fresh bread pieces included.			
<b>Seasonal Fruit &amp; Berries</b>	\$55	\$70	\$90
Sliced melons, pineapple, grapes, strawberries, and clementines			
<b>Shrimp Cocktail Platter</b>	\$40 per dozen		
Jumbo poached shrimp with lemon garnish. Served with cocktail sauce.			

	Small	Medium	Large
	40 pcs	64 pcs	80 pcs
<b>Pinwheel Wraps</b>	\$50	\$80	\$100
Assorted flavoured tortilla wraps cut into appetizer-size pieces. Fillings: oven-roasted turkey, black forest ham, roast beef, cucumber & cream cheese, asparagus & hummus, smoked salmon & cream cheese, tuna salad with black olives.			
<b>Traditional Sandwiches</b>	\$50	\$80	\$100
Triangle sandwiches served on white and whole wheat breads. Fillings: oven-roasted turkey, black forest ham, roast beef, egg salad, tuna salad.			
<b>Fancy Tea Sandwich Triangles</b>	\$60	\$95	\$120
Delicate finger sandwiches, crust removed. Fillings: oven-roasted turkey, black forest ham, roast beef, cucumber & cream cheese, asparagus & hummus, smoked salmon & cream cheese, tuna salad with black olives.			

# Appetizers

Priced per dozen. Minimum 2 dozen each.

## **Coconut Shrimp** \$40

Jumbo shrimp coated in coconut

## **Gourmet Mini Beef or Vegetarian Burgers** \$40

Served on homemade foccacia bun topped with goat cheese and tomato aioli sauce

## **Chicken Satays** \$30

Grilled chicken skewers marinated in spices. Served with mango, honey, and peanut dipping sauce

## **Mushroom Caps** \$30

Filled with ricotta cheese and topped with pecans

## **Spring Rolls** \$30

Cabbage, carrots, shitake mushrooms, bean sprouts, and spinach in a spring roll pastry

## **Pizzette Rustic Mini Pizza** \$30

Topped with fresh tomato sauce, bocconcini cheese, and basil

## **Arancini** \$30

Rice balls stuffed with mozzarella cheese and coated with bread crumbs. Served with tomato sauce

## **Vegetable Samosas** \$30

Combination of vegetables and beans in a curry sauce

## **Chicken Sliders** \$40

Chicken parmigiana served on our homemade foccacia

## **Veal Sliders** \$40

Veal parmigiana served on our homemade foccacia

## **Shrimp Shooters** \$40

Jumbo shrimp served in a cup with cocktail sauce and garnished with lemon

## **Vegetarian Empanadas** \$30

Black & red beans, red & green peppers, onions, corn, and cheese in a puff pastry pocket with Mexican spices

## **Mac & Cheese** \$30

Pasta with shredded cheddar & mozzarella cheeses served in a mini cup

## **Prosciutto, Fig, & Goat Cheese on Crostini Toast** \$35

Goat cheese and prosciutto on a crostini topped with arugula and fig

## **Caprese Skewers** \$30

Grape tomatoes, mini bocconcini with basil, and drizzled with olive oil

## **Smoked Salmon and Asparagus** \$30

Smoked Atlantic salmon rolled with asparagus and cream cheese on mini toast

## **Meatballs** \$30

Baked homemade mini meatballs in a tomato sauce served with a soft crostini

## **Alaskan Crabcakes** \$40

Alaskan crab and seafood cakes with a roasted red pepper remoulade

## **Vegetarian Vol-au-Vents** \$30

Light puff pastry cup filled with grilled vegetables in a pesto aioli

## **Triple Layer Dip** \$35

Sour cream, guacamole, and Pico de Gallo salsa served with homemade tortilla chips

## **Falafel Balls** \$30

Served with homemade baba ghanoush

# BBQ

Minimum 20 guests

Includes one entrée, side, and salad per person

All menus include appropriate buns and condiments



## THE DELUXE

\$21.95 per person

Choose from:

- Marinated chicken breast
- Italian sausage
- Gourmet beef burger
- Gourmet vegetarian burger
- Vegetable skewer (vegan)

Choose a combination of entrées!

