

Boardwalk Plated Menu

***~$78.00 per guest~***

*Price is subject to 20% service charge and 7% sales tax*

*80 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 Cheese Display***

*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*

***The Mediterranean***

*Marinated Grilled Vegetables, Roasted Peppers, Artichoke Hearts,*

*Homemade Fresh Mozzarella, Plum Tomato, Olive Tapenade,*

*Roasted Garlic Hummus, Fresh Tomato Bruschetta,*

*Sliced Ciabatta Bread, Crostini and Pita Triangles*

***~Cocktail Hour Stations~***

*(Select two)*

***Gourmet Macaroni and Cheese Station***

*Client to choose cheese option from the following:*

*Traditional, White Cheddar Truffle, Baked Gruyere & Cheddar or Pepper Jack Cheese*

*Served with*

*Seasoned Breadcrumbs, Crumbled Bacon Bits, Jalapenos,*

*Crunchy Tortilla Strips, Green Onions, Cilantro and Broccoli*

*Fresh Maine Lobster Add $3.00 per guest*

***Slider Station***

*Petite Hamburger or Pulled Pork*

*Served on a Potato Roll with your choice of*

*American Cheese, Shredded Lettuce, Ketchup Mustard and Mayonnaise*

***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*

***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*

***Pasta Station***

*This beautifully decorated station is complete with parmesan cheese,*

*Red pepper flakes and sliced French bread served in a cosmo glass*

*(select two)*

*Penne Pasta with Vodka Sauce*

*Rigatoni Bolognaise*

*Farfalle with Broccoli, Tomato and Pesto*

*Penne Pasta with Fresh Grilled Vegetables*

*Fusilli Pasta with Broccoli and Roasted Red Peppers*

*Cavatelli and Broccoli with Fresh Garlic and Olive Oil*

*Rigatoni Ricotta*

***Fajita Station***

*Sizzling Beef and Chicken Served with Sautéed Onions, Peppers,*

*Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas*

***~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 an 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 with a Fresh Herb Stuffing served with Velouté’*

*Chicken Milano*

*French Breast Stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce*

*Chicken Jubilee*

 *French Breast 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 Ragu*

*Horseradish Encrusted Prime Rib, Au Jus*

*Sliced Filet Mignon with Wild Mushroom Bordelaise (Additional $5.00 per guest)*

*Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc*

*Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices*

*Seared Salmon with a Tarragon Beurre Blanc*

*Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc*

*Flounder Vera Cruz*

*Fresh Atlantic Flounder topped with Black Olives, Red Onions, Peppers and Fresh Tomato*

*Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc*

***~Vegetarian and Gluten Free Entrees Available~***

***~Accompaniments~***

***Fresh Vegetables***

*(select one)*

*Roasted Mixed Vegetables with Garlic and Oil*

*String Beans, Julienne Carrots and Yellow Squash*

*Sautéed String Beans Amandine*

*Sautéed String Beans with Pistachio Nuts*

*Sugar Snap Peas and Julienne Carrots*

*Sautéed Broccolini*

*Sweet Peas Sautéed with Seasonal Mushrooms*

*Roasted Brussel Sprouts with Garlic and Oil*

***Potato and Rice***

 *(select one)*

*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*

*Roasted Fingerling Potatoes with Garlic and Rosemary*

*Saffron Rice*

*Truffle Smashed New Potatoes*

*Herb Roasted Yukon Gold Potatoes*

***Dessert***

*Custom Tiered Wedding Cake or Cupcake Tower*

*Fresh Brewed Regular and Decaffeinated Coffee*

*Passed Desserts*

*Miniature Cannoli with Powdered Sugar*

*Mini Oreo Milkshakes*

***Farewell Station***

*For your guests to enjoy on the ride home*

*Hot Pretzels with Mustard Packets*

*Fresh Brewed Regular and Decaffeinated Coffee*

*Maître d’ gratuity is not included*

***Price includes station linens, china and flatware for food service.***

*We are extremely flexible and will customize any package to create an unforgettable wedding.*

***For more information or to arrange for a consultation and site visit***

***Please contact Falco’s Catering at 732.660.9000***