

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

	FULL	HALF		FULL	HALF
Lasagna	\$100.00	\$55.00	Cheese Tortellini Alfredo	\$90.00	\$50.00
Vegetable Lasagna	\$90.00	\$55.00	Italian Lemon Chicken	\$85.00	\$45.00
Palomino Mostaccioli	\$70.00	\$40.00	Chicken Siciliano	\$90.00	\$50.00
Mostaccioli	\$60.00	\$35.00	Chicken Parmesan	\$90.00	\$50.00
(Full Tray w/Melted Cheese add \$10.00)			Roasted Herb Chicken	\$85.00	\$45.00
(Half Tray w/Melted Cheese add \$5.00)			Fried or BBQ Chicken	\$85.00	\$45.00
Italian Sausage & Peppers	\$75.00	\$40.00	Chicken Marsala	\$100.00	\$55.00
Meat-Filled Cannelloni	\$80.00	\$45.00	Chicken Piccata	\$100.00	\$55.00
Cheese-Filled Manicotti	\$80.00	\$45.00	BBQ Baby Back Ribs	\$120.00	\$65.00
Meat Ravioli	\$80.00	\$45.00			
Cheese Ravioli	\$80.00	\$45.00	Meatballs w/meat sauce, per dozen - \$20.00		
Eggplant Parmesan	\$60.00	\$35.00	Meat Sauce, quart - \$7.95		
Gnocchi	\$80.00	\$45.00	Tiramisu - Serves 12-16 - \$45.00		
Fettucine Alfredo	\$85.00	\$45.00			

# 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)

Dine-In Hours  
 4 - 10 · Monday - Saturday  
 12 - 9 · Sunday

Please allow 48 hours notice  
 on catering orders.



*Thank You!*

Like us on

[www.ferlitos.com](http://www.ferlitos.com)

Follow us on

Ask about our in-house catering options and times. No room fees!

## DINNER PACKAGES

10 PERSON MINIMUM

### Choice #1

One pasta, salad, bread

\$6.95 per person

### Choice #2

One entrée, one pasta

\$7.95 per person

### Choice #3

Two pastas, salad, bread

\$9.95 per person

### Choice #4

One entrée, one pasta, salad, bread

10.95 per person

### Choice #5

Two entrees, one pasta, salad, bread

\$14.95 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
- BBQ Chicken
- Italian Lemon Chicken
- Salmon - Lemon Dill\*\*
- Salmon - Plum Tomato Balsamic\*\*
- Eggplant Parmesan
- Eggplant Rollotini\*\* stuffed w/Ricotta cheese
- Roast Beef\*\* w/Au Jus
- Baby Back Ribs\*\*
- Fresh Veal Cutlet\*\*

### Pasta Choices

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

### Sauces

- Marinara
- Ragu
- Garlic & Oil
- Alfredo \*\*
- Palomino \*\*
- Pesto Basil \*\*

### Salads

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

Dressing: Ranch, Italian, Baslamic Basil

### Sides / Vegetables \$2.50 per person

- Roasted Redskins
- Roasted Mixed Vegetables
- Italian Green Beans
- Green Bean Almondine
- Garlic Mashed Potatoes
- Cole Slaw
- Carrot Raisin
- Rice
- Macaroni & Cheese
- Meatballs
- Italian Sausage Links\*\*
- Fries

### Appetizers \$2.50 per person

- Wing Dings
- Shrimp Cocktail\*\*
- Hand Made Mini Meatballs
- Bruschetta
- Italian Sausage & Peppers\*\*
- Grilled Prosciutto & Asparagus
- Fruit/Veggie Tray\*\*
- Cheese/Cracker/Meat Tray\*\*

### Breads

- House Bread
- Ciabatta
- Italian Bread
- Seprata

### Desserts

- Cannoli - \$2.95 per person
- Mini Cheesecakes - \$3.95 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.