

Cocktail Wedding Menu

~Cocktail Hour~

International Cheese Display

*Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, 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*

The Cocktail Hour

*One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select twelve Hors d'oeuvres 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*

French Fry Station

(select one)

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

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*

Homemade Mac and Cheese

*Served with choice of accompaniments including
Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,
Jalapenos, Crunchy Tortilla Strips, Cilantro, Tabasco,
Broccoli and Green Onions
Artisan Bread*

Ultimate Potato Bar

Potato and Onion Pierogies, White Mashed Potatoes and Sweet Potato Fries

Served with:

*Grated Cheese, Cheddar Cheese, Caramelized Onions, Applesauce, Mushroom Sauce,
Brown Sugar, Marshmallows, Bacon, Green Onions, Honey Mustard, Sour Cream and Butter*

Plated Salad

*Warm Miniature Semolina Rolls with Butter
(select one)*

Mixed Mesclun Greens

*Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and
Herb Croutons served with a Raspberry Vinaigrette*

Traditional Caesar Salad

*Romaine Lettuce tossed with Falco's Homemade Caesar Dressing
Garnished with Pecorino Romano and Garlic Herb Croutons*

~Dinner Stations~

(select three)

Pasta Station

*This beautifully decorated station is complete with parmesan cheese,
red pepper flakes and sliced French bread
(select two)*

Penne Pasta with Vodka Sauce

Rigatoni Pomodoro with Fresh Basil

Fussili Pasta Primavera with Grilled Chicken, Garlic and Oil

Fussili Pasta with Broccoli and Roasted Red Peppers

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Rigatoni Ricotta

Executive Chef's Table

(Select two)

Eggplant Rollatini with Marinara Sauce

New Zealand Mussels and Fresh Clams Fra Diavolo

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Fussili Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

Sweet Italian Sausage with Green and Red Peppers

General Joey's Chicken over Fried Rice

Braised Veal Tips with Wild Mushrooms and Marsala Wine

Sautéed Boneless Chicken Scampi

Roasted Brussel Sprouts with Garlic and Oil

Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers

Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour Tortillas

Refried Beans and Mexican Rice

Asian Station

Beef and Broccoli

General Joey's Chicken

Fresh Vegetable Lo Mein

Fried Rice

Served in a Chinese Takeout Box with Chop Stix

Mashed Potato Bar

White Mashed Potatoes served in Martini glasses.

*Guests will prepare to taste with Grated Cheese, Mushroom Sauce,
Crumbled Bacon, Green Onions, Sour Cream and Butter*

Carving Station

*Chef attended and beautifully presented
(select two)*

Braised Corned Beef

Roasted Turkey Breast

Honey Glazed Spiral Ham

Roasted New York Sirloin

Roasted Loin of Pork

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls

Served with Appropriate Condiments

~Dessert~

Custom Tiered Wedding Cake or "Cup Cake" Cake

Fresh Brewed Coffee and Tea

Passed Desserts

Zeppoli Fries with Powdered Sugar

Miniature Cannolis

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***