

Buffet Wedding Menu

~Cocktail Hour~

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

Fresh Vegetable Crudité

*Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips*

Fruit Display

*Fresh Cantaloupe, Honeydew, Golden Pineapple,
Watermelon served in grand Martini Glasses*

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of options

Cocktail Hour Stations

(Select one)

Philadelphia Cheese Steak Station

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

Pasta Station

*Parmesan Cheese and Red Pepper Flakes
Sliced French Bread*

(select two)

Campanelle Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Rigatoni Bolognese

Penne Pasta with Fresh Grilled Vegetables

Fussili Pasta with Broccoli and Roasted Peppers

Orecchiette with Broccoli, Tomato and Pesto

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

French Fry Station

Crispy French Fries, Waffle Fries or Sweet Potato Fries

*Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Wasabi Mayonnaise,
Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing*

Plated Salad

Warm Dinner Rolls with Butter

(select one)

Renaissance Salad

Mixed Mesclun Greens

*Crumbled Gorgonzola, Roasted Pecans and Red Grape
served with Homemade Balsamic Vinaigrette*

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 Homemade Raspberry Vinaigrette*

~Dinner Buffet~

Carving Station

(select one)

Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise

Roasted Loin of Pork

Honey Glazed Spiral Ham

Roasted Turkey Breast

Barbeque Corned Beef

Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

Fish

(select one)

Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce

Risotto Stuffed Flounder served with Lobster Sauce

Seared Salmon with Lemon and Dill Buerre Blanc

Chicken

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Blanco

(Artichoke hearts, sundried tomato, garlic, basil, white wine)

Stuffed Chicken Milano

(Mozzarella, spinach, prosciutto with marsala sauce)

Chicken Balsamic

(Balsamic marinade over grilled vegetable)

Chicken Rosemarie

(Sun dried tomato pesto cream sauce)

Accompaniments

(select three)

Mixed Seasonal Vegetable

String Beans Amandine or Pistachio Nuts

Steamed Broccoli

Sugar Snap Peas and Julienne Carrots

String Beans and Julienne Carrots

Eggplant Rollatini

Ricotta Stuffed Shells

Cheese Lasagna

Manicotti Crepe

Roasted Red Bliss Potatoes with Caramelized Onion

Baked Idaho Potato served with Sour Cream and Butter
Smashed New Potatoes with Roasted Garlic and Cream
Boiled New Potatoes with Rosemary Butter
Blended Wild Rice with Fresh Herbs
Vegetable Rice Pilaf
Roasted Brussel Sprouts with Garlic and Oil

~Dessert~

Custom Tiered Wedding Cake or "Cup Cake" Cake
Served with Miniature Cannolis and Fresh Strawberries
Fresh Brewed Coffee and Tea

Passed Zeppoli Fries with Powdered Sugar

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
Bottled Water

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