

# THE ASBURY

## Kingsley Plated Menu

*100 Adult Guest Minimum*

### **~Cocktail Hour~**

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

### **International Cheeses**

*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*

### **Antipasto**

*Roasted Peppers, Grilled Eggplant, Grilled Vegetables, Sun dried Tomato,  
Fresh Mozzarella, Sliced Plum Tomato, Hot and Sweet Soppressata, Artichoke Hearts,  
Prosciutto, Salami, Provolone, Italian Bread and Dipping Oils*

### **Tapas**

*Roasted Garlic Hummus*

*Olive Tapenade*

*Dalmatia Fig Preserves*

*Tomato Bruschetta*

*Pita Triangles and Sliced Italian Baguette*

### **~Cocktail Hour Stations~**

*(Select two)*

### **Carving Station**

*(select two)*

*Chef attended and beautifully presented*

*Braised Corned Beef Brisket*

*Honey Glazed Spiral Ham*

*Rosemary Roasted Loin of Pork*

*Teriyaki Marinated Flank Steak*

*Thyme and Black Pepper Roasted Turkey Breast*

*Garlic and Rosemary Leg of Lamb*

*Freshly Baked Rye, Pumpernickel and Miniature Hard Rolls*

*Served with*

*Mango Chutney Mayonnaise, Whole Grain Mustard,  
Horseradish Sauce and Homemade Cranberry Sauce*

***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*

***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*

***Philadelphia Cheese Steak Station***

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

***Gourmet Mac and Cheese***

*Guests will love this home cooked station*

*Offering gourmet macaroni and cheese options including:*

*White Cheddar Truffle, Baked Gruyere and Cheddar, and Pepper Jack Cheeses*

*Served with guest's choice of accompaniments including*

*Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,*

*Jalapenos, Crunchy Tortilla Strips, Tabasco,*

*Broccoli and Green Onions*

*Served with artisan bread*

***Executive Chef's Table***

*Sliced French Bread*

*(Select three)*

*Eggplant & Mozzarella Pinwheels with Marinara Sauce*

*New Zealand Mussels and Fresh Clams Fra Diavolo*

*Mussels Béchamel*

*Penne Pasta with Vodka Sauce*

*Cavatelli and Broccoli with Garlic and Oil*

*Rigatoni with Shrimp, Prosciutto, Fresh Mushrooms and Peas served in a Sherry Cream*

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

*Boneless Chicken Murphy*

*Sweet Italian Sausage with Green and Red Peppers*

*Braised Veal Tips with Wild Mushrooms and Marsala Wine*

*Sautéed Boneless Chicken Scampi*

*Homemade Mac and Cheese topped with Breadcrumbs*

***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,*

**Taco Bar**

*Bamboo boats with Corn or Flour Tortillas*

*Filled with your choice of:*

*Shredded Chicken*

*Seasoned Beef*

*Cilantro Seafood (shrimp, scallops, cod)*

*Vegetable Quinoa*

*Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn,  
Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa*

**Satay Station**

*Skewered Teriyaki Marinated Flank Steak,*

*Tequila Lime Grilled Shrimp,*

*Soy Ginger Marinated Chicken*

*Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip*

**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*

**~Plated Entrée~**

*Warm Rolls with Butter*

**Salad**

*(select one)*

**Traditional Caesar Salad**

*Romaine Lettuce tossed with Falco's Homemade Caesar Dressing*

*Garnished with Pecorino Romano and Garlic Herb Croutons*

**Beet and Gorgonzola Salad**

*Julienne Beets and Crumbled Gorgonzola Cheese*

*Served over a bed of Mesclun Greens*

*Drizzled with Aged Balsamic Vinaigrette and Toasted Pecans*

**Baby Greens**

*Dried Cranberries with Shaved Fennel and Toasted Pecans*

*Served with a Fig Vinaigrette*

**The Carteret**

*Mandarin Oranges, Caramelized Red Onions, Toasted Almonds*

*On a bed of Field Greens served with a Bosc Pear Dressing*

**~Entrée Selections~**

*Choice of two offered tableside or combination entree*

*Chicken Francaise*  
*Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter*

*Chicken Supreme*  
*French Breast of Chicken with a Fresh Herb Stuffing served with Velouté'*

