

Falco's Catering
The Watermark Package

~The 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,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips*

Antipasto Station

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

Cocktail Station

(Select one)

Carving Station

(select two)

Chef attended and beautifully presented

Braised Corned Beef Brisket

Barbeque Corned Beef

Thyme and Black Pepper Roasted Turkey Breast

Honey Glazed Spiral Ham

Teriyaki Grilled Flank Steak

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls

Served with Mayonnaise, Mustard and Cranberry

Asian Station

Vegetable Lo Mein

General Joey's Chicken

Fried Noodles

Fortune Cookies

Served in a Chinese Takeout Box

Satay Station

Skewered Teriyaki Marinated Flank Steak,

Tequila Lime Grilled Shrimp,

Soy Ginger Marinated Chicken

Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip

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
with Pickled Ginger, Wasabi and Soy Sauce
Sushi chef available upon request*

Philadelphia Cheese Steak Station

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

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of options

~Dinner~

Passed Mini Meals

(Select three)

*Mini meals are just that, smaller portions of our most popular entrees served in
Martini glasses or Chinese take out 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 Glaze Drizzle*

Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Vinaigrette

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

Eggplant Rollatini over Penne Vodka

Tofu and Vegetable Stir Fry over Quinoa or Rice

Sautéed Shrimp Provencale over Risotto Milanese

Chicken and Vegetable Lo Mein served in a Chinese Take out Box

Potato Gnocchi served with a Braised Pork Ragout

Shrimp and Vegetable Fried Quinoa

Beer Braised Short Ribs over Couscous

Passed Dessert

*Milk Chocolate Covered Strawberries
Assorted Italian Miniature Pastries*

Coffee Station

*Fresh Brewed Coffee and Tea
Milk, Sugar and Cinnamon*

*Price includes all china and flatware for food service
Four hour function*

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