

# The Asbury Hotel Falco's Catering Bar/Bat Mitzvah Package

*Kosher style menu available*

*80 Adult Minimum*

*40 Children Minimum*

## **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*

## **One Hour of Unlimited Butler Style Passed Hors d'oeuvres**

*Select twelve from our full list of options*

## **Pasta Station**

*Parmesan Cheese and Red Pepper Flakes*

*Sliced French Bread*

*(select two)*

*Penne Pasta with Vodka Sauce*

*Cavetelli and Broccoli with Garlic and Oil*

*Rigatoni Bolognese*

*Penne Pasta with Fresh Grilled Vegetables*

*Fussili Pasta with Broccoli and Roasted Peppers*

*Tortellini with Vodka Sauce*

## **~Cocktail Hour Stations~**

*(Select one)*

## **Carving Station**

*Braised or BBQ Corned Beef*

*and*

*Roasted Turkey Breast*

*Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls*

*Mayonnaise, Mustard, and Cranberry*

***The Smoked Fish Display***

*Norwegian Smoked Salmon Platter  
Fresh Tomato, Bermuda Onion, Capers, and Dill Sauce  
Smoked White Fish and White Fish Salad  
Fresh Baked Bagels  
Assorted Cream Cheese*

***Sushi Station***

*Sushi Rolls of your choice can include:  
California, Vegetable, Avocado,  
Tuna, Spicy tuna and Salmon,  
And any others that you may prefer  
All rolls are Beautifully Displayed on Asian Serving Pieces  
Pickled Ginger, Wasabi and Soy Sauce  
Sushi chef available upon request*

***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*

***Teen Chafing Dish/Appetizers***

*(select three)  
Pizza Bagels  
Cocktail Franks with Mustard  
Mozzarella Sticks with Marinara Sauce  
Fried Raviolis with Marinara  
Cheese Quesadilla  
Sweet Potato Wedges  
Boneless Buffalo Wings*

***~Dinner~***

***Teen Buffet***

*Sliced French Bread with Butter*

***Entree***

*(select two)  
Chicken Fingers  
Cheese or Beef Ravioli  
Chicken Parmigiana  
All Beef Hot Dogs  
Hamburger Sliders*

***Accompaniments***

*(select two)  
French Fries  
Penne Marinara  
Fussili with Pink Sauce  
Mozzarella Sticks  
Homemade Macaroni and Cheese*

*Eggplant Rollatini  
Smashed New Potatoes*

***Adult Plated Salad***

*Warm Dinner Rolls with Butter  
(select one)*

***Renaissance Salad***

*Mixed Mesclun Greens  
Crumbled Gorgonzola, Roasted Pecans and Red Grapes  
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, Grape Tomatoes, Bermuda Onion and  
Herb Croutons served with a Balsamic Vinaigrette*

***Adult Plated 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***

*Chicken Breast with a Fresh Herb Stuffing served with velouté*

***Chicken Jubilee***

*Chicken Breast 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 Chicken New Orleans Dusted in a Creole Spice Rub***

*Served with a Pineapple Mango and Tomato Relish*

***Roasted New York Sirloin with Wild Mushroom Bordelaise***

***Signature Dry Rub New York Sirloin with a Wild Mushroom Ragu***

***Horseradish Encrusted Prime Rib, Au Jus***

***Dijon Roasted Filet Mignon with Tarragon Demi Glaze (additional \$5.00 per guest)***

***Herb Encrusted Tilapia***

***Vegetable Risotto Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc***

***Seared Salmon with a Tarragon Beurre Blanc***

*Flounder Vera Cruz*  
*Fresh Atlantic Flounder topped with Black Olives, Red Onions, Peppers and Fresh Tomato*

*~Vegetarian and Gluten Free Entrees Available~*

***Fresh Vegetables***

*(select one)*

*Roasted or Steamed Mixed Vegetables*  
*Steamed Broccoli*  
*String Beans and Julienne Carrots*  
*Sautéed String Beans Amandine or Pistachio Nuts*  
*Sugar Snap Peas and Julienne Carrots*

***Potato and Rice***

*(select one)*

*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*

***Dessert***

*Custom Torah Cake from Chocolate Carousel*  
*served with a Miniature Cannoli and Fresh Sliced Strawberries*  
*Fresh Brewed Coffee and Tea*

***Dessert Station***

*(select one)*

***Sundae Bar***

*Vanilla and Chocolate Ice Cream*  
*Gummy Bears, Mini M&Ms, Crushed Oreos, Toasted Almonds,*  
*Reese's Pieces, Marshmallow, Chocolate Syrup, Carmel, Sprinkles,*  
*Whipped Cream and Cherries*

***Warm Cookie and Brownie Station***

*Fresh Baked Chocolate Chip and Oatmeal Cookies*  
*Miniature Brownies*  
*Cold Shots of Milk*

***S 'mores Station***

*Marshmallows dipped in Milk Chocolate*  
*Served with Graham Crackers, Mini M&M,*  
*Oreos, Pretzels and Toasted Almond*

***Chocolate Dipped Goodies***

*Chocolate Covered Strawberries*  
*Marshmallows and Pretzels*

***Maitre d' gratuity is not included***

*At Falco's Catering we are extremely flexible and will customize any package to help you create an unforgettable event.*

***For more information or to arrange for a consultation please contact Falco's Catering at (732) 660-9000.***