

# Classic Buffet 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*

## **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 ten from our full list of options*

**~Dinner~**

## **Plated Salad**

*Warm Dinner Rolls with Butter*

*(select one)*

## **Renaissance Salad**

*Mixed Mesclun Greens  
Crumbled Gorgonzola, Roasted Pecans and Red Grape  
served with a 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 a Raspberry Vinaigrette*

## **Buffet**

### **Chef Attended Carving Station**

*(select one)*

*Carved Top Round of Beef with Garlic Rosemary Au Jus*

*BBQ Loin of Pork*

*Honey Glazed Spiral Ham*

*Roasted Turkey Breast*

*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*  
*Stuffed Chicken Milano*  
*Chicken Balsamic*  
*Chicken Rosemarie*

***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 and Mozzarella Pinwheels with Marinara*  
*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*

***Dessert***

*Custom Wedding Cake*  
*Fresh Brewed Coffee and Tea*

***Beverages***

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

*Service staff included*

*Price includes all china and flatware for food service*

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

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