Minimum of 10 pieces each required

Add additional\* DELUXE entrée portion  
for \$9 per person

\*If your additional entrée is not one you have already chosen,  
you must add in quantities of 10+

## THE SIZZLER

\$28.95 per person

Choose from:

- Baby back pork ribs
- BBQ chicken
- New York strip loin steak
- Jumbo tiger shrimp skewer
- Grilled fresh teriyaki Atlantic salmon
- Grilled vegetable skewer (vegan)

Choose a combination of entrées!

Minimum of 10 pieces each required

Add additional\* SIZZLER entrée portion  
for \$12 per person

## INCLUDED

### SALADS

and

### SIDES

Choose a combination of salads!

Minimum of 10 pieces each required

Pasta salad   Coleslaw   Garden salad   Potato salad

Choose a combination of sides!

Minimum of 10 pieces each required

- Corn on the cob
- Roasted potatoes
- ½ Corn + ½ Potatoes

## EXTRAS

### DRINKS

Choose a combination of drinks!

\$1.75 each

Pop   Water   Juice

### FRUIT

Refreshing, ready-to-eat fruit

\$3.00 per person

Watermelon and Strawberries

### RENTALS

- BBQs   •Tents   •Tables
- Chafers   •Urns   •Platters

Call for quote

### STAFF

Professional staff to smoothly  
run your event

- Chef(s)
- Wait staff

Call for quote

# Cakes

## BUTTERCREAM

(VANILLA, CHOCOLATE, LEMON, OR MOCHA)

Layers of vanilla OR chocolate sponge cake

Filled with **vanilla, chocolate, lemon, or mocha** buttercream. Made with real butter and egg whites

## BLACK FOREST

Layers of chocolate cake filled with real cream and

Black Forest cherries. Decorated with whipped cream, chocolate shavings, and more cherries

## CARROT CAKE

Blend of carrots, grated pineapple, walnuts, raisins, and spices with a cream filling

## CHEESECAKE

Smooth and creamy cheesecake with choice of mixed fruit or strawberries

## ITALIAN RUM CAKE

Sponge cake layered with vanilla & chocolate custard.

Topped with whipped cream and a rum flavoured syrup.

May contain nuts

## DARK CHOCOLATE MOUSSE

Layers of chocolate sponge filled with chocolate

mousse. Decorated with chocolate shavings and

wrapped in a chocolate band

## WHITE CHOCOLATE AND FRESH RASPBERRY MOUSSE

Layers of vanilla sponge filled with white chocolate

mousse and swirls of fresh raspberry. Decorated with

white chocolate shavings and surrounded with a white chocolate band

## LEMON MOUSSE

Layers of vanilla with lemon curd and whipped cream

combined

## STRAWBERRY ROMANOFF

Vanilla cake filled with real whipped cream and

strawberries. Decorated with whipped cream, whole

berries, and chocolate curls

## STRAWBERRY CHANTILLY

Vanilla cake filled with custard and strawberries.

Decorated with whipped cream, whole berries, and

chocolate curls

## LA SFOGLIA

Layers of puff pastry filled with Chantilly cream and

strawberries.

## ITALIAN ST. HONORE

Layers of puff pastry filled with Chantilly cream and

strawberries. Decorated with Chantilly cream filled pastry

puffs dipped in cracked caramel

## DIPLOMATICA

Layers of puff pastry and vanilla sponge cake filled with

Chantilly cream and strawberries

## TIRAMISU

Ladyfingers dipped in coffee layered with a whipped

mixture of eggs, sugar, and marscapone cheese.

Flavoured with cocoa

## \*\* GLUTEN-FREE \*\*

Gluten-free sponge cake, layered with fresh cream.

Please call for availability and pricing.

