

Italian Specialties by the Tray **Full trays serve 20 - Half Trays serve 10**

	FULL	HALF		FULL	HALF
Lasagna	\$115.00	\$60.00	Italian Lemon Chicken	\$100.00	\$45.00
Palomino Mostaccioli	\$70.00	\$40.00	Chicken Siciliano	\$105.00	\$50.00
Mostaccioli	\$60.00	\$35.00	Chicken Parmesan	\$110.00	\$55.00
(Full Tray w/Melted Cheese add \$10.00)			Roasted Herb Chicken	\$90.00	\$45.00
(Half Tray w/Melted Cheese add \$5.00)			Chicken Marsala	\$110.00	\$55.00
Italian Sausage & Peppers	\$90.00	\$45.00	Chicken Piccata	\$115.00	\$60.00
Cheese-Filled Manicotti	\$85.00	\$45.00			
Meat Ravioli	\$85.00	\$45.00	Meatballs w/meat sauce, 2 per order - \$6.00		
Cheese Ravioli	\$85.00	\$45.00	Meat Sauce, quart - \$12.00		
Eggplant Parmesan	\$70.00	\$35.00	Tiramisu - Serves 12-16 - \$60.00		
Gnocchi	\$85.00	\$45.00	Charcuterie Boards - 10 person minimum		
Fettucine Alfredo	\$85.00	\$45.00	Imported cured meat & cheese, fruit, jam, mustard		
Cheese Tortellini Alfredo	\$95.00	\$50.00	and pickling vegetable. (72 hour notice required)		

Ferlito's

R E S T A U R A N T

Catering Menu

20745 Mack Avenue
 Grosse Pointe Woods, MI 48236
 (313) 882-1600, ext. 2
 (during non-restaurant hours)

Call for Catering hours
 (Tuesday - Saturday 4-9 pm · Sunday Noon-9 pm)

Please allow 48 hours notice
 on catering orders.

A 3.99% processing fee will be added to all credit/debit card sales. Pay with cash and save!



CARMELA

PointeAlarm

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Thank You!

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Ask about our in-house catering options and times. No room fees during non-business hours!

DINNER PACKAGES

10 PERSON MINIMUM

Choice #1

One pasta, salad, bread

\$11 per person

Choice #2

One entrée, one pasta

\$12 per person

Choice #3

Two pastas, salad, bread

\$14 per person

Choice #4

One entrée, one pasta, salad, bread

\$15 per person

Choice #5

Two entrees, one pasta, salad, bread

\$19 per person

All choices are subject to price changes depending on substitutions. **Requires Upcharge

Entrée Choices

- Chicken Siciliano w/Amoigue
- Chicken Parmesan
- Chicken Piccata
- Chicken Marsala
- Roasted Herb Chicken
- Italian Lemon Chicken
- Salmon - Lemon Dill**
- Salmon - Plum Tomato Balsamic**
- Eggplant Parmesan
- Eggplant Rollotini** stuffed w/Ricotta cheese
- Roast Beef** w/Au Jus
- Fresh Veal Cutlet**

Pasta Choices

- Penne
- Linguine
- Spaghetti
- Fettuccine
- Lasagna**
- Gluten Free**
- Manicotti**
- Gnocchi**
- Cheese Tortellini**
- Beef/Cheese Ravioli**

Sauces

- Marinara
- Meat Sauce
- Garlic & Oil
- Alfredo **
- Palomino **
- Pesto Basil **

Salads

- Antipasto Salad**
- House Salad
- Caesar Salad
- Caprese Salad**
- Pasta Salad

Dressing: Ranch, Italian, Baslamic Basil

Sides / Vegetables

\$3 per person

- Roasted Redskins
- Roasted Mixed Vegetables
- Italian Green Beans
- Green Bean Almondine
- Garlic Mashed Potatoes
- Macaroni & Cheese**

Appetizers

\$4 per person

- Hand Made Mini Meatballs**
- Bruschetta
- Italian Sausage & Peppers**
- Fruit/Veggie Tray**
- Cheese/Cracker/Meat Tray**
- Sandwich Wraps - Italian - Veggie

Breads

\$1.50 per person

- House Bread
- Seprata

Desserts

- Cannoli - \$4 per person
- Mini Cheesecakes - \$4 per person
- Tiramisu

NOTICE: *Can be cooked to order. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.