



Renaissance

Renaissance Celebration Buffet Package

Your package will include:

Exclusive use of our Ballroom or Clubroom for four hours

Event Specialist

Professional Wait staff

China and Flatware

Choice of color for linen napkins

Ivory table linens

Silver Chafers for food service

Lantern and candle decorations for stations

Unlimited soft drinks

Alcohol ordering and delivery arrangements

Free private parking lots

Votive candles

Table numbers

Place cards

Direction cards

International Cheese & Fresh Vegetable Crudit 

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese. Cranberry Goat Cheese.
Fresh Red Grapes, Strawberries, Flatbreads and Crackers

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach Dip, Blue Cheese and Roasted Pepper Ranch

*Add an hour of 12 passed hors d'oeuvres for \$18.00 per person

Dinner

Sliced French Bread and Butter
(select one salad)

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 Balsamic or Raspberry Vinaigrette

Dinner Entr es

(select three)

Chicken Francaise (Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce)
Chicken Marsala (Saut ed with Mushrooms and Marsala Wine)
Chicken Tuscano (Chicken Breast Saut ed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Olives)
Grilled Chicken Balsamic (Chicken Breast Marinated with Balsamic, served with Mixed Grilled Vegetables)
Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)
Chicken Escarole (Saut ed Chicken with Garlic and a Splash of White Wine over a Bed of Escarole and Beans)
Chicken Zinfandel (Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel)
Chicken Valestano (Breaded Chicken Breast with Prosciutto and Mushrooms in a Light Sherry Cream Sauce)

Veal Tips with Wild Mushrooms (Served with a Port Wine and Wild Mushroom Sauce)
Sliced Sausage saut ed with Onions, Red and Green Peppers served Red or White

Vegetable Risotto Stuffed Atlantic Flounder with Herb Beurre Blanc
Pan Seared Salmon with Fresh Lemon and Dill Sauce
Fresh Atlantic Flounder Oreganata

(Chef Carved Entrees)

Roasted Top Round of Beef, Garlic and Rosemary Au Jus
Horseradish Encrusted Top Round of Beef, Au Jus
Roasted Turkey Breast (Served with a Natural Gravy, Herb Mayonnaise, Dijon Mustard and Cranberry Sauce)
Rosemary Roasted Loin of Pork with Port Wine Gravy

Accompaniments

(select three)

Penne Pasta with Vodka Sauce
Cavatelli and Fresh Broccoli with Garlic and Oil
Farfalle with Fresh Broccoli, Tomato and Pesto
Fusilli, Grilled Vegetables, Fresh Garlic, Basil served in a Light Marinara Sauce
Grilled Vegetables, Fresh Garlic and Oil
Rigatoni Pasta with Garlic, Basil, Fresh Tomato, Ricotta and Marinara
Cacio e Pepe
Roasted Red Bliss Potato with Caramelized Onions
Roasted Red Bliss and Sweet Potato
Red Bliss Smashed Potato with Garlic and Cream
Rice Pilaf
Green Beans Amandine
Roasted Mixed Seasonal Vegetables
Green Beans and Julienne Carrots
Eggplant and Mozzarella Pinwheels with Marinara

Dessert

(select one)

Custom Sheet Cake
Italian Cookies and Seasonal Fresh Fruit
Fresh Brewed Coffee and Tea

Beverage Service

Assorted Soft Drinks, Iced Tea, Ice
Fruit, Juice and Bar Mixers (must add if having hard alcohol) \$4.00 per adult
We will be happy to take care of all your alcohol arrangements through our preferred vendor

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

40 Adult guest minimum for Clubroom

75 Adult guest minimum for Ballroom

Price excludes 20% service charge and sales tax

Children under 10 are half price

Liquor Liability Insurance must be added to all events serving alcohol (\$150.00 fee)

Bartender and Captain gratuity is not included

Patio Fee \$350.00

For more information or to arrange a consultation and site visit

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

www.falcoscatering.com