

THE ASBURY

Buffet Wedding Menu

100 Adult Guest Minimum

~Cocktail Hour~

International Cheese Display

*Brie Wheel, Smoked Gouda, Mild Vermont Cheddar,
Aged Manchego, Wisconsin Munster & Cranberry Goat Cheese*

Garnished with

Fresh Red Grapes, Seasonal Melon, Strawberries, Flatbreads and Crackers

Fresh Vegetable Crudité

*Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips*

Fruit Display

*Fresh Cantaloupe, Honeydew, Golden Pineapple,
Watermelon served in grand Martini Glasses*

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of options

Cocktail Hour Stations

(Select one)

Philadelphia Cheese Steak Station

*Sliced Steak with your choice of American, Cheddar Cheese,
Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup*

Pasta Station

Parmesan Cheese and Red Pepper Flakes

Sliced French Bread

(select two)

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Rigatoni Bolognese

Penne Pasta with Fresh Grilled Vegetables

Fusilli Pasta with Broccoli and Roasted Peppers

Orecchiette with Broccoli, Tomato and Pesto

Mashed Potato Bar

White and Sweet Mashed Potatoes served in Martini glasses.

Guests will prepare to taste with Grated Cheese, Mushroom Sauce,

Crumbled Bacon, Green Onions, Sour Cream, Butter

Brown Sugar, Miniature Marshmallows and Cinnamon

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle

Garnished with choice of Julienne Green Peppers and Red Peppers, Onions,

Marinara Sauce, Banana Peppers served on a Miniature Hoagie Roll

Grilled Cheese and Tomato Soup

Hot Grilled Cheese off the griddle

Grilled Cheese and Swiss

Grilled Cheddar and Bacon

Grilled Provolone and Fresh Tomato

Traditional American Cheese

Served with a shot of Tomato Soup

Plated Salad

Warm Dinner Rolls with Butter

(select one)

Renaissance Salad

Mixed Mesclun Greens

Crumbled Gorgonzola, Roasted Pecans and Red Grape

served with Homemade Balsamic Vinaigrette

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing

Garnished with Pecorino Romano and Garlic Herb Croutons

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with Homemade Raspberry Vinaigrette

~Dinner Buffet~

Carving Station

(select one)

Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise

Roasted Loin of Pork

Honey Glazed Spiral Ham

Roasted Turkey Breast

Barbeque Corned Beef

Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

Fish

(select one)

Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce

Risotto Stuffed Flounder served with Lobster Sauce

Seared Salmon with Lemon and Dill Beurre Blanc

Chicken

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Blanco

(Artichoke hearts, sundried tomato, garlic, basil, white wine)

Stuffed Chicken Milano

(Mozzarella, spinach, prosciutto with marsala sauce)

Chicken Balsamic

(Balsamic marinade over grilled vegetable)

Chicken Rosemarie

(Sun dried tomato pesto cream sauce)

Accompaniments

(select three)

Mixed Seasonal Vegetable
String Beans Amandine or Pistachio Nuts
Steamed Broccoli
Sugar Snap Peas and Julienne Carrots
String Beans and Julienne Carrots
Eggplant Rollatini
Ricotta Stuffed Shells
Cheese Lasagna
Manicotti Crepe
Roasted Red Bliss Potatoes with Caramelized Onion
Baked Idaho Potato served with Sour Cream and Butter
Smashed New Potatoes with Roasted Garlic and Cream
Boiled New Potatoes with Rosemary Butter
Blended Wild Rice with Fresh Herbs
Vegetable Rice Pilaf
Roasted Brussel Sprouts with Garlic and Oil

~Dessert~

Custom Tiered Wedding Cake or Cupcake Tower
Fresh Brewed Regular and Decaffeinated Coffee

Passed Desserts

Miniature Cannoli with Powdered Sugar
Chocolate Chip Cookies

Farewell Station

For your guests to enjoy on the ride home
Hot Pretzels with Mustard Packets
Fresh Brewed Regular and Decaffeinated Coffee

Price includes station linens, china and flatware for food service.

We are extremely flexible and will customize any package to create an unforgettable wedding.

For more information or to arrange for a consultation and site visit
Please contact Falco's Catering at 732.660.9000