

# *The Renaissance*

## *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*

**~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, Strawberries, Flatbreads and Crackers*

**Fresh Vegetable Crudité**

*Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,  
Yellow Squash, Sweet Grape Tomato, served with  
Spinach, Blue Cheese and Roasted Pepper Ranch*

**Tapas**

*Roasted Garlic Hummus  
Olive Tapenade  
Dalmatia Fig Preserves  
Tomato Bruschetta  
Pita Triangles and Sliced Italian Baguette*

**~Cocktail Hour Stations~**

*(Select two)*

**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*

**Gourmet Macaroni and Cheese Station**

*Client to choose type of cheese 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*

**Slider Station**

*Petite Hamburger or Pulled Pork  
Served on a Potato Roll with your choice of  
American Cheese, Shredded Lettuce, Ketchup, Mustard and Mayonnaise  
Seasoned Waffle Fries*

**Philadelphia Cheese Steak Station**

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

***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*

***Fajita Station***

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

***Executive Chef's Table***

*(select three)*

*Eggplant Rollatini with Marinara Sauce  
Oriental Fresh Vegetable Stir Fry  
Penne Pasta with Vodka Sauce  
Cavetelli and Broccoli with Garlic and Oil  
Rigatoni with Shrimp, Prosciutto, 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  
General Joey's Chicken over Fried Rice  
Braised Veal Tips with Wild Mushrooms and Marsala Wine  
Sautéed Boneless Chicken Scampi*

***~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*

***Mixed Mesclun Greens***

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

*Chicken Breast Stuffed with Corn Bread Stuffing, Dried Cranberries with Madeira Wine Sauce*

***Chicken Supreme***

*Chicken Breast with a Fresh Herb Stuffing served with Veloute'*

***Chicken Milano***

*Chicken Breast Stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala 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 New York Sirloin with Wild Mushroom Sauce*

*Signature Dry Rub New York Sirloin with a Wild Mushroom Ragù*

*Slow Roasted Short Ribs*

*Horseradish Encrusted Prime Rib Au Jus*

*Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc*

*Sesame Crusted Salmon with an Orange Honey Ginger Sauce*

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

*Flounder Francaise*

*Egg Battered Flounder Sautéed with White Wine, Lemon and Butter*

*Cod Vera Cruz*

*Fresh Cod topped with Black Olives, Red Onions, Peppers and Fresh Tomato*

*Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc*

***~Vegetarian Entree Available~***

***\*\* We can also create a combination plate with two entrees from above***

***Fresh Vegetables***

*(select one)*

*Roasted or Steamed Mixed Vegetables*

*Sautéed Broccoli with Garlic and Oil*

*String Beans and Julienne Carrots*

*Sautéed String Beans Amandine or Pistachio Nuts*

*Sugar Snap Peas and Julienne Carrots*

*Sautéed Broccolini*

*Sweet Peas Sautéed with Seasonal Mushrooms*

***Potato and Rice***

*(select one)*

*Roasted Red Bliss Potatoes with Caramelized Onion*

*Baked Idaho Potato served with Sour Cream and Butter*

*Smashed New Potatoes with Roasted Garlic and Cream*

*Boiled New Potatoes with Rosemary Butter*

*Blended Wild Rice with Fresh Herbs*

*Vegetable Rice Pilaf*

*Roasted Fingerling Potatoes with Garlic Rosemary*

*Herb Roasted Yukon Gold Potatoes*

***Dessert***

*Custom Tiered Wedding Cake*

*Served with a fresh Strawberry garnish*

*Miniature Cannoli and 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*

***Beverage Service***

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

***~\$62.00 per guest~***

*Price excludes 18% service charge and 7% sales tax  
80 Adult Guest Minimum*

*Take 5% off for Friday Night Weddings  
Cannot be combined with off peak prices*

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

***For more information or to arrange for a consultation and site visit  
please contact Falco's Catering at (732) 660-9000***