

LA FELICITA CATERING



~ CATERING MENU ~ *ESTABLISHED 1971*



MISSISSAUGA, ON L5J 4S7
www.LaFelicita.ca
catering@LaFelicita.ca
905-822-9922

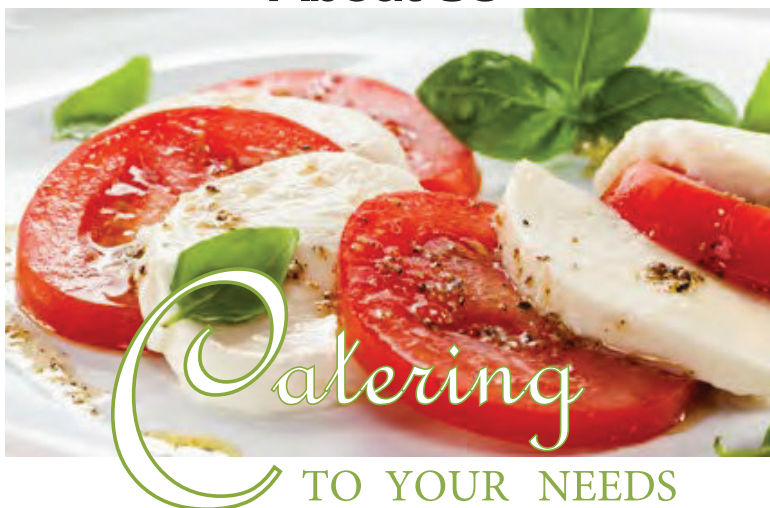




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About Us



ABOUT LA FELICITA

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

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
catering@lafelicita.ca

Open Monday to Saturday. Closed Sunday.

Kitchen hours: 7am to 3pm

Office hours: 8am to 5pm

Enquire regarding later pick up and delivery times (usually 5:30-6:00)

Retail menu on back cover

Breakfast

Continental

Mini assorted 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, mushroom & cheddar

Small (serves 12).....	\$50
Large (serves 24).....	\$100

Mini Frittatas

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

\$36 per dozen

Hot Breakfast Buffet

Per person (20+ guests):

2 scrambled eggs, 3 bacon, 2 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

Fruit Yogurt

Topped with strawberries, raspberries, blueberries, and blackberries

.....\$3.25 ea

Yogurt and Fruit Parfait

Vanilla yogurt, granola crunch, and fresh berries

With granola.....	\$4.50 ea
Fruit only.....	\$3.25

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
- Caprese - Vine-ripened tomato, buffalo mozzarella, avocado, capers, red onion, and basil
- 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, sauteed 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) **\$15**

Served with: Garden or Caesar salad, rolls and butter

Menu #2 - Penne Toscana **\$15**

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 or Rice **\$18**

Upgrade to veal for \$1 per portion

With choice of tomato basil penne or rice pilaf, 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 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 **\$17**

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) **\$18**

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

Menu #7 - Portugeuse OR Rosemary Chicken **\$17**

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

Menu #8 - Vegetable Teriyaki Stir Fry **\$15**

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

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

Menu #9 - Chicken Souvlaki (or Vegetarian Skewers) **\$18**

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

Substitute vegetable skewers for chicken for a vegetarian option

Menu #10 **

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), Teriyaki, OR Dijon white wine sauce

Add soup or salad for \$3

Entrées

Chicken & Fish

- Chicken (per piece) - choose one type** **\$9**
- 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**
Served with mango, pineapple, & papaya salsa OR julienne vegetables
- Roasted Rosemary Chicken** **\$9**
2 pieces per portion, combination of breast, leg, and thigh
- Portugeuse Chicken** **\$9**
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** **\$11**
Filled with ricotta, spinach, and roasted red pepper
- Tuscan Chicken Grilled** **\$11**
Stuffed with ricotta, spinach, red pepper
- Poached Atlantic Salmon** **\$20**
Choice of: Lemon butter and white sauce, Tropical salsa (pineapple, mango, papaya, cilantro), OR Teriyaki

Beef & Pork

- Veal - choose one type** **\$10**
- 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**
Sautéed with white wine, bell peppers, and onion
- Roast Beef** **Market price**
Sautéed with white wine, bell peppers, and onion
* 6 to 8 oz. per serving
- Beef Tenderloin** **Market price**
Inside round (4 or 6 oz.)
- 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**
Breaded, mozzarella cheese, and tomato sauce
- Vegetarian Skewers** **\$9**
2 skewers per portion, served with pita pieces, hummus, tzatziki. Vegan

Pasta

Lasagna

Meat or Vegetarian

Small (9 pcs).....	\$70
Large (18 pcs).....	\$110

Eggplant Parmigiana

Small (9 pcs).....	\$70
Large (18 pcs).....	\$110

Cannelloni

Meat or Spinach & Ricotta

Small (10 pcs).....	\$50
Large (20 pcs).....	\$85

Pasta Side Dishes*

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

Add-On Items

Dinner Roll & Butter	each \$0.75
Garlic Bread	each \$1.75
Chili Flakes (250 mL)	\$5
Parmigiana Cheese (250 mL)	\$6

Sides

Rice Side Dishes*

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

Vegetable Side Dishes*

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

Drinks

Cold Beverages

Assorted soft drinks	\$1.75
Bottled fruit juice	\$1.75
Spring water	\$1.75
San Pellegrino (individual)	\$3.00
San Pellegrino (1.5 L)	\$8.00

