

Beach Haus Buffet Wedding Package

80 Adult guest minimum

~Cocktail Hour~

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select Ten Hors d'oeuvres from our full list of options

Warm Pretzel Bites with Beer Cheese Fondue

Cold Station

(Select two)

Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers

Fresh Vegetable Crudité with Assorted Dips

Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles

Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers

Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil

~Cocktail Hour Stations~

(Select one)

Grilled Cheese & Tomato Soup

Hot Grilled Cheese off the griddle

Grilled Swiss and Spinach

Grilled Cheddar and Bacon

Grilled Provolone and Fresh Tomato

Traditional American Cheese

Served with a shot of Tomato Soup

Gourmet Macaroni and Cheese Station

Client to choose type of cheese from the following:

Traditional, White Cheddar Truffle, Baked Gruyere & Cheddar or Pepper Jack Cheese

Served with

Seasoned Breadcrumbs, Crumbled Bacon Bits, Jalapenos,

Crunchy Tortilla Strips, Green Onions, Cilantro and Broccoli

Fresh Maine Lobster Add \$3.00 per guest

Slider Station

Petite Hamburger or Pulled Pork

Served on a Potato Roll with your choice of

American Cheese, Shredded Lettuce, Ketchup, Mustard and Mayonnaise

Philadelphia Cheese Steak Station

Sliced Steak with your choice of American, Cheddar Cheese,

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*

Wood Burning Brick Oven Pizza

Fresh Made Mini Assorted Pizza

~Dinner~

Plated Salad

Warm Dinner Rolls with Butter

(select one)

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, Bermuda Onion, Grape Tomato and
Herb Croutons served with a Balsamic or Raspberry Vinaigrette Dressing*

~Dinner Buffet~

Carving Station

(select one)

Carved Top Round of Beef with Garlic Rosemary Au Jus

BBQ Loin of Pork

Honey Glazed Spiral Ham

Roasted Turkey Breast

Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

Fish

(select one)

Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce

Risotto Stuffed Flounder served with Lobster Sauce

Seared Salmon with Dijon Mustard Beurre Blanc

Chicken

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Blanco

Stuffed Chicken Milano

Chicken Balsamic

Accompaniments

(select three)

Mixed Seasonal Vegetable

String Beans Amandine or Pistachio Nuts

Steamed Broccoli

String Beans and Julienne Carrots

Eggplant and Mozzarella Pinwheels with Marinara

Penne Vodka

Ricotta Stuffed Shells

Cheese Lasagna

Roasted Red Bliss Potatoes with Caramelized Onion

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 Tiered Wedding Cake or Cupcake Tower

Seasonal Fresh Fruit

Fresh Brewed Coffee and Tea

Beverage Service

Assorted Soft Drinks, Bottled Water, Ice, Fruit and Mixer Bar

**We will be happy to take care of all your alcohol arrangements*

Price includes, service staff & all china and flatware for food service

Our Chefs creations are unlimited, your suggestions and questions are welcome

Ask your Sales Representative

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