



Renaissance

Renaissance Plated Package

Your package will include:

- Exclusive use of our Ballroom or Clubroom for four hours
- Event Specialist
- Professional Wait staff
- China and Flatware
- Ivory linens
- Choice of napkin color
- 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

Tented Patio Fee \$350.00 (May through November)

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

Warm Rolls with Butter
(select one)

Renaissance Salad

Mixed Mesclun Greens with Crumbled Gorgonzola, Sliced Cucumber,
Grape Tomato, Dried Cranberry, Roasted Pecans and Red Grapes
Balsamic Vinaigrette Dressing

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

Entrees

(select up to three with pre-determined count required or combination entree)

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)

Chicken Balsamic (Chicken Breast Marinated with Balsamic Marinade, 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 (With Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel)

Chicken Valestano (Breaded Chicken Breast Served with Prosciutto and Mushrooms in a Light Sherry Cream)

Chicken Modena (Chicken Breast Layered with Breaded Eggplant, Sliced Tomato and Fresh Mozzarella
finished with a Light Sherry Sauce)

Flounder Oreganata

Crabmeat Stuffed Atlantic Flounder with Lemon Beurre Blanc

Pan Seared Salmon with Lemon and Dill

Penne Vodka with Grilled Shrimp

Marinated Sliced Sirloin with a Wild Mushroom Demi-Glace

Horseradish Encrusted Sliced Sirloin, Au Jus

Roasted Prime Rib, Au Jus (additional \$6.00 per person)

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables

Green Beans and Julienne Carrots

String Beans Amandine

Eggplant and Mozzarella Pinwheels with Marinara

Potato and Rice

(select one)

Roasted New Potato with Caramelized Onions

Smashed Red Bliss Potatoes with Roasted Garlic and Cream

Roasted Red Bliss and Sweet Potatoes

Blended Wild Rice with Fresh Herbs

Rice Pilaf

Plated Dessert

Fresh Brewed Coffee and Tea

(select one)

Custom Sheet Cake

Assorted Italian Cookies and Cannoli

Apple Cobbler with Vanilla Ice Cream

Cheesecake with Raspberry Drizzle

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

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