

**Folgarelli's City Market
&
Wine Shop
Catering Menu**



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Appetizers

Canapés- Try our assorted canapé appetizers to include and not limited to;

Olive Tapenade

Whitefish Pate

Chicken Liver Pate

Artichoke Pesto

\$12.00/dozen

Foccacia – This is a must try foccacia topped with Calamata olives, roasted artichoke hearts, roasted bell peppers and fresh herbs. Serves 8-12. \$14.95 each

Asparagus Roll ups – One of our long standing favorites, asparagus wrapped with smoked turkey and Leelanau cheese spread . \$1.50/each

Traditional Antipasto – One of our signature items and a true Italian classic. Ours is a layered feast with tomatoes, onions, pepperonccini, capicola, prosciutto, provolone cheese, roasted artichoke hearts, Italian tuna, genoa salami, and olives, topped with our house Italian Dressing. A must try item. \$30.00 small, (serves 6-8) \$50.00 medium, (serves 10-12) \$80.00 large (serves 15-20)

Meat and Cheese Platter – At Folgarelli's we only use the finest deli products made. Try this platter with roasted turkey, maple glazed ham, London broil roast beef, Provolone cheese, Emmenthaler Swiss, and Canadian Cheddar with assorted olives in the center. \$45.00 small, (serves 6-8) \$65.00 medium, (serves 10-12) \$95.00 large (serves 15-20).

Stuffed Grape Leaves "Dolmas" - From the Isles of Greece, this scrumptious dish of grape leaves stuffed with pine nuts, rice and spices is simply exquisite. \$12.99 small, (1.5 lbs 22-28 each) \$19.99 medium, (2 lbs. 30-36 each) \$29.99 large (3 lbs. 45-50 each)

Whitefish Pate – We make our own whitefish pate in house with locally caught Northern Michigan whitefish. Served with assorted crackers and breads. \$25.00 small, \$45.00 medium, \$55.00 large

Shrimp Cocktail – Enjoy our large shrimp steamed in house to maintain a beautiful moist shrimp with homemade cocktail sauce. \$34.99 small, \$54.99 medium, \$74.99 large

Appetizers cont'd

Cheese & Fruit Platter – An array of our scrumptious cheese selection, left whole wedges with assorted seasonal fruit. Small platter \$45.00, Medium Platter \$75.00, Large Platter \$95.00.

Italian Meatballs - A stove baked gem with Italian meatballs smothered in our homemade House Red Sauce. A chunky tomato sauce that is outstanding. Small \$39.99, Medium \$63.99, Large \$79.99.

Italian Sausage Wrapped in Fillo – Small baked pieces of Italian Sausage, your choice of hot or sweet, wrapped in strips of Fillo Pastry then baked to golden brown. Enjoy this appetizer hot or cold, served with our homemade House Red Sauce for dipping.. Small \$39.99, Medium \$63.99, Large \$79.99.



Spectacular Salads

Caprese – A gem anytime of year. Fresh slices of tomato, we search out the finest available, Fresh mozzarella slices, and fresh basil topped with our own imported Extra Virgin Olive Oil and Aged Balsamic Vinegar. 20pc \$55, 35pc \$75.00., 50pc \$95.00

Tri Color Tortellini – A house classic, semolina, tomato and spinach tortellini stuffed with ricotta and parmesan mixed with our homemade Marge's Italian Dressing, pesto sauce, and artichokes. Small \$29.99, Medium \$49.99, Large \$79.99.

French Red Skin Potato Salad – Roasted red skin potatoes with French green beans, calamata olives, and roasted red peppers in a lemon-tarragon dressing. Small \$34.99, Medium \$55.99, Large \$69.99

Italian Antipasto Leafy style – A bowl filled with fresh green leaf lettuce, fresh tomatoes, pepperoncini, Genoa salami, calamata olives, and provolone cheese topped with our own Marge's Italian Dressing. \$4.95 per person as a side or \$8.95 as an entree

Traditional Greek Salad – Romaine lettuce, grated parmesan, fresh tomatoes, calamata olives topped with Our own Greek Dressing and beets (optional). \$2.49 per person as a side or \$6.95 as an entree

Caesar Salad – Romaine lettuce with fresh homemade croutons, fresh grated parmesan, with a Classic Caesar dressing. \$4.95 per person or \$9.95 as an entrée. Add Blackened Salmon, Shrimp, or Grilled Chicken. \$7.95

Entrée Selection

Below is but a small offering of what Folgarelli's City Market and Wine Shop can do for you. The entrees listed are some of our most popular, but we always keep our options open to construct the perfect meal for your event. Please feel free to let us know if \ something other than what you see would be of interest.

Traditional Lasagna - Our homemade lasagna with ricotta, mozzarella, and grated parmasean, layered with lasagna sheet pasta, sweet fennel Italian sausage with our own House Red Sauce. A scrumptious comfort food. A full pan feeds 9 to 12 people. \$49.95

Veggie Lasagna – Layered lasagna pasta with baby spinach, zucchini, spinach with three our three cheese blend of ricotta, parmesan, and romano with our house red sauce. A full pan feeds 9 to 12 people. \$49.95

Chicken Marsala – Boneless chicken breast browned and then baked in a marsala reduction with fresh mushrooms. Absolutely enjoyable. \$6.95/person

Chicken Picatta – A tasty dish with browned chicken with a white wine reduction sauce, capers, lemon rind, garlic with fresh parsley. \$6.95/person

Veal Picatta – Pounded veal browned then put into a white wine reduction sauce, capers, lemon rind, garlic and fresh parsley. \$14.99/person

Baked Pasta – Your choice of mostoccoli, penne, or ziti mixed with ricotta and our House Red Sauce topped with fresh grated parmesan cheese then baked in the oven to perfection. A full pan serves 9 to 12 people. \$39.95

The Sub Station

The Fogie Hogie – This one is a Fox special. A large French loaf layered with imported Polish ham, Swiss cheese and hard salami with our own Marge's Italian Dressing. A classic at Folgarelli's. Think this one is good on the first day, try it out of the fridge the second. \$34.00 serves 6 to 8.

Assorted Sandwich Platter – This is when we create a assortment of our world famous sandwiches and arrange them on platters. If you would like, choose the sandwiches yourself. \$9.95 per person.

Along with the above selection new have a full menu of 45 World Famous Sandwiches to choose from. We can prepare them ahead of time if you choose to call in and simply swing through and pick them up.



Catering

Why choose to cater your event? Catering is designed to help you enjoy your own party. Chasing around, cooking, filling plates, clearing away dishes takes a huge amount of time that you could be enjoying your friends and family. Folgarelli's can help make your event easier on you. From a pickup style of catering to a full service affair we are here for you.



Beverage Service

Folgarelli's staff is one of the most competent when it comes to fulfilling your beverage service needs. We have one of Northern Michigan's largest selections of fine hand selected wines that fit any palate, pairing and price range.

We have helped countless people with planning events with regards to not only food, but making sure adequate numbers of beverages are available based on the needs of the particular event.

- *Beverage packages
- *Trained bartenders and wait staff
- *Custom bar upgrades
- *Delivery