

The Renaissance

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

~Cocktail Hour~

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

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 Roasted Pepper Ranch*

Tapas

*Roasted Garlic Hummus
Olive Tapenade
Dalmatia Fig Preserves
Tomato Bruschetta
Pita Triangles and Sliced Italian Baguette*

~Cocktail Hour Stations~

(Select two)

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*

Gourmet Macaroni and Cheese Station

*Client to choose type of cheese from the following:
Traditional, White Cheddar Truffle, Baked Gruyere & Cheddar or Pepper Jack Cheese
Served with
Seasoned Breadcrumbs, Crumbled Bacon Bits, Jalapenos,
Crunchy Tortilla Strips, Green Onions, Cilantro and Broccoli
Fresh Maine Lobster Add \$3.00 per guest*

Slider Station

*Petite Hamburger or Pulled Pork
Served on a Potato Roll with your choice of
American Cheese, Shredded Lettuce, Ketchup, Mustard and Mayonnaise
Seasoned Waffle Fries*

Philadelphia Cheese Steak Station

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

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*

Fajita Station

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

Executive Chef's Table

(select three)

*Eggplant Rollatini with Marinara Sauce
Oriental Fresh Vegetable Stir Fry
Penne Pasta with Vodka Sauce
Cavetelli and Broccoli with Garlic and Oil
Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream
Fussili Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil
Boneless Chicken Murphy
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*

~Plated Entrée~

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*

Mixed Mesclun Greens

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

~Entrée Selections~

Choice of two offered tableside or combination entree

Chicken Francaise

Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter

Chicken Jubilee

Chicken Breast Stuffed with Corn Bread Stuffing, Dried Cranberries with Madeira Wine Sauce

Chicken Supreme

Chicken Breast with a Fresh Herb Stuffing served with Veloute'

Chicken Milano

Chicken Breast Stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce

Chicken Vino Blanco

Chicken Breast Sautéed with Sun Dried Tomatoes, 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 New York Sirloin with Wild Mushroom Sauce

Signature Dry Rub New York Sirloin with a Wild Mushroom Ragù

Slow Roasted Short Ribs

Horseradish Encrusted Prime Rib Au Jus

Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc

Sesame Crusted Salmon with an Orange Honey Ginger Sauce

Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon

Flounder Francaise

Egg Battered Flounder Sautéed with White Wine, Lemon and Butter

Cod Vera Cruz

Fresh Cod topped with Black Olives, Red Onions, Peppers and Fresh Tomato

Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

~Vegetarian Entree Available~

*** We can also create a combination plate with two entrees from above*

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables

Sautéed Broccoli with Garlic and Oil

String Beans and Julienne Carrots

Sautéed String Beans Amandine or Pistachio Nuts

Sugar Snap Peas and Julienne Carrots

Sautéed Broccolini

Sweet Peas Sautéed with Seasonal Mushrooms

Potato and Rice

(select one)

Roasted Red Bliss Potatoes with Caramelized Onion

Baked Idaho Potato served with Sour Cream and Butter

Smashed New Potatoes with Roasted Garlic and Cream

Boiled New Potatoes with Rosemary Butter

Blended Wild Rice with Fresh Herbs

Vegetable Rice Pilaf

Roasted Fingerling Potatoes with Garlic Rosemary

Herb Roasted Yukon Gold Potatoes

Dessert

Custom Tiered Wedding Cake

Served with a fresh Strawberry garnish

Miniature Cannoli and Italian Cookies served Tableside

Fresh Brewed Coffee and Tea

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

~\$68.00 per guest~

*Price excludes 20% service charge and 7% sales tax
80 Adult Guest Minimum*

*Take 5% off for Friday Night Weddings
Cannot be combined with off peak prices*

Maitre d' and Bartender gratuities are not included

***For more information or to arrange for a consultation and site visit
please contact Falco's Catering at (732) 660-9000***