



FILAS MARKET

Catering

As my grandfather always said,

"It's tough to pay 59¢ a pound for steak, but it's tougher yet for 39¢"

-Ray Filas

All rates are Per Person
Subject to Tax, Delivery Charge and Gratuity

Continental Breakfast

\$5.00 - (Min 50 ppl)

Assorted:
Danish
Mini-Muffins
Cinnamon Rolls
Mini Bagels with Cream Cheese
Fresh Fruit Display

Coffee Service

\$1.25 - (Min 50 ppl)

Fresh Brewed Regular
and Decaf Coffees

Includes:
cups, stirrs, sweeteners
and creamers

That's A Wrap!

\$10.35 (Min 20 ppl)

Assorted Wraps to Include:
Italian Muffallata
Smoked Turkey Caesar
Roast Beef Peppercorn
Blackened Chicken Wrap

Homemade Potato Chips
Pasta Salad
Fruit Salad

Early Birds Hot Breakfast

\$9.50 - (Min 25 ppl)

Our Continental Breakfast plus:
Flaky Buttermilk Biscuits with Sausage Gravy
Hickory Bacon
Country Sausage Links
Potato O'Brien
Scrambled Eggs with Cheddar Cheese

Ultimate Lunch Bar

\$9.99 (Min 20 ppl)

Make your own Sandwich with choice of:
Honey Ham, Smoked Turkey and Roast Beef
Tuna Salad and Chicken Salad (upon Request)
A variety of Cheeses, Breads and Condiments

Also includes:
Garden Salad Potato Salad
Pasta Salad Fruit Salad
Potato Chips Cookies and Brownies

Tasty Tidbits (Min 20 ppl)

Choose 3 - \$7.20 Choose 4 - \$9.75

- | | |
|--------------------------------------|-------------------------------------|
| (4) Buffalo Chicken Wings | (3) Southwest Firecrackers |
| (4) Toasted Ravioli, Marinara Sauce | (2) Black Bean & Chicken Quesadilla |
| (4) Cannelloni Bites, Marinara Sauce | (3) Breaded Chicken Drumsticks |
| (3) Honey Barbeque Meatballs | Hot Sauce & Honey Mustard |
| (2) Crab Rangoon | (3) Jalapeno Poppers w/ Ranch |
| Sweet & Sour Sauce | (2) Potato Skins w/ Sour Cream |
| (2) Vegetable Spring Rolls | |
| Sweet & Sour Sauce | |

You can also substitute a premium appetizer from below:

- (2) Beef Kabobs (add'l \$1.25 per person)
- (8) Popcorn Shrimp w/ Cocktail Sauce (add'l \$1.25 pp)
- (2) Crab Cakes w/ Red Pepper Aioli (add'l \$1.25 pp)
- (2) Chicken Tenders w/ Honey Mustard (add'l \$1.25 pp)
- (3) Lobster Rangoon w/ Sweet & Sour Sauce (add'l \$1.25 pp)
- (2) Crab Stuffed Mushrooms w/White Wine Cream Sauce (add'l \$1.25 pp)
- (2) Teriyaki Chicken Skewers (add'l \$1.25 pp)
- (3) Tomato Caprise Salad (add'l \$1.25 pp)
- (2) Rosemary Lamb Chops w/Balsamic Glaze (add'l \$2 pp)

South of the Border Bar

\$12.35 (Min 20 ppl)

Taco Shells and Flour Tortillas
Shredded Taco Meat
Spanish Rice
Nacho Chips
Nacho Cheese

Condiments Bar includes:
Shredded Cheddar, Guacamole, Salsa, Sour
Cream, Diced Tomatoes, Jalapenos, Yellow
Onion, Green Onion, Black Bean Salsa

Filas Market Catering Menus

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Taste of Italy - \$10.35 (Min 20 ppl)

Chicken Fettuccini Alfredo	Cannelloni
Chicken Carbonara Pasta	Seafood Fettuccini
Beef Lasagna	Shrimp Scampi Angel Hair
Baked Stuffed Shell	Pasta Primavera
Cheese Ravioli and Salcissa Sausage	Pasta Con Broccoli
Cheese Manicotti	Grilled Chicken Angel Hair
Spicy Chicken Penne Pasta	Spaghetti w/ Meat Sauce
Spaghetti Marinara w/ Jumbo Meatballs on the side	

Also Includes:

Dinner Rolls
Garden or Caesar Salad
Cookies and Brownies

Choose 2 Items (20-29ppl) Choose 3 Items (30 or more ppl)

Dan's Delight \$12.65 (Min 20 ppl)

Buffet Style Meal Includes the following:
Homemade Rolls and Butter
Garden or Caesar Salad
Two (2) Side Choices
One (1) Entrée Choice
Cookies and Brownies

Entrée Choices:

Chicken Parmesan
Chicken Cordon Bleu
Chicken Primavera
Chicken Spedini
Roast Turkey w/ Cranberry
& Giblet Gravy

Side Choices:

Seasonal Vegetable Medley
Rice Pilaf
Pasta Con Broccoli
Roasted Red Potatoes
Cavatelli Alfredo
Green Beans and Bacon

