

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 or combination entrée

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*

~\$80.00 per guest~

All prices exclude 20% 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