

Falco's Catering Off Premise Plated Wedding

100 Adult Guest Minimum

~Cocktail Hour~

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 Raspberry Horseradish Dips*

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of options

Cocktail Hour Station

(select one)

Pasta Station

*This beautifully decorated station is complete with Parmesan Cheese,
Red Pepper Flakes and sliced French Bread served in a Cosmo glass
(select two)*

Campanelle Pasta with Vodka Sauce

Rigatoni Bolognese

Farfalle with Broccoli, Tomato and Pesto

Penne Pasta with Fresh Grilled Vegetables

Fusilli Pasta with Broccoli and Roasted Red Peppers

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Rigatoni Ricotta

Philadelphia Cheese Steak Station

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

Mashed Potato Bar

White and Sweet Mashed Potatoes served in a Cosmo glass

Guests will prepare to taste with Grated Cheese,

Cheddar Cheese, Mushroom Sauce, Brown Sugar,

Marshmallows, Bacon, Green Onions, Sour Cream and Butter

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*

Fajita Station

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

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*

~Plated Dinner~

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 and
Herb Croutons served with Homemade Raspberry or Balsamic Vinaigrette*

~Entrée Selections~

Choice of two offered tableside or combination entree

Chicken Francaise

Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce

Chicken Marsala

Sautéed with Mushrooms and Marsala Wine

Chicken Tuscano

Breast of Chicken Sautéed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Kalamata Olives

Grilled Chicken Balsamic

Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables

Chicken Vino Blanco

Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine

Chicken Zinfandel

With Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel

Breast of Chicken served in a Tarragon Apple Cider Sauce

Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise

Signature Dry Rub Sliced New York Sirloin with a Wild Mushroom Ragu

Horseradish Encrusted Prime Rib, Au Jus

Sliced Filet Mignon with Wild Mushroom Bordelaise (Additional \$5.00 per guest)

Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc

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

Seared Salmon with a Tarragon Beurre Blanc

Flounder Vera Cruz

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

Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

~Vegetarian and Gluten Free Entrees Available~

Fresh Vegetables

(select one)

Roasted Mixed Vegetables with Garlic and Oil
String Beans, Julienne Carrots and Yellow Squash

Sautéed String Beans Amandine

Sautéed String Beans with Pistachio Nuts

Sugar Snap Peas and Julienne Carrots

Sautéed Broccolini

Sweet Peas Sautéed with Seasonal Mushrooms

Roasted Brussel Sprouts with Garlic and Oil

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 and Rosemary

Saffron Rice

Truffle Smashed New Potatoes

Herb Roasted Yukon Gold Potatoes

Dessert

Custom Tiered Wedding Cake or Cupcake Tower

Fresh Brewed Coffee and Tea

Beverages

*Assorted Soft Drinks, Bottled Water,
Fruit, Juice, Bar Mixers and Ice*

All service staff included

*Price includes all china and flatware for food service
Five hour function*

Glassware and additional rentals are not included

Our Chefs creations are unlimited, your suggestions and questions are welcome

***For more information or to arrange for a consultation and site visit
please contact us at (732) 660-9000.***