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

Margherita

Tomato Sauce, basil, and mozzarella

Deluxe

Pepperoni, green peppers, mushrooms, mozzarella

Canadian

Pepperoni, mushrooms, bacon, mozzarella

Hawaiian

Ham, pineapple, mozzarella

Napoletana

Prosciutto, red peppers, olives, oregano, mozzarella

Vegetarian

Zucchini, eggplant, red peppers, mozzarella

Pepperoni & Cheese

Pepperoni, cheese, mozzarella

Pollo

Chicken, mushrooms, red peppers, parmigiana, mozzarella, pesto sauce

X-Large
12 pcs

Party
24 pcs

\$25

\$35

\$29

\$39

\$29

\$39

\$29

\$39

\$29

\$39

\$29

\$39

\$29

\$39

\$32

\$42

Desserts

X-Small **Small** **Medium** **Large**
(20 pcs) (24 pcs) (40 pcs) (64 pcs)

Italian Pastries & Squares

Assortment of mini pastries and squares

\$35

\$50

\$60

\$80

Fresh Baked Decadent Cookies

Chocolate chip, chocolate fudge, oatmeal raisin, white chocolate macadamia

\$35

\$50

\$80

Churro Donuts

Served with a chocolate dip

\$24/doz.

Chocolate Covered Strawberries

Strawberries dipped in white and milk chocolate

\$30/doz.

Tiramisu Cups

Italian coffee dessert served in an individual 5 oz. cup

\$4.50 each

Strawberry Shortcake Cups

Strawberry shortcake served in an individual 5 oz. cup

\$4.50 each

Gluten Free Brownies

\$2.75 each

Gluten Free Cookies

\$1.95 each

Platters

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

	Small	Medium	Large
	40 pcs	64 pcs	80 pcs
Pinwheel Wraps	\$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.			
Traditional Sandwiches	\$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.			
Fancy Tea Sandwich Triangles	\$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 \$35

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 \$25

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

Pizzette Rustic Mini Pizza \$25

Topped with fresh tomato sauce, bocconcini cheese, and basil

Arancini \$25

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

Vegetable Samosas \$25

Combination of vegetables and beans in a curry sauce

Chicken Sliders \$35

Chicken parmigiana served on our homemade foccacia

Veal Sliders \$35

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 \$25

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

Mac & Cheese \$25

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

Grilled Cheese Dippers \$30

Toasted baguette filled with aged cheddar cheese. Served with homemade tomato soup

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

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

Caprese Skewers \$25

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

Smoked Salmon and Asparagus \$25

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

Meatballs \$25

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

Crab Vol-au-Vents \$30

Light puff pastry cup filled with fresh crab, cucumber, and dill

Vegetarian Vol-au-Vents \$25

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

Triple Layer Dip \$25

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

Falafel Balls \$25

Served with homemade baba ghanoush

BBQ

Minimum 20 guests

All menus include appropriate buns, condiments,
disposable plates, napkins, and cutlery

Includes one entrée, side, and salad per person



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 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 cream and whipped cream. Topped with a rum flavoured syrup

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. Decorated with Chantilly cream filled pastry puffs dipped in cracked caramel

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. Fresh fruits add \$6 extra

BIBLE CAKE

Decorated with fondant. Call for 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	\$45	\$69	\$80	\$100	\$110	\$150	\$180
Black Forest	\$49	\$79	\$95	\$110	\$120	\$180	\$210
Carrot Cake	\$48	\$75	\$90	\$110	\$120	\$170	\$210
Cheesecake	\$48	\$75	--	--	--	--	--
Italian Rum Cake	\$48	\$75	\$90	\$100	\$110	\$170	\$210
Dark Choc. Mousse	\$49	\$79	\$95	\$110	\$120	\$180	\$220
W.Choc./Rasp. Mousse	\$49	\$79	\$95	\$110	\$120	\$180	\$220
Lemon Mousse	\$49	\$79	\$95	\$110	\$120	\$180	\$220
Strawberry Romanoff	\$49	\$79	\$95	\$110	\$120	\$180	\$220
Strawberry Chantilly	\$49	\$79	\$95	\$110	\$120	\$180	\$220
La Sfoglia	\$55	\$85	\$100	\$115	\$130	\$190	\$225
Italian St. Honore	\$70	\$109	\$125	\$140	\$160	\$225	\$280
Diplomatica	\$55	\$85	\$100	\$115	\$125	\$190	\$225
Tiramisu	\$48	\$75	\$90	\$110	\$120	\$180	\$220
Gluten-Free (Fruit+\$6)	\$55	\$85	--	--	--	--	--

Terms

DELIVERY

We are happy to deliver your food directly to you. Standard delivery hours are from 7 am to 4 pm. Any requests submitted for after these hours are accepted at the discretion of La Felicita Catering on a case-by-case basis and are subject to an additional fee.

Orders must meet a minimum to qualify for delivery. Please note that costs 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.LaFelicita.ca for any updates and to see our newest menus!



Payment: We accept Visa, Mastercard, and American Express credit cards. Cash or cheque may be accepted on approved orders. Some orders are subject to a 25% non-refundable deposit.

Cancellations or changes: Cancellations or changes must be acknowledged and accepted by La Felicita 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, plastic cutlery, and napkins) at \$0.40 per setting for all orders. Serving utensils (tongs, spoons, spatulas) can be added for an additional \$2.00 per piece.

OTHER SERVICES

La Felicita offers to supply events from 10 to 1000 guests!

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

Mississauga, Ontario L5J 4S7

www.LaFelicita.ca

catering@LaFelicita.ca

905-822-9922

