

The Renaissance

Sweet 16 Package

4 hour event

Stationary Hors d'oeuvres

(select four)

Mozzarella Sticks with Marinara

Cocktail Franks with Mustard

Miniature Pizza Bagels

7 Layer Dip with Tortilla Chips

Boneless Buffalo Wings with Blue Cheese Dressing

Cheese Quesadillas with Sour Cream

Miniature Calzones with Marinara

Miniature Meatballs with Marinara

Tomato Bruschetta

Fresh Vegetable Crudité

A variety of stationary hors d'oeuvre options are available

~Buffet Dinner~

Salad

(select one)

Mixed Greens Salad with a Balsamic Vinaigrette Dressing

Traditional Caesar Salad with Croutons

Main Entree

(select two)

Chicken Francaise

Chicken Marsala

Chicken Parmigiana

Chicken Tenders

Roasted Top Round of Beef with Au jus

Carved Roasted Turkey Breast with Gravy

Sausage, Peppers, and Onions

Tilapia Oreganato

Seared Salmon with Lemon and Dill

Accompaniments

(select three)

Penne Vodka

Cavatelli and Broccoli

Rigatoni Ricotta

Fusilli with Grilled Vegetables

Macaroni and Cheese

French Fries

Sweet Potato Fries

Waffle Fries

Roasted New Potatoes

Smashed New Potatoes

Rice Pilaf

Roasted Mixed Vegetables with Fresh Garlic and Oil

Eggplant and Mozzarella Pinwheels

Green Beans Almandine

Dessert

*Customized Sheet Cake
Brewed Regular and Decaffeinated Coffee and Tea*

Dessert Station

(select one)

Attended Sundae Bar

*Vanilla and Chocolate Ice Cream
With a selection of candy toppings, chocolate sauce and whipped cream*

Warm Cookie and Brownie Station

*Fresh Baked Chocolate Chip and Oatmeal Cookies
Miniature Brownies
Cold Shots of Milk*

S 'mores Station

*Marshmallows dipped in Milk Chocolate
Served with Graham Crackers, Mini M&M,
Oreos, Pretzels and Toasted Almond*

Assorted Soft Drinks, Shirley Temple's and Ice Tea

*We will be happy to take care of all your alcohol arrangements
Bartender service fee \$90.00*

~\$36.00 per guest~

*Price excludes 20% service charge and New Jersey sales
Four hour function*

***For more information or to arrange for a consultation and site visit please contact Falco's Catering at
(732) 660-9000***