Falco’s Catering

The Watermark Package

~The Cocktail Hour~

Stationary Cold Display
(select one)

International Cheese and Fresh Vegetable Crudité
Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, Strawberries, Flatbreads and Crackers

Crisp Baby Carrots, Broccoli, Cauliflower, Celery,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips

Antipasto Station
Roasted Peppers, Grilled Eggplant, Grilled Vegetables,
Fresh Mozzarella, Sliced Plum Tomato, Sun Dried Tomato,
Prosciutto, Salami, Provolone, Hot and Sweet Sopressata,
Italian Bread and Dipping Oils

Cocktail Station
(Select one)

Carving Station
(select two)
Chef attended and beautifully presented
Braised Corned Beef Brisket
Barbeque Corned Beef
Thyme and Black Pepper Roasted Turkey Breast
Honey Glazed Spiral Ham
Teriyaki Grilled Flank Steak
Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls
Served with Mayonnaise, Mustard and Cranberry

Asian Station
Vegetable Lo Mein
General Joey’s Chicken
Fried Noodles
Fortune Cookies
Served in a Chinese Takeout Box

Satay Station
Skewered Teriyaki Marinated Flank Steak,
Tequila Lime Grilled Shrimp,
Soy Ginger Marinated Chicken
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip
**Sushi Station**
*Sushi Rolls of your choice can include:*
California, Vegetable, Avocado, Crab and Cucumber, Tuna, Spicy Tuna and Salmon, And any others that you may prefer
All rolls are displayed on Oriental serving pieces with Pickled Ginger, Wasabi and Soy Sauce
Sushi chef available upon request

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

**One Hour of Unlimited Butler Style Passed Hors d’oeuvres**
Select twelve from our full list of options

**~Dinner~**

**Passed Mini Meals**
(Select three)
Mini meals are just that, smaller portions of our most popular entrees served in Martini glasses or Chinese take out boxes and passed butler style by our wait staff.

- Penne Vodka with Grilled Chicken or Shrimp
- Grilled Baby Lamb Chop over Rosemary with Smashed Potatoes Infused with Garlic
- Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle
- Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi Glaze Drizzle
- Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Vinaigrette
- Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Buerre Blanc Drizzle
- Eggplant Rollatini over Penne Vodka
- Tofu and Vegetable Stir Fry over Quinoa or Rice
- Sautéed Shrimp Provencale over Risotto Milanese
- Chicken and Vegetable Lo Mein served in a Chinese Take out Box
- Potato Gnocchi served with a Braised Pork Ragout
- Shrimp and Vegetable Fried Quinoa
- Beer Braised Short Ribs over Couscous
Passed Dessert
Milk Chocolate Covered Strawberries
 Assorted Italian Miniature Pastries

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

Price includes all china and flatware for food service
Four hour function

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