Classic Buffet Wedding Menu

***~$60.00 per guest~***

*Price excludes 7% NJ sales tax, gratuities and rentals*

***100 Adult guest minimum***

***~Cocktail Hour~***

***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*

***Fresh Vegetable Crudité***

*Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,*

*Yellow Squash, Sweet Grape Tomato, served with*

*Spinach, Blue Cheese and Raspberry Horseradish Dips*

***Fruit Display***

*Fresh Cantaloupe, Honeydew, Golden Pineapple,*

*Watermelon served in grand Martini Glasses*

***One Hour of Unlimited Butler Style Passed Hors d’oeuvres***

*Select ten from our full list of options*

***~Dinner~***

***Plated Salad***

*Warm Dinner Rolls with Butter*

*(select one)*

***Renaissance Salad***

*Mixed Mesclun Greens*

 *Crumbled Gorgonzola, Roasted Pecans and Red Grape*

*served with a 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, Bermuda Onion, Grape Tomato and*

*Herb Croutons served with a Raspberry Vinaigrette*

***Buffet***

***Chef Attended 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 Lemon and Dill Beurre Blanc*

***Chicken***

*(select one)*

*Chicken Francaise*

*Chicken Marsala*

*Chicken Vino Blanco*

*Stuffed Chicken Milano*

*Chicken Balsamic*

*Chicken Rosemarie*

***Accompaniments***

*(select three)*

*Mixed Seasonal Vegetable*

*String Beans Amandine or Pistachio Nuts*

*Steamed Broccoli*

*Sugar Snap Peas and Julienne Carrots*

*String Beans and Julienne Carrots*

*Eggplant and Mozzarella Pinwheels with Marinara*

*Ricotta Stuffed Shells*

*Cheese Lasagna*

*Manicotti Crepe*

*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 Wedding Cake*

*Fresh Brewed Coffee and Tea*

***Beverages***

*Assorted Soft Drinks, Fruit, Juice, Bar Mixers, Water and Ice*

*Service staff included*

*Price includes all china and flatware for food service*

*At Falco’s Catering we are extremely flexible and will customize*

*any package to help you create an unforgettable wedding.*

***For more information or to arrange please contact Falco’s Catering at 732.660.9000***