



THE ASBURY

## Bar/Bat Mitzvah Package

Your Package will include

5 Hour Event

Event Specialist

Maitre d' to oversee your affair

Rental Assistance

Full Wait Staff

Chefs to cook on site

Custom Torah Cake from Chocolate Carousel

Ceremonial Challah Bread

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

### 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, Olive Tapenade,  
Roasted Garlic Hummus, Fresh Tomato Bruschetta,  
Sliced Ciabatta Bread, Crostini and Pita Triangles

### Pasta Station

Parmesan Cheese and Red Pepper Flakes  
Sliced French Bread  
(select two)  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Rigatoni Bolognese  
Penne Pasta with Fresh Grilled Vegetables  
Fusilli Pasta with Broccoli and Roasted Peppers  
Tortellini with Vodka Sauce

### Cocktail Hour Station

(select one)

### Carving Station

Braised or BBQ Corned Beef  
Roasted Turkey Breast  
Freshly Baked Rye, Pumpnickel, and Miniature Hard Rolls  
Mayonnaise, Mustard, and Cranberry

### The Smoked Fish Display

Norwegian Smoked Salmon Platter  
Fresh Tomato, Bermuda Onion, Capers, and Dill Sauce  
Smoked White Fish and White Fish Salad  
Fresh Baked Bagels  
Assorted Cream Cheese

## **Sushi Station**

California, Vegetable, Avocado,  
Tuna, Spicy tuna and Salmon,  
All rolls are Beautifully Displayed on Asian Serving Pieces  
Pickled Ginger, Wasabi and Soy Sauce

## **Mashed Potato Bar**

White and Sweet Mashed Potatoes served in Cosmo glasses.  
Guests will prepare to taste with Grated Cheese, Mushroom Sauce,  
Crumbled Bacon, Green Onions, Sour Cream, Butter  
Brown Sugar, Miniature Marshmallows and Cinnamon

## **Teen Chafing Dish/Appetizers**

(select three)

Pizza Bagels  
Cocktail Franks with Mustard  
Mozzarella Sticks with Marinara Sauce  
Fried Raviolis with Marinara  
Cheese Quesadilla  
Sweet Potato Wedges  
Boneless Buffalo Wings

## **Dinner**

### **Teen Buffet**

Sliced French Bread with Butter

### **Entree**

(select two)

Chicken Fingers  
Cheese or Beef Ravioli  
Chicken Parmigiana  
All Beef Hot Dogs  
Hamburger Sliders

### **Accompaniments**

(select two)

French Fries  
Penne Marinara  
Fusilli with Pink Sauce  
Mozzarella Sticks  
Homemade Macaroni and Cheese  
Eggplant and Mozzarella Pinwheels with Marinara  
Smashed New Potatoes

## Adult Plated Salad

Warm Dinner Rolls with Butter  
(select one)

## Renaissance Salad

Mixed Mesclun Greens, Crumbled Gorgonzola, Roasted Pecans and Red Grapes  
Balsamic Vinaigrette

## 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, Grape Tomatoes, Bermuda Onion and  
Herb Croutons served with a Balsamic Vinaigrette

## Adult Plated Entrée Selections

(choice of two offered tableside or combination entrée)

Chicken Francaise (Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter)  
Chicken Supreme (Chicken Breast with a Fresh Herb Stuffing served with Velouté)  
Chicken Jubilee (Chicken Breast Stuffed with Corn Bread Stuffing, Dried Cranberries with Madeira Wine)  
Chicken Vino Blanco (Chicken Breast Sautéed with Sun Dried Tomatoes, Basil, Garlic and White Wine)  
Roasted Chicken New Orleans Dusted in a Creole Spice Rub with a Pineapple Mango and Tomato Relish  
Roasted New York Sirloin with Wild Mushroom Bordelaise  
Signature Dry Rub New York Sirloin with a Wild Mushroom Ragu  
Horseradish Encrusted Prime Rib, Au Jus  
Dijon Roasted Filet Mignon with Tarragon Demi Glaze (additional \$5.00 per guest)  
Vegetable Risotto Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc  
Seared Salmon with a Tarragon Beurre Blanc  
Flounder Vera Cruz (Fresh Atlantic Flounder with Black Olives, Red Onions, Peppers and Fresh Tomato)

## Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables  
Steamed Broccoli  
String Beans and Julienne Carrots  
Sautéed String Beans Amandine or Pistachio Nuts  
Sugar Snap Peas and Julienne Carrots

## 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

## Dessert

Custom Torah Cake from Chocolate Carousel  
Served with a Miniature Cannoli and Fresh Sliced Strawberries  
Fresh Brewed Coffee and Tea

## Dessert Station

(select one)

## Sundae Bar

Vanilla and Chocolate Ice Cream  
Gummy Bears, Mini M&Ms, Crushed Oreos, Toasted Almonds,  
Reese's Pieces, Marshmallow, Chocolate Syrup, Carmel, Sprinkles,  
Whipped Cream and Cherries

## Warm Cookie and Brownie Station

Fresh Baked Chocolate Chip and Oatmeal Cookies  
Miniature Brownies  
Cold Shots of Milk

## S'mores Station

Marshmallows dipped in Milk Chocolate  
Served with Graham Crackers, Mini M&M,  
Oreos, Pretzels and Toasted Almond

## Chocolate Dipped Goodies

Chocolate Covered Strawberries  
Marshmallows and Pretzels

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

## 5 Hour Event

80 Adult Guest Minimum/40 Teen Guest Minimum

Price excludes 20% service charge and sales tax

Maitre d' Gratuity is additional

Vendor Meals \$35.00 each

For more information or to arrange a consultation

Please contact us at 732-660-9000 or [falcoscatering@verizon.net](mailto:falcoscatering@verizon.net)

[www.falcoscatering.com](http://www.falcoscatering.com)