



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

Filas Market Catering is proud to welcome our new Executive Chef, Dan Rosen.

"For the past several years I have provided much of the catering for Demolition Ball Adrenaline Zone and I am very excited to be a part of the new Filas Market. I have been in the food industry for 13 years and for the past seven years I have operated a successful restaurant and catering business. This new partnership will allow me to provide the highest quality food while satisfying my customers' individual tastes. I am looking forward to serving any and all of your culinary needs."

-Dan Rosen, Executive Chef-

Tasty Tidbits (Min 20 ppl)

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

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|--------------------------------------|---------------------------------------|
| (4) Buffalo Chicken Wings | (3) Southwest Firecrackers |
| (4) Toasted Ravioli, Marinara Sauce | (4) Spinach Artichoke Toasted Ravioli |
| (4) Cannelloni Bites, Marinara Sauce | (2) Gouda Cheese Stuffed Mushrooms |
| (3) Honey Barbeque Meatballs | (4) Fried Mushrooms w/ Horseradish |
| (2) Crab Rangoon | (2) Black Bean & Chicken Quesadilla |
| Sweet & Sour Sauce | (3) Breaded Chicken Drumsticks |
| (2) Vegetable Spring Rolls | Hot Sauce & Honey Mustard |
| Sweet & Sour Sauce | (3) Pretzel Bites w/ Spicy Mustard |
| (2) Potato Skins w/ Sour Cream | (3) Jalapeno Poppers w/ Ranch |
| | (8) Breaded Zucchini Sticks w/ Ranch |

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 per person)
- (2) Crab Cakes w/ Red Pepper Aioli (add'l \$1.25 per person)
- (2) Chicken Tenders w/ Honey Mustard (add'l \$1.25 per person)
- (3) Lobster Rangoon w/ Sweet & Sour Sauce (add'l \$1.25 per person)

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

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 |

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, Diced Yellow Onion,
Green Onions, Black Bean Salsa

That's A Wrap! \$10.35 (Min 20 ppl)

Assorted Wraps to Include:

Italian Muffalata
Smoked Turkey Caesar
Roast Beef Peppercorn
Blackened Chicken Wrap

Homemade Potato Chips
Pasta Salad
Fruit Salad

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 and Meatballs

Also Includes:
Dinner Rolls
Tossed Italian, Garden or Caesar Salad
Cookies and Brownies

Choose 2 Items (20-30ppl) 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
Tossed Italian, 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
Tossed Italian, Garden or Caesar Salad
Two (2) Side Choices
Two (2) Meat Choices
Cookies and Brownies

Side Choices:

BBQ Beans
Roasted 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	\$27.60
Fifty (50) Breaded Drumsticks	\$34.50
Quart of Ranch, Bleu Cheese or Hot Sauce	\$7.99
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

Fried Mushrooms with Horseradish Sauce

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

Upgraded Entrée Selections (Additional \$1.75 per person)

Grilled Atlantic Salmon Drizzled with a Lemon Butter Sauce

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

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.