Filas Market BBQ - \$14.65 (Min 20ppl)

Buffet Style Meal Includes the following:

Corn Bread
Garden or Caesar Salad
Two (2) Side Choices
Two (2) Meat Choices
Cookies and Brownies

Side Choices:

BBQ Beans
Corn on the Cobb
Cole Slaw (Creamy or Vinegar)
Roasted New Potatoes
German Potato Salad

Meat Choices:

Pulled Pork
Sliced Beef Brisket
Pulled Turkey
Pulled Chicken

All American Grill \$11.25 (Min 20ppl)

Buffet Style Meal Includes the following:

Breads and Buns
Condiments Tray, Ketchup and Mustard
Homemade Chips
Two (2) Side Choices
Two (2) Meat Choices

Meat Choices:

Hamburger
Bratwurst
Hot Dogs
Grilled Chicken Breast

Sides Choices:

Roasted Russet Potatoes
Cole Slaw (Creamy or Vinegar)
Pasta Salad
Potato Salad

Add Dessert to any Meal \$2.75 per person (Min 20ppl)

Assorted Dessert Bars and Cakes Neatly Prepared in Serving
Cups with Whipped Cream and Dessert Topping

Or Choice of two:

New York Cheesecake	Chocolate Decadence Cake
Turtle Cheesecake	Carrot Cake

Ala Carte Items

Fifty (50) Buffalo Wings	\$32.60
Fifty (50) Breaded Drummies	\$39.50
Served w/ Quart of Ranch, Bleu Cheese or Hot Sauce	
Smoked Salmon Display	\$71.90
Cheese and Sausage	\$35.65
Nine Layer Dip	\$32.20
Vegetables and Dip	\$33.35
Fruit Display	\$34.50

We can customize any menu for you and your guests upon request.

Food packages are not all you can eat buffets, the number of people confirmed determines how much food is ordered.

Filas Market Catering Menus

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Dinner by Design

Dinner Buffet - \$16.95 per person (Min 30 ppl)

Served with assorted dinner rolls

~~ First Course ~~

Appetizer | Choose one item: (Additional Appetizer \$2.25 per person)

- Buffalo Chicken Wings with Bleu Cheese
- Toasted Ravioli with Marinara
- BBQ Meatballs
- Crab Rangoon with Sweet & Sour Sauce
- Vegetable Springs Rolls with Sweet & Sour Sauce
- Cheddar Bacon Potato Skins with Sour Cream
- Southwest Chicken Firecrackers with Ranch Dressing
- Breaded Chicken Drumsticks with Honey Mustard
- Breaded Cannelloni Bites with Marinara

Salad | Choose one item:

- Traditional Garden Salad with Fresh Spring Greens
- Tossed Italian Salad with Sweet Vinaigrette Dressing
- Caesar Salad with Parmesan, Romano Cheeses and Garlic Croutons

~~ Second Course ~~

Vegetables and Sides | Choose two items: (Additional Side \$1.25 per person)

- Fresh Seasonal Vegetable Medley with Garlic Herb Butter
- Fresh Cut Green Beans and Bacon
- Broccoli Casserole in a Homemade Creamy Cheese Sauce
- Green Bean Almandine with Roasted Garlic Butter
- Parmesan and Garlic Whipped Potatoes
- Baked Potato Au Gratin with Cheddar and Parmesan Cheeses
- Fettuccini in a Creamy Parmesan Alfredo
- Cavatelli in a Tomato Basil Alfredo
- Rice Pilaf with Mixed Garden Vegetables
- Mesquite Roasted Red Potatoes
- Pasta Con Broccoli with Mushrooms in a Creamy Alfredo

~~ Third Course ~~

Entrée Selections | Choose two items:

- Pan Seared Breast of Chicken with Caper and Lemon White Wine Cream Sauce
- Chicken Marsala with Garden Fresh Mushrooms in a Marsala Wine Sauce
- Sauté Breast of Chicken, Hunter Style with Fresh Vegetables and a Demi Glace
- Roasted Sirloin Bordelaise Nestled with a Cabernet Jus
- Grilled Sirloin Mudgea with a Golden Brown Italian Bread Crumb Topping
- Roasted All White Meat Turkey Breast with Homemade Gravy
- Herb Crusted Pork Loin with Sautéed Mushroom and Onion
- Baked Tilapia Florentine in a Spinach Tomato Cream Sauce
- Grilled Atlantic Salmon Drizzled with a Lemon Butter Sauce

Upgraded Entrée Selections (Additional \$1.75 per person)

- Grilled Prime Rib with Peppers, Onions and Provolone
- Grilled Medallions of Filet Topped with Bleu Cheese and Rosemary Demi Glace
- Blackened Tuna Filets with Fresh Fruit Salsa
- Pan Seared Mahi-mahi with Fresh Pineapple Salsa
- Mushroom Crusted Salmon with White Wine Cream Sauce

Add Dessert for \$2.75 per person

These are just a few of our available offerings.

Please feel free to contact our chef Dan Rosen for more ideas or to create your own menu.