



THE ASBURY

Mini Meal 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 from our full list of 90 options

Stationary Cold Display

(select one)

International Cheese and Fresh Vegetable Crudit 

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, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips

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

Antipasto Station

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

Cocktail Hour Stations

(select one)

Sushi Station

Sushi Rolls to include:
California, Vegetable, Avocado, Crab and Cucumber, Tuna, Spicy Tuna and Salmon
All rolls are displayed on Oriental serving pieces with Pickled Ginger, Wasabi and Soy Sauce

Philadelphia Cheese Steak Station

Sliced Steak with American, Cheddar Cheese, Saut ed Onions, Fresh Mushrooms,
Banana Peppers and Ketchup served on a miniature Hoagie roll

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

Satay Station

Skewered Teriyaki Marinated Flank Steak
Tequila Lime Grilled Shrimp
Soy Marinated Chicken

Peanut Sauce, Sweet Chili Sauce and Hoisin Barbecue Sauce

Asian Station

General Joey's Chicken

Beef and Broccoli

Vegetable Stir Fry over Quinoa or Rice

Fortune Cookies and Fried Noodles

Served in a Chinese takeout box

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, Pumpnickel, and Miniature Hard Rolls

Served with

Mango Chutney Mayonnaise, Whole Grain Mustard,

Horseradish Sauce and Homemade Cranberry Sauce

Taco Bar

Bamboo boats with Corn & Flour Tortillas

filled with your choice of:

Shredded Chicken

Seasoned Beef

Tri Color Tortilla Chips, Cilantro, Shredded Cheddar Cheese,

Shredded Lettuce, Pico De Gallo, Cilantro, Corn & Black Beans, Rice,

Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Dinner

Passed Mini Meals

(select three)

Mini meals are smaller portions of our most popular entrees served in

Martini glasses or Chinese takeout 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-Glace Drizzle

Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli

Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle

Eggplant and Mozzarella Pinwheels over Penne Vodka

Tofu and Vegetable Stir Fry over Quinoa or Rice

Sautéed Shrimp Provençale over Risotto Milanese

Chicken and Vegetable Lo Mein served in a Chinese Takeout Box

Potato Gnocchi served with a Braised Pork Ragout

Shrimp and Vegetable Fried Quinoa

Beer Braised Short Ribs over Couscous

Passed Dessert or Wedding Cake

Milk Chocolate Covered Strawberries
Assorted Italian Miniature Pastries or
Custom Wedding Cake from Chocolate Carousel

Coffee Station

Fresh Brewed Regular and Decaffeinated Coffee
Milk, Sugar and Cinnamon

Farewell Station

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

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