

Beach Haus

Mini Meal Menu

50 Adult Guest Minimum

4 Hour event

~Cocktail Hour~

*International Cheese and Fresh Vegetable Crudité
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*

Warm Pretzels Bites with Beer Cheese Fondue

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

~Dinner~

Passed Mini Meals

(select three)

Penne Vodka with Grilled Chicken or Shrimp

Sliced Dry Rub Skirt Steak over Smashed Potatoes with Bordelaise Drizzle

*Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes
with a Maple Pork Demi Glaze Drizzle*

Pepper Seared Tuna served over Cole Slaw with Cilantro Vinaigrette

Pretzel Encrusted Salmon over Rice Pilaf with a Dijon Mustard Beurre Blanc

Sautéed Shrimp Provençale over Risotto Milanese

Sliced Breaded Chicken over Homemade Mac and Cheese

Potato Gnocchi served with a Braised Pork Ragout

Beer Braised Short Ribs over Warm Potato Salad

Sliced Bratwurst over Sauerkraut and Spätzle

Homemade Chili over White Rice topped with Cheddar Cheese, Sour Cream & Tortilla Chips

Dessert

S'mores

Warm Peanut Butter Cookies

Petite Fruit Kabob

Coffee Station

Fresh Brewed Coffee and Tea

Price includes service staff, china and flatware for food service

For more information please contact Falco's Catering at (732) 660-9000.