

Falco's Exclusive Catering Stations

Enhance any package by adding our signature stations or let us create a personalized menu with your favorite selections. (Additional charges may apply for custom requests)

Salad Station

Choose from a vibrant selection of fresh greens and toppings: Fresh Mixed greens, Mesclun Greens, Romaine, Spinach, Cucumber, Tomato, Red Pepper, House Made Croutons, Carrots, Broccoli, Black Olives, Purple Onion, Walnuts, Almonds, Sliced Strawberries, Mandarin Oranges, Grated Parmesan Cheese, Shredded Cheddar Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar and Blue Cheese Dressing Served with Artisan Breads

Skewered Satay Station

Savor tender skewers with a variety of marinated options: Skewered Teriyaki Marinated Flank Steak Tequila Lime Grilled Shrimp Soy Ginger Marinated Chicken Served with an array of dipping sauces Chimi Churri Sauce, Peanut Sauce, Sweet Chili Sauce, Hoisin BBQ Sauce, Roasted Poblano Pepper Sauce

Asian Wok Station (Choose Two Entrées)

Grilled Tofu with Stir Fry Vegetables Orange Chicken Spicy Shrimp with Stir Fry Vegetables Sesame Garlic Grilled Beef and Broccoli **(select two accompaniments)** Lo Mein Noodles, Rice Noodles, Jasmine Rice or Traditional Fried Rice Served with: Crispy Wonton Strips, Peanuts, Soy Sauce, Sriracha and Green Onions Stir-fried on site and served in a Chinese take-out box

Fajita Station

Sizzling grilled Chicken and Beef served with sautéed Onions and Peppers, alongside: Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour Tortillas

Salsa and Guacamole Bar

House-made Tortilla Chips paired with an array of salsa: Mild Salsa, Guacamole, Spicy Black Bean and Corn, Salsa Verde, Pico de Gallo, Mango Salsa

Fire and Ice Seafood Station

A seafood extravaganza featuring: Chilled Shrimp Cocktail served with a Bourbon Cocktail Sauce Iced Chesapeake Oysters and Little Neck Clams Steamed Mussels in a Red Clam Sauce Sautéed Garlic Shrimp Pan-seared Cocktail Crab Cakes

Raw Bar

(priced per piece) Blue Point Oysters Little Neck Clams Jumbo Shrimp Cocktail Snow Crab Claws Served with Tabasco, Mignonette Sauce, Bourbon Cocktail Sauce, Sliced Lemons and Oyster Crackers

Antipasto Station

A beautifully tiered display of Italian delicacies, including: Roasted Peppers, Grilled Vegetables, Sun dried Tomato, Artichoke Hearts, Olives Fresh Mozzarella, Sliced Plum Tomato, Hot and Sweet Soppressata, Prosciutto, Salami, Provolone, Italian Bread, and Dipping Oils

Sushi Station

Freshly rolled California, Vegetable, Avocado, Crab and Cucumber, Tuna, Spicy Tuna, Salmon, Rainbow, Eel and Philadelphia Rolls Accompanied by Pickled Ginger, Wasabi, and Soy Sauce

Mashed Potato Bar

Creamy White and Sweet Mashed Potatoes served in elegant Cosmo glasses. Guests will top with Grated Cheese, Mushroom Sauce, Crumbled Bacon, Green Onions, Sour Cream, Butter Brown Sugar, Miniature Marshmallows and Cinnamon

Ultimate Potato Bar

Potato and Onion Pierogis, White Mashed Potatoes and Sweet Potato Fries Served with Grated Cheese, Cheddar Cheese, Caramelized Onions, Applesauce, Mushroom Sauce, Brown Sugar, Marshmallows, Bacon, Green Onions, Honey Mustard, Sour Cream and Butter

French Fry Station

Crispy French Fries, Waffle Fries or Sweet Potato Fries Topped with Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Homemade Chili, Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing

Asian Station

Delicious Asian-inspired dishes served in takeout boxes with chopsticks: Beef and Broccoli General Joey's Chicken Fresh Vegetable Lo Mein Fried Rice

Spud Bar

Extra-large Idaho Baked Potatoes with an array of savory toppings: Fresh Chopped Tomato, Chives, Whipped Butter, Homemade Chili, Chopped Broccoli, Shredded Cheddar and Swiss Cheese, Green Onions, Chopped Bacon and Sour Cream

