

Falco's Catering Off Premise

Cocktail Reception

50 Adult Guest Minimum

Cold Display

(select two)

Tomato Bruschetta

International Cheeses with Fresh Strawberries, Grapes and Crackers

Fresh Vegetable Crudité with Assorted Dips

Hummus and Pita Triangles

Marinated Grilled Vegetables with Roasted Peppers

Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select ten hors d'oeuvres from our full list of options

Pasta Station

Mixed Greens with a Balsamic or Raspberry Vinaigrette

Parmesan Cheese and Red Pepper Flakes

Sliced Italian Bread

(select two)

Penne Pasta with Vodka Sauce

Cavetelli and Broccoli with Garlic and Oil

Rigatoni Bolognese

Penne Pasta with Fresh Grilled Vegetables

Fussili Pasta with Broccoli and Roasted Peppers

Tortellini with Vodka Sauce

Chef Attended Carving Station

Roasted New Potato or Smashed New Potato with Garlic and Cream

Assorted Dinner Rolls Garnished with Appropriate Condiments

(select two)

Roasted Top Round of Beef with Au jus

Roasted Peppered Pork Loin

Roasted Turkey Breast with Gravy

Maple Smoked Ham

Barbecued Corned Beef

Herb and Garlic Roasted Fresh Ham

Chicken Francaise

Chicken Marsala

Chicken Balsamic

Chicken Vino Blanco

Passed Dessert

(Select two)

Miniature Milkshakes

Warm Chocolate Chip Cookies with Shots of Cold Milk

Chocolate Covered Strawberries

Miniature Cannoli

Assorted Sorbet

Miniature Assorted Donut Holes

Assorted Mini Fruit Kabobs

Miniature Brownies with Shots of Milk

S'mores

Coffee Station
Fresh Brewed Coffee and Tea
Milk, Sugar and Cinnamon

~\$38.00 per guest~

Price excludes 7% sales tax, all staff, gratuity & rentals

Four hour event

Falco's Catering | 1110 Valley Road | Ocean, NJ 07712 | Phone 732-660-9000 | Fax 732-660- 0093 |

www.falcoscatering.com