

Boardwalk Plated Menu

The 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*

French Fry Station

(select two)

*Crispy French Fries, Waffle Fries, Sweet Potato Fries
Served with:
Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Wasabi Mayonnaise,
Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing*

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*

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)

Campanelle Pasta with Vodka Sauce

Rigatoni Bolognese

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 Garlic Herb 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 Ragù

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 Cake
Sliced Strawberry Garnish
Fresh Brewed Coffee and Tea

Passed Desserts

Zeppoli Fries with Powdered Sugar
Miniature Cannolis

Dessert Option

(Additional \$3.50 per person)

Igloo Pop and Homemade Italian Ice Bar

Feel like a kid again and create your own homemade
Ice Cream Pop with a variety of Assorted Toppings
Select from a variety of Italian Ice Flavors for your guests to enjoy

Farewell Station

For your guests to enjoy on the ride home
Homemade Chocolate Chip Cookies or Hot Pretzels
Fresh Brewed Regular and Decaffeinated Coffee
Bottled Water

Maitre d' gratuity is not included

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