Fish Taco Station

Pan Seared Caribbean-Spiced Mahi Mahi served with: Flour and Corn Tortillas warmed on a griddle Honey Lime Slaw, Shredded Romaine, Pico De Gallo, Sliced Black Olives, Chile Mayo, Avocado Cilantro Cream, Fresh Sliced Lime, Black Beans, Rice, Tortilla Chips and Homemade Salsa

Executive Chef's Table

A gourmet selection of Falco's top delicacies (select three) Eggplant and Mozzarella Pinwheels with Marinara Sauce New Zealand Mussels and Fresh Clams Fra Diavolo Oriental Fresh Vegetable Stir Fry Penne Pasta with Vodka Sauce Cavatelli and Broccoli with Garlic and Oil Rigatoni with Shrimp, Prosciutto, Mushrooms, and Peas in a Sherry Cream Sauce Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil Boneless Chicken Murphy Sweet Italian Sausage with Green and Red Peppers General Joey's Chicken over Fried Rice Braised Veal Tips with Wild Mushrooms and Marsala Wine Sautéed Boneless Chicken Scampi

Taco Bar

Bamboo boats with Corn and Flour Tortillas Shredded Chicken Seasoned Beef Corkscrew Shrimp or Mahi Mahi Spanish-Style Rice Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn and Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Pierogi Station

Select three Pierogis from the following: Mushroom, White Cheddar, Savory Onion, Yellow Cheddar, Spinach and Feta, Roasted Garlic Served with Sour Cream, Apple Sauce, Chives, Bacon Bits, Parmesan Cheese, Diced Sautéed Onions, Mushrooms, and Butter garnishes

Slider Station

Petite Hamburger or Pulled Pork Served on a Potato Roll with your choice of American Cheese, Shredded Lettuce, Ketchup, Mustard and Mayonnaise

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle Garnished with Julienne Green Peppers and Red Peppers, Onions, Marinara Sauce, Banana Peppers served on a Miniature Hoagie Roll

Tailgate

A hearty selection of comfort foods: Boneless Buffalo Wings, Cocktail Franks, Pretzel Bites, Sweet BBQ Meatballs, Pulled Pork Sliders Bleu Cheese Dressing, Ranch, Marinara Sauce and Mustard

Carving Station

Warm dinner rolls with your choice of the following spreads Dijon Mustard, Deli Mustard, Mayonnaise, Cranberry Sauce and Horseradish Sauce **Featuring your choice of two:** Smoked Turkey Breast, Stuffed Loin of Pork, Prime Rib, Fresh Ham, Honey Spiral Ham, Rack of Lamb, NY Strip Steak, Roasted Top Round of Beef, Corned Beef Roasted Turkey Breast, Marinated Flank Steak, Seared Tuna Loin Our many fine sauces include: Au Jus, Port wine Demi Glaze, Porcini Mushrooms, Rosemary Garlic Au Jus, Béarnaise and Three Peppercorn Sauce

Southwestern Station

A fiery spread featuring: Sliced Grilled Chicken with Sautéed Onions and Peppers Sliced Beef with Sautéed Onions and Peppers Taco Beef, Refried Beans, and Mexican Rice Accompaniments to Include: Shredded Lettuce, Grated Cheddar, Sour Cream, Diced Tomato, Diced Onion, Fresh Guacamole, Salsa, Taco Shells, and Flour Tortillas

Philadelphia Cheesesteak Station

Sliced beef sautéed with caramelized onion and banana peppers served on hoagie rolls with melted American and Cheddar cheese prepared to your preference on our tabletop griddle.

Paella Station

Freshly prepared on-site in a traditional Paella pan: Shrimp, Scallops, Chicken, Sausage, Clams and Mussels Served in a Tomato Saffron Rice

Bacon Bar

A delectable assortment of bacon, including: Applewood Smoked, Chocolate Drizzled, Home style Hickory and Praline Bacon Served with: Maple Syrup, Teriyaki Sauce, Mayonnaise, Herb Mayo, Honey Pesto, Sliced Tomato, Shredded Lettuce and Mini Rolls

Gourmet Mac and Cheese

Guests will love this home cooked station Gourmet Macaroni and Cheese options (select two types of mac & cheese) White Cheddar Truffle, Baked Gruyere and Cheddar, Traditional, Alfredo Toppings include: Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach, Jalapenos, Crunchy Tortilla Strips, Tabasco, Broccoli and Green Onions Served with artisan