

Falco's Catering Mini Meals Package

100 Adult Guest Minimum

~Cocktail Hour~

Stationary Cold Display

(select one)

International Cheese and Fresh Vegetable Crudité

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

*Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach Dip, Blue Cheese and Roasted Pepper Ranch*

Roasted Garlic Hummus

Olive Tapenade

Dalmatia Fig Preserves

Pita Triangles and Sliced Italian Baguette

Antipasto Station

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

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of options

Cocktail Hour Stations

(select one)

Sushi Station

Sushi Rolls of your choice can include:

*California, Vegetable, Avocado, Crab and Cucumber,
Tuna, Spicy Tuna and Salmon,*

And any others that you may prefer

All rolls are displayed on Oriental serving pieces

Pickled Ginger, Wasabi and Soy Sauce

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*

Asian Station

*General Joey's Chicken
Beef and Broccoli
Vegetable Stir Fry over Quinoa or Rice
Fortune Cookies and Fried Noodles
Served in a Chinese takeout box*

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
Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls
Served with
Mango Chutney Mayonnaise, Whole Grain Mustard,
Horseradish Sauce and Homemade Cranberry Sauce*

Satay Station

*Skewered Teriyaki Marinated Flank Steak
Tequila Lime Grilled Shrimp
Soy Marinated Chicken
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbecue Sauce*

~Dinner~

Passed Mini Meals

(Select three)

*Mini meals are smaller portions of our most popular entrees served in
Martini glasses or Chinese takeout boxes and passed butler style by our wait staff.*

Penne Vodka with Grilled Chicken or Shrimp

*Grilled Baby Lamb Chop over Rosemary with
Smashed Potatoes Infused with Garlic*

Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle

*Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes
with a Maple Pork Demi-Glace Drizzle*

Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli

Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle

Eggplant Rollatini over Penne Vodka

Tofu and Vegetable Stir Fry over Quinoa or Rice

Sautéed Shrimp Provençale over Risotto Milanese

Chicken and Vegetable Lo Mein served in a Chinese Takeout Box

Potato Gnocchi served with a Braised Pork Ragout

Shrimp and Vegetable Fried Quinoa

Beer Braised Short Ribs over Couscous

Dessert

Milk Chocolate Covered Strawberries

Assorted Italian Miniature Pastries

Or

Wedding Cake from Chocolate Carousel

Beverages

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

*Price includes all china and flatware for package only
Five hour function*

Glassware and additional rentals are not included

For more information or to arrange for a consultation

please contact us at (732) 660-9000.