

Kingsley 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 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 three)

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

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls

Served with

Mango Chutney Mayonnaise, Whole Grain Mustard,

Horseradish Sauce and Homemade Cranberry Sauce

Fajita Station

*Sizzling Beef and Chicken Served with Sautéed Onions, Peppers,
Salsa, Sour Cream, Guacamole and Warm Flour Tortillas*

Rice and Black Beans

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*

Philadelphia Cheese Steak Station

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

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*

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

Penne 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

Asian Station

General Joey's Chicken

Beef and Broccoli

Vegetable Stir Fry over Quinoa or Rice

Fortune Cookies and Fried Noodles

Served in a Chinese takeout box

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

~Plated Dinner~

Warm Ciabatta 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 Jubilee
French Breast stuffed with Homemade Corn Bread Stuffing and Dried Cranberries
Served with Madeira Wine Sauce

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

Chicken Vino Blanco
Chicken Breast Sautéed with Sun Dried Tomatoes, Artichoke Hearts, 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 Prime Rib, Au Jus

Horseradish Encrusted Prime Rib Au Jus

Sliced New York Sirloin with a Wild Mushroom Bordelaise

Sliced Filet Mignon with Wild Mushroom Bordelaise (Additional \$3.00 per guest)

Roasted Rack of Lamb
Encrusted with Dijon Mustard and Panko Bread Crumbs
(Additional \$5.00 per guest)

Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc

Seared Salmon with a Tarragon Beurre Blanc

Crabmeat Stuffed Colossal Shrimp with a Light Lemon Basil Cream Sauce

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

Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

Pan Seared Mahi Mahi in a Ragout of Slow Poached Artichokes, Oranges and Nicoise Olives

Fresh Atlantic Halibut Vera Cruz

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

Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc

~Vegetarian and Gluten Free Entrees Available~

~Accompaniments~

Fresh Vegetables

(Select one)

Roasted or Steamed Mixed Vegetables

Grilled Vegetables Sautéed with Garlic and Oil

Steamed Broccoli

String Beans and Julienne Carrots

Sautéed String Beans Amandine

String Beans & Pistachio Nuts Sautéed with Garlic and Oil

Sugar Snap Peas and Julienne Carrots

Broccolini Sautéed with Garlic and Oil

Sweet Peas Sautéed with Seasonal Mushrooms

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 Rosemary

Saffron Rice

Herb Roasted Yukon Gold Potatoes

Portabella Infused Smashed New Potatoes

Risotto Milanese

~Dessert~

Custom Tiered Wedding Cake or Cupcake Cake

Miniature Cannolis and Italian Cookies served tableside

Fresh Brewed Coffee and Tea

Espresso Station

Fresh Brewed Espresso

Served with Sugar and Lemon Rinds

Dessert Station or Passed Desserts

(Select one station or two passed desserts)

Dessert Station

Carmel Apple Dipping Station
Crisp Apple Wedges dipped in Hot Goopy Caramel
Sprinkled with Assorted Toppings

Flaming Bananas Foster
With Vanilla Ice Cream

Sundae Bar
Feel like a kid again
Vanilla and Chocolate Ice Cream
Gummy Bears, Mini M&Ms, Crushed Oreos, Toasted Almonds,
Reese's Pieces, Marshmallow, Chocolate Syrup, Carmel, Sprinkles,
Whipped Cream and Cherries

S 'mores Station
Marshmallows dipped in Milk Chocolate
Served with Graham Crackers, Mini M&M,
Oreos, Pretzels and Toasted Almond

Passed Desserts

(select two)

Miniature Milkshakes
Warm Chocolate Chip Cookies with Shots of Cold Milk
Miniature Brownies with Shots of Cold Milk
Petite Homemade Assorted Ice Cream Pops
Chocolate Covered Pineapple and Strawberries
Zeppoli Fries with Powdered Sugar
Homemade Assorted Italian Ice
Miniature Assorted Donuts
Assorted Fruit Kabobs

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 please contact Falco's Catering at (732) 660-9000.