

Carteret Plated Menu

~Cocktail Hour~

*One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select twelve Hors d' oeuvres from our full list of options*

International Cheeses

*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

Antipasto

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

Tapas

Roasted Garlic Hummus

Olive Tapenade

Dalmatia Fig Preserves

Tomato Bruschetta

Pita Triangles and Sliced Italian Baguette

~Cocktail Hour Stations~

(Select two)

Carving Station

(select two)

Chef attended and beautifully presented

Braised Corned Beef Brisket

Honey Glazed Spiral Ham

Rosemary Roasted Loin of Pork

Teriyaki Marinated Flank Steak

Thyme and Black Pepper Roasted Turkey Breast

Garlic and Rosemary Leg of Lamb

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls

Served with

Mango Chutney Mayonnaise, Whole Grain Mustard,

Horseradish Sauce and Homemade Cranberry Sauce

Sushi Station

Rolls include:

California, Crab and Cucumber, Salmon,

Shrimp Tempura, Tuna, Spicy Tuna

Served with

Pickled Ginger, Wasabi and Soy Sauce

A variety of Sushi Roll options are available

Sushi chef available upon request

Soup Station

(select two)

*Butternut Squash
Cream of Wild Mushroom
Cold Peach Grand Mariner
Cold Fresh Strawberry
Cream of Broccoli
Garden Vegetable Barley
Served with Artisan Breads*

Executive Chef's Table

Sliced French Bread

(Select three)

*Eggplant & Mozzarella Pinwheels with Marinara Sauce
New Zealand Mussels and Fresh Clams Fra Diavolo
Mussels Béchamel
Campanelle Pasta with Vodka Sauce
Cavetelli and Broccoli with Garlic and Oil
Rigatoni with Shrimp, Prosciutto, Fresh Mushrooms and Peas served in a Sherry Cream
Fussili Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil
Boneless Chicken Murphy
Sweet Italian Sausage with Green and Red Peppers
Braised Veal Tips with Wild Mushrooms and Marsala Wine
Sautéed Boneless Chicken Scampi
Homemade Mac and Cheese topped with Breadcrumbs*

Fajita Station

*Sizzling Beef and Chicken Served with Sautéed Onions, Peppers,
Salsa, Sour Cream, Guacamole, Tortilla Chips and Warm Flour Tortillas
Black Beans and White Rice*

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*

Satay Station

*Skewered Teriyaki Marinated Flank Steak,
Tequila Lime Grilled Shrimp,
Soy Ginger Marinated Chicken
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip*

~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 of Chicken with a Fresh Herb Stuffing served with Velouté'

Chicken Milano

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

Chicken Jubilee

French Breast of Chicken 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)

Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc

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

Seared Salmon with a Tarragon Beurre Blanc

Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

~Vegetarian and Gluten Free Entrees Available~

Fresh Vegetables

(select one)

Roasted Mixed Vegetables with Garlic and Oil
String Beans and Julienne Carrots
Sautéed String Beans Amandine or Pistachio Nuts
Sugar Snap Peas and Julienne Carrots
Sweet Peas Sautéed with Seasonal Mushrooms
Broccolini with Garlic and Oil

Potato and Rice

(select one)

Roasted Fingerling Potatoes with Garlic and Rosemary
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
Saffron Rice
Truffle Smashed New Potatoes
Herb Roasted Yukon Gold Potatoes
Risotto Milanese

Dessert

Custom Tiered Wedding Cake or Cupcake Tower
Sliced Strawberry Garnish
Miniature Cannolis and Assorted Italian Cookies served tableside
Fresh Brewed Coffee and Tea

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 will be happy to customize a menu to help you create an unforgettable wedding.

For more information or to arrange for a consultation please contact Falco's Catering at 732.660.9000