



THE ASBURY

Jersey Shore Wedding Package

Your Package will include

5 Hour Event

Event Specialist

Maître d' to oversee your affair

Rental Assistance

Full Wait Staff

Chefs to cook on site

Custom Wedding Cake from Chocolate Carousel

Lantern and Candle decorations for food stations

Silver Chafers for food service

China and Flatware for food service

Water glass for guest tables

Choice of linen color for napkins and food stations

Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select twelve hors d'oeuvres from our full list of 90 options

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

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

Seafood Bar

Garlic and Basil Roasted Clams
Broth & Drawn Butter
Clams on the Half Shell
Shrimp Cocktail
Lemon wedges & bourbon cocktail sauce

Buffet Dinner

Marinated Grilled New York Sirloin with Wild Mushroom Sauce
Steamed Maine Lobster Split and Cracked with Drawn Butter
Grilled Balsamic Boneless Chicken Breast with Grilled Vegetables
Roasted New Potatoes with Caramelized Onions
Jersey Fresh Corn on the Cob
Warm Italian Garlic & French Bread

Accompaniments

(select two)

Penne Vodka

Pasta Primavera Salad

Red Bliss Potato Salad

Traditional Cole Slaw

Wasabi Cole Slaw

Three Bean Salad

Green Bean and Red Bliss Potato Salad

Cucumber and Jersey Tomato Salad

Summer Salad

(Romaine, grape tomato, red onions, toasted pecans,
Diced cantaloupe served with a fig vinaigrette dressing)

Dessert

Custom Tiered Wedding Cake or Cupcake Tower
Fresh Brewed Coffee and Tea

Fresh Belgium Waffles and Ice Cream Station

Chef attended and made to order
Vanilla and Chocolate Ice Cream
Served with Sliced Strawberries, Sliced Bananas, Sliced Peaches,
Toasted Almonds, Chocolate Chips, Wet Walnuts, Marshmallows, Chocolate Syrup,
Shredded Coconut, Sprinkles, Honey and Whipped Cream

Farewell Station

For your guests to enjoy on the ride home
Homemade Chocolate Chip Cookies or Hot Pretzels with Mustard (select one)
Fresh Brewed Coffee and Tea
Bottled Water

It is our pleasure to cater to Vegetarian, Vegan, Gluten Free and other dietary restrictions upon request

5 Hour Event

100 Adult Guest Minimum

Price excludes 20% service charge and sales tax

Maitre d' Gratuity is additional

Children under 10 and Vendor Meals \$35.00 each

For more information or to arrange a consultation

Please contact us at 732-660-9000 or falcoscatering@verizon.net

www.falcoscatering.com