



Jersey Clambake Package

Your package will include

4 Hour Event

Event Specialist

Chef to cook on site

Cook

Wait Staff

Rental Assistance

Decorations for the buffet

China like paper and plastic for food

Silver Chafers and serving utensils

Alcohol ordering and delivery arrangements

Propane or Charcoal Grill

Seafood Bar

Garlic and Basil Roasted Clams with drawn butter
Shrimp in the Rough with Bourbon Cocktail sauce

Buffet

Steamed Maine Lobster split and cracked with drawn butter
Sausage, Peppers & Onions with White Wine and Fresh Herbs
OR

Chef Carved London Broil with Onion and Mushroom Sauté
Orange & Honey BBQ Chicken
Jersey Fresh Corn on the Cob
Boston Baked Beans with Sliced Apples
Garlic Bread

Salad

(select three)

Pasta Primavera Salad
Red Bliss Potato Salad
California Cole Slaw
Wasabi Cole Slaw
Three Bean Salad
String Bean and Potato
Cucumber and Tomato
Traditional Caesar Salad with Herb Croutons
Summer Salad (Romaine, Grape Tomato, Red Onions, Toasted Pecans, Diced Cantaloupe
Served with a Fig Vinaigrette Dressing)

Dessert

Ice Cold Watermelon
Chocolate Chip Cookies

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

50 Adult guest minimum

Children under 10 are half price

Price excludes Sales Tax

Gratuity is not included

Rentals, Beverages and Alcohol is additional

Add a Staff Attended Grill with Hot Dogs and Hamburgers and Fixens' Bar \$8.00 per person

For more information or to arrange a consultation

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

www.falcoscatering.com