

# *The Renaissance*

## *Grand Plated Wedding Package*

*Exclusive use of our Facility for Five Hours*

*Maitre d' to Oversee and Coordinate your Affair*

*Separate Room or Patio for the Cocktail Hour*

*Complimentary Music for your Cocktail Hour*

*Use of Our Bridal Suite*

*Place Cards*

*Direction Cards*

*Skirted Bridal Dais or Sweetheart Table*

*Choice of Table Linen and Napkin Colors*

*Mirrors and Votive Candles*

*Custom Wedding Cake*

*Unlimited Soda, Juice, and Mixer Bar*

### ***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*

### ***The Mediterranean***

*Marinated Grilled Vegetables, Roasted Peppers, Artichoke Hearts,  
Homemade Fresh Mozzarella, Plum Tomato, Assorted Olives,  
Hot and Sweet Soppresata, Prosciutto, Salami  
Sliced Ciabatta Bread and Dipping Oils*

### ***~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*

### ***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*

*Seasoned Waffle Fries*

### ***Taco Bar***

*Bamboo boats filled with Tortilla Chips, Warm Cheddar Sauce, Corn,  
Black Beans, Fresh Guacamole, Hot Sauce and Salsa*

*Guests will select one of the following:*

*Shredded Chicken*

*Beef Chili*

*Vegetable Quinoa*

### ***Grilled Cheese & Tomato Soup***

*Hot Grilled Cheese off the griddle*

*Grilled Swiss and Spinach*

*Grilled Cheddar and Bacon*

*Grilled Provolone and Fresh Tomato*

*Traditional American Cheese*

*Served with a shot of Tomato Soup*

***Philadelphia Cheese Steak Station***

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

***Executive Chef's Table***

*Sliced French Bread*

*(Select three)*

*Eggplant & Mozzarella Pinwheels with Marinara Sauce*

*New Zealand Mussels and Fresh Clams Fra Diavolo*

*Penne Pasta with Vodka Sauce*

*Cavetelli and Broccoli with Garlic and Oil*

*Farfalle with Broccoli, Tomato and Pesto*

*Rigatoni with Shrimp, Prosciutto, Fresh Mushrooms and Peas served in a Sherry Cream*

*Fusilli 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*

***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*

***Asian Station***

*General Joey's Chicken*

*Fried Rice*

*Stir Fry Vegetables*

*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 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*

*Baby Greens*

*Dried Cranberries with Shaved Fennel and Toasted Pecans*

*Served with a Fig Vinaigrette*

*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*

*The Carteret*  
*Mandarin Oranges, Caramelized Red Onions, Toasted Almonds*  
*On a bed of Field Greens served with a Bosc Pear Dressing*

***~Entrée Selections~***

*Choice of two offered tableside, combination entrée or*  
*Pre-determined choice of three*

*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 (add \$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*

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

*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*

*~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 Tower*

*Miniature Cannoli and Italian Cookies served tableside*

*Fresh Brewed Coffee and Tea*

***Espresso Station***

*Fresh Brewed Espresso*

*Served with Sugar and Lemon Rinds*

***Dessert Stations or Passed Desserts***

*(select one station or two passed desserts)*

***Flaming Bananas Foster***

*Fresh sliced Bananas sautéed with Butter, Brown Sugar, Cinnamon, Honey and Rum*

*Served over Vanilla Ice Cream*

***S 'mores Station***

*Marshmallows dipped in Milk Chocolate*

*Served with Graham Crackers, Mini M&M,*

*Oreos, Pretzels and Toasted Almond*

***Carmel Apple Dipping Station***

*Crisp Apple Wedges dipped in Hot Goopy Caramel*

*Sprinkled with Assorted Toppings*

***Sundae Bar***

*Vanilla and Chocolate Ice Cream  
Served with Gummy Bears, Mini M&M's, Crushed Oreos, Toasted Almonds,  
Reeses Pieces, Marshmallows, Chocolate Syrup, Caramel, Sprinkles,  
Whipped Cream and Cherries*

***Passed Desserts***

*Miniature Oreo Milkshakes  
Warm Chocolate Chip Cookies with Shots of Cold Milk  
Miniature Brownies with Shots of Cold Milk  
Chocolate Covered Strawberries  
Zeppole Fries with Powdered Sugar  
Miniature Assorted Donuts  
Assorted Italian Ice*

***Farewell Station (our gift to you)***

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

***Beverage Service***

*Soda, Ice, Fruit and Mixer Bar  
\*We will be happy to take care of all your alcohol arrangements*

***~\$75.00 per guest~***

*All prices exclude 18% service charge and 7% New Jersey sales tax  
80 Adult guest minimum*

***Maitre d' and Bartenders gratuities are not included***

*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***