

# Falco's Catering Grand Plated Wedding Package

*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,  
Brown Sugar, Miniature Marshmallows and Cinnamon*

**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*  
*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 Assorted Mini 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  
Your choice of Homemade Chocolate Chip Cookies or Hot Pretzels  
Fresh Brewed Regular and Decaffeinated Coffee*

*Price includes service staff, 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.***