

# *The Renaissance*

## *Cocktail 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*

80 Adult guest minimum

***International Cheese Display***

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

***The Mediterranean***

*Marinated Grilled Vegetables, Roasted Peppers, Artichoke Hearts,  
Homemade Fresh Mozzarella, Plum Tomato, Herb Brined Olives  
Sliced Ciabatta Bread with Dipping Oils*

***The Cocktail Hour***

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

***~Cocktail Hour Stations~***

*(Select one)*

***Philadelphia Cheese Steak Station***

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

***French Fry Station***

*(select one)*

*Crispy French Fries, Waffle Fries, Sweet Potato Fries*

*Served with:*

*Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Wasabi Mayonnaise,  
Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing*

***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*

***Homemade Mac and Cheese***

*Served with choice of accompaniments including*

*Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,*

*Jalapenos, Crunchy Tortilla Strips, Cilantro, Tabasco,*

*Broccoli and Green Onions*

*Artisan Bread*

***Plated Salad***

*Warm Miniature Rolls with Butter*

*(select one)*

**Mixed Mesclun Greens**

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

**Traditional Caesar Salad**

*Romaine Lettuce tossed with Falco's Homemade Caesar Dressing  
Garnished with Pecorino Romano and Garlic Herb Croutons*

**~Dinner Stations~**

*(select three)*

**Pasta Station**

*This beautifully decorated station is complete with parmesan cheese,  
red pepper flakes and sliced French bread*

*(select two)*

*Penne Pasta with Vodka Sauce*

*Rigatoni Pomodoro with Fresh Basil*

*Fusilli Pasta Primavera with Grilled Chicken, Garlic and Oil*

*Fusilli Pasta with Broccoli and Roasted Red Peppers*

*Cavatelli and Broccoli with Fresh Garlic and Olive Oil*

*Rigatoni Ricotta*

**Executive Chef's Table**

*(Select two)*

*Eggplant Rollatini with Marinara Sauce*

*New Zealand Mussels and Fresh Clams Fra Diavolo*

*Penne Pasta with Vodka Sauce*

*Cavatelli and Broccoli with Garlic and Oil*

*Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil*

*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*

**Fajita Station**

*Grilled Chicken and Beef with sautéed Onions, Peppers*

*Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour Tortillas*

*Refried Beans and Mexican Rice*

**Asian Station**

*Beef and Broccoli*

*General Joey's Chicken*

*Fresh Vegetable Lo Mein*

*Fried Rice*

*Served in a Chinese Takeout Box with Chop Stix*

**Mashed Potato Bar**

*White Mashed Potatoes served in Martini glasses.*

*Guests will prepare to taste with Grated Cheese, Mushroom Sauce,  
Crumbled Bacon, Green Onions, Sour Cream and Butter*

***Carving Station***

*Chef attended and beautifully presented*

*(select two)*

*Braised Corned Beef*

*Roasted Turkey Breast*

*Honey Glazed Spiral Ham*

*Roasted New York Sirloin*

*Roasted Loin of Pork*

*Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls*

*Served with Appropriate Condiments*

***~Dessert~***

*Custom Tiered Wedding Cake or "Cup Cake" Cake*

*Fresh Brewed Coffee and Tea*

***Passed Desserts***

*Zeppole Fries with Powdered Sugar*

*Miniature Cannoli*

***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*

***~\$65.00 per guest~***

*Price excludes 20% service charge and sales tax*

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

*We are extremely flexible and will customize  
any package to create an unforgettable wedding.*

***For more information or to arrange for a consultation and site visit  
please contact Falco's Catering at 732.660.9000***