*Chicken Milano*  
*French Breast of Chicken Stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce*

*Chicken Jubilee*  
*French Breast of Chicken Stuffed with Corn Bread Stuffing, Dried Cranberries with Madeira Wine Sauce*

*Chicken Vino Blanco*  
*Chicken Breast Sautéed with Sun Dried Tomatoes, Basil, Garlic and White Wine*

*Roasted French Breast of Chicken served in a Tarragon Apple Cider Sauce*

*Roasted Chicken New Orleans Dusted in a Creole Spice Rub*  
*Served with a Pineapple Mango and Tomato Relish*

*Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise*

*Signature Dry Rub Sliced New York Sirloin with a Wild Mushroom Ragù*

*Horseradish Encrusted Prime Rib, Au Jus*

*Sliced Filet Mignon with Wild Mushroom Bordelaise (add \$5.00 per person)*

*Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc*

*Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc*  
*Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices*

*Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc*

*~Vegetarian and Gluten Free Entrees Available~*

***Fresh Vegetables***  
*(select one)*  
*Roasted Mixed Vegetables with Garlic and Oil*

*String Beans and Julienne Carrots*  
*Sautéed String Beans Amandine or Pistachio Nuts*  
*Sugar Snap Peas and Julienne Carrots*  
*Sweet Peas Sautéed with Seasonal Mushrooms*  
*Broccolini with Garlic and Oil*  
*Crispy Brussel Sprouts*

**Potato and Rice**

*(select one)*

*Roasted Fingerling Potatoes with Garlic and Rosemary*  
*Roasted Red Bliss Potatoes with Caramelized Onion*  
*Smashed New Potatoes with Roasted Garlic and Cream*  
*Roasted New and Sweet Potatoes*  
*Boiled New Potatoes with Rosemary Butter*  
*Blended Wild Rice with Fresh Herbs*  
*Saffron Rice*  
*Truffle Smashed New Potatoes*  
*Herb Roasted Yukon Gold Potatoes*  
*Risotto Milanese*

**~Dessert~**

*Custom Tiered Wedding Cake or Cupcake Tower*  
*Sliced Strawberry Garnish*  
*Miniature Cannoli and Assorted Italian Cookies served tableside*  
*Fresh Brewed Coffee and Tea*

**Dessert Station or Passed Desserts**

*(select one station or 2 passed desserts)*

**Caramel Apple Dipping and S'mores Station**

*Crisp Apple Wedges dipped in hot gooey Caramel*  
*Marshmallows dipped in Milk Chocolate*  
*Served with Graham Crackers, Mini M&Ms,*  
*Oreos, Pretzels, Toasted Almond and Sprinkles*

**Sundae Bar**

*Vanilla and Chocolate Ice Cream*  
*Served with Gummy Bears, Mini M&M's, Crushed Oreos, Toasted Almonds,*  
*Reese's Pieces, Marshmallows, Chocolate Syrup, Caramel, Sprinkles,*  
*Whipped Cream and Cherries*

**The Viennese Station**

*A lavish display of sinful desserts to include:*  
*Wild Berry Tart, Tiramisu, Italian Cream Puffs, Cannoli,*  
*Miniature Italian Pastries, Italian Butter Cookies, Cheese Cake,*  
*Death by Chocolate Cake, Seasonal fresh fruit, Bananas Foster*

**Passed Desserts**

*Miniature Cookies and Cream Milkshakes*

*Warm Chocolate Chip Cookies with Shots of Cold Milk*  
*Miniature Brownies with Shots of Cold Milk*  
*Igloo Homemade Mini Assorted Ice Cream Pops*  
*Chocolate Covered Strawberries*  
*Zeppole Fries with Powdered Sugar*  
*Igloo Homemade Assorted Italian Ice*  
*Miniature Assorted Donuts*  
*Assorted Fruit Kabobs*

***Farewell Station***

*For your guests to enjoy on the ride home*  
*Homemade Chocolate Chip Cookies, Hot Pretzels &*  
*Pork Roll and Cheese Sliders*  
*Fresh Brewed Coffee and Tea*

*Maître d' gratuity is not included*

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

*We will be happy to customize a menu to help you create an unforgettable wedding.*

***For more information or to arrange for a consultation please contact Falco's Catering at 732.660.9000***