

The Asbury Cocktail Wedding Menu

100 Adult Guest Minimum

~Cocktail Hour~

International Cheese Display

*Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, Strawberries, Flatbreads and Crackers*

The Mediterranean

*Marinated Grilled Vegetables, Roasted Peppers, Artichoke Hearts,
Homemade Fresh Mozzarella, Plum Tomato, Olive Tapenade,
Roasted Garlic Hummus, Fresh Tomato Bruschetta,
Sliced Ciabatta Bread, Crostini and Pita Triangles*

The Cocktail Hour

*One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select twelve Hors d'oeuvres from our full list of options*

~Cocktail Hour Stations~

(Select one)

Philadelphia Cheese Steak Station

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

Slider Station

*Petite Hamburger or Pulled Pork
Served on a Potato Roll with your choice of
American Cheese, Shredded Lettuce, Ketchup, Mustard & Mayonnaise*

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*

Homemade Mac and Cheese

*Served with choice of accompaniments including
Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,
Jalapenos, Crunchy Tortilla Strips, Cilantro, Tabasco,
Broccoli and Green Onions
Artisan Bread*

Sushi Station

Rolls include:

*California, Crab and Cucumber, Salmon,
Shrimp Tempura, Tuna, Spicy Tuna*

Served with

Pickled Ginger, Wasabi and Soy Sauce

A variety of Sushi Roll options are available

Sushi chef available upon request

Grilled Cheese & Tomato Soup

Hot Grilled Cheese off the griddle

Grilled Swiss and Spinach

Grilled Cheddar and Bacon

Grilled Provolone and Fresh Tomato

Traditional American Cheese

Served with a shot of Tomato Soup

~Dinner~

Plated Salad

Warm Rolls with Butter

(select one)

Mixed Mesclun Greens

*Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and
Herb Croutons served with a Raspberry Vinaigrette*

Traditional Caesar Salad

*Romaine Lettuce tossed with Falco's Homemade Caesar Dressing
Garnished with Pecorino Romano and Garlic Herb Croutons*

~Stations~

(select three)

Executive Chef's Table

(Select two)

Eggplant Rollatini with Marinara Sauce

New Zealand Mussels and Fresh Clams Fra Diavolo

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

Rigatoni, Prosciutto, Peas, Mushrooms & Shrimp served in a Light Sherry Cream Sauce

Sweet Italian Sausage with Green and Red Peppers

General Joey's Chicken over Fried Rice

Braised Veal Tips with Wild Mushrooms and Marsala Wine

Sautéed Boneless Chicken Scampi

Roasted Brussel Sprouts with Garlic and Oil

Fajita Station

*Grilled Chicken and Beef with sautéed Onions, Peppers
Guacamole, Sour Cream, Shredded Cheese, Salsa
Warm Flour & Corn Tortillas
Refried Beans and Mexican Rice*

Mashed Potato Bar

*White & Sweet Mashed Potatoes served in Martini glasses.
Guests will prepare to taste with Grated Cheese, Mushroom Sauce,
Brown Sugar, Marshmallows, Cinnamon, Crumbled Bacon,
Green Onions, Sour Cream, Chives and Butter*

Satay Station

Chef attended

*Skewered Teriyaki Marinated Flank Steak,
Tequila Lime Grilled Shrimp,
Soy Ginger Marinated Chicken
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip
Rice, Grilled Vegetables and Pita*

Asian Station

Beef and Broccoli

General Joey's Chicken

Fresh Vegetable Lo Mein

Fried Rice

Served in a Chinese Takeout Box with Chop Stix

Carving Station

Chef attended and beautifully presented

(select two)

Braised Corned Beef

Roasted Turkey Breast

Honey Glazed Spiral Ham

Roasted New York Sirloin

Roasted Loin of Pork

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls

Served with Appropriate Condiments

~Dessert~

Custom Tiered Wedding Cake or Cupcake Tower

Fresh Brewed Coffee and Tea

Passed Desserts

(select two)

Miniature Cannoli with Powdered Sugar

Chocolate Covered Strawberries

Brownies

Cream Puffs

Oreo Milkshakes

S'mores

Mini Donuts

Farewell Station

For your guests to enjoy on the ride home

Fresh Brewed Regular and Decaffeinated Coffee

Bottled Water

Your choice of:

Homemade Chocolate Chip Cookies

Or

Hot Pretzels with Mustard Packets

Maître d' gratuity is not included

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 please contact Falco's Catering at 732.660.9000