

# *The Renaissance*

## *Plated Dinner Menu*

4 hour event  
40 Adult guest minimum

### **Cold Display**

(select two)

*Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers*  
*Fresh Vegetable Crudit  with Assorted Dips*  
*Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles*  
*Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers*  
*Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil*  
(Pasta course or Soup may be substituted for cold station)

### **~Dinner~**

*Warm Rolls with Butter*

(Select one)

#### **Renaissance Salad**

*Mixed Mesclun Greens*  
*Crumbled Gorgonzola, Sliced Cucumber, Grape Tomato,*  
*Dried Cranberry, Roasted Pecans and Red Grape*  
*Balsamic Vinaigrette Dressing*

#### **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*

### **Entree**

(Select up to three with pre-determined count required)

#### *Chicken Francaise*

*Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce*

#### *Chicken Marsala*

*Saut ed with Mushrooms and Marsala Wine*

#### *Chicken Modena*

*Chicken Breast Layered with Breaded Eggplant, Sliced Tomato and Fresh Mozzarella finished with a Light Sherry Sauce*

#### *Chicken Tuscano*

*Breast of Chicken Saut ed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Kalamata Olives*

#### *Chicken Balsamic*

*Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables*

#### *Chicken Vino Blanco*

*Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine*

*Chicken Escarole*  
*Sautéed Chicken with Garlic and a Splash of White Wine Served over a Bed of Escarole and Beans*

*Chicken Zinfandel*  
*With Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel*

*Chicken Valestano*  
*Breaded Chicken Breast Served with Prosciutto and Mushrooms in a Light Sherry Cream Sauce*

*Marinated Sliced Sirloin with a Wild Mushroom Demi-Glace*

*Horseradish Encrusted Sliced Sirloin, Au Jus*

*Roasted Prime Rib, Au Jus*

*Flounder Oreganata*

*Vegetable Risotto Stuffed Atlantic Flounder with Light Cream Lobster Sauce*

*Pan Seared Salmon with Lemon and Dill*

*Penne Vodka with Grilled Shrimp*

*A variety of menu options are available*

***Fresh Vegetables***

*(select one)*

*Roasted or Steamed Mixed Vegetables*

*Green Beans and Julienne Carrots*

*String Beans Amandine*

*Eggplant and Mozzarella Pinwheels with Marinara*

***Potato and Rice***

*(select one)*

*Roasted New Potato with Caramelized Onions*

*Smashed Red Bliss Potatoes with Roasted Garlic and Cream*

*Roasted Red Bliss and Sweet Potatoes*

*Blended Wild Rice with Fresh Herbs*

*Vegetable Rice Pilaf*

***Dessert***

*Fresh Brewed Coffee and Tea*

*Customized Sheet Cake*

*Or*

*Italian Cookies and Seasonal Fresh Fruit*

***Assorted Soft Drinks***

***~\$33.00 per guest~***

*Price excludes 20% service charge and NJ sales tax*

*Falco's Catering 1110 Highway 35, Ocean Township, 07712 (732)660-9000*  
*Falcoscatering.com*