

The Beach Haus Plated Wedding

80 Adult guest minimum

~Cocktail Hour~

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

Warm Pretzel Bites with Beer Cheese Fondue

Cold Station

(Select two)

*Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers
Fresh Vegetable Crudité with Assorted Dips
Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles
Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers
Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil*

~Cocktail Hour Stations~

(Select one)

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

Gourmet Macaroni and Cheese Station

Client to choose type of cheese from the following:

Traditional, White Cheddar Truffle, Baked Gruyere & Cheddar or Pepper Jack Cheese

Served with

Seasoned Breadcrumbs, Crumbled Bacon Bits, Jalapenos,

Crunchy Tortilla Strips, Green Onions, Cilantro and Broccoli

Fresh Maine Lobster Add \$3.00 per guest

Slider Station

Petite Hamburger or Pulled Pork

Served on a Potato Roll with your choice of

American Cheese, Shredded Lettuce, Ketchup, Mustard and Mayonnaise

Philadelphia Cheese Steak Station

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

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*

Wood Burning Brick Oven Pizza

Fresh Made Mini Assorted Pizza

~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*

Mixed Mesclun Greens

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

Chicken Breast with a Fresh Herb Stuffing served with Veloute'

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 New York Sirloin with Wild Mushroom Sauce

Signature Dry Rub New York Sirloin with a Wild Mushroom Ragu

Slow Roasted Short Ribs

Flounder Oreganata

Sesame Crusted Salmon with an Orange Honey Ginger Sauce

Honey Mustard Pretzel Encrusted Atlantic Salmon

Flounder Francaise

~Vegetarian Entree Available~

***** We can also create a combination plate with two entrees from above***

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables

Sautéed Broccoli with Garlic and Oil

String Beans and Julienne Carrots

Sautéed String Beans Amandine or Pistachio Nuts

Potato and Rice

(select one)

Roasted Red Bliss Potatoes with Caramelized Onion

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 Tiered Wedding Cake

Fresh Brewed Coffee and Tea

Passed Desserts

Homemade S'mores

Chocolate Covered Strawberries

Beverages

Assorted Soft Drinks, Ice, Fruit, Juice and Bar Mixers

****We will be happy to take care of all your alcohol arrangements***

Price includes, service staff, all china and flatware for food service

Our Chefs creations are unlimited, your suggestions and questions are welcome

Ask your Sales Representative

For more information please contact Falco's Catering at (732) 660-9000