## CUPCAKES

Available in vanilla and chocolate at \$3.99 each. Red

velvet available at an additional cost

Cake Size	8" Round	10" Round	10"x 10"	12"x 12"	15"x 11"	18" x 12"	21" x 15"
Serves	10- 12	15- 18	20	25- 30	35- 40	50- 70	80- 90
Buttercream	\$50	\$74	\$85	\$105	\$115	\$155	\$185
Black Forest	\$54	\$84	\$100	\$115	\$125	\$185	\$215
Carrot Cake	\$53	\$80	\$95	\$115	\$125	\$175	\$215
Cheesecake	--	\$80	--	--	--	--	--
Italian Rum Cake	\$53	\$80	\$95	\$105	\$115	\$175	\$215
Dark Choc. Mousse	\$54	\$84	\$100	\$115	\$125	\$185	\$225
W.Choc./Rasp. Mousse	\$54	\$84	\$100	\$115	\$125	\$185	\$225
Lemon Mousse	\$54	\$84	\$100	\$115	\$125	\$185	\$225
Strawberry Romanoff	\$54	\$84	\$100	\$115	\$125	\$185	\$225
Strawberry Chantilly	\$54	\$84	\$100	\$115	\$125	\$185	\$225
La Sfoglia	\$60	\$90	\$105	\$120	\$135	\$195	\$230
Italian St. Honore	\$95	\$134	\$150	\$165	\$185	\$250	\$305
Diplomatica	\$60	\$90	\$105	\$120	\$130	\$195	\$230
Tiramisu	\$53	\$80	\$95	\$115	\$125	\$185	\$225
Gluten-Free	--	--	--	--	--	--	--



# Terms

## DELIVERY

We are happy to deliver your food directly to you. Standard delivery hours are from 7 am to 5 pm. After hours deliveries are available upon request and may be subject to an additional fee.

Orders must meet a minimum to qualify for delivery. Please note that delivery charges are based on distance from our location and vary depending on the size of the order, delivery time, and delivery address.

Any orders that do not qualify can be made available for pick up. Hot boxes may be made available for transport of hot foods. A deposit may be required and any containers must be returned by the next business day.

## TERMS

Prices: All prices are subject to applicable taxes. All prices listed are subject to change at any time. Please see [www.LaFelicitita.ca](http://www.LaFelicitita.ca) for any updates and to see our newest menus!



Payment: We accept Visa, Mastercard, and American Express credit cards (processing fee may apply). Cash or cheque may be accepted on approved orders. Some orders are subject to a 25% non-refundable deposit. Please note that we do not accept debit card payments.

Cancellations or changes: Cancellations require a minimum of 72 hours notice. Changes must be acknowledged and accepted by La Felicitita to be valid. Minimum notice is required depending on the size and food choices of the order and must be done during regular hours of operation.

## OTHER COSTS

If requested, we include disposables (paper plates, biodegradable cutlery, and napkins) at \$0.40 per setting for all orders. Serving utensils (tongs, spoons, spatulas) can be added for an additional \$2.50 per piece.

## OTHER SERVICES

La Felicitita offers rental and staff services. Please contact us directly for your special event needs.

### RENTALS

- BBQs
- Tents
- Tables
- Chafers
- Urns
- Platters

Call for quote

### STAFF

Professional staff to smoothly run your event

- Chef(s)
- Wait staff

Call for quote



# LA FELICITA CATERING

## RETAIL MENU

### PASTAS

**Lasagna - \$32**

Meat or Vegetarian

**Cannelloni (8 pcs) - \$32**

Meat or Cheese

**Penne Toscana - \$28**

Chicken or Vegetarian

**Tortellini - \$28**

Cheese tortellini in a rosé sauce

**Butternut Squash Ravioli - \$28**

Butternut squash ravioli  
in a sage and chive cream sauce

### MEATS

**Parmagiana (3 pcs)**

Chicken - \$30 or Veal - \$33

**Jumbo Meatballs (6 pcs) - \$24**

### EXTRAS

**Garlic Bread (6 pcs) - \$7**

**Tomato Sauce**

Large - \$10 or Small - \$6

**Meat Sauce**

Large - \$13 or Small - \$8

**Individual portions - \$12**

**\*\* Please call ahead as item stock varies by day! \*\***

In-store orders available!

FRESH AND/OR FROZEN

Store hours: 9am-5pm Monday to Saturday

2351 Royal Windsor Dr., Unit 9

Mississauga, Ontario L5J 4S7

[www.LaFelicita.ca](http://www.LaFelicita.ca)

[catering@LaFelicita.ca](mailto:catering@LaFelicita.ca)

905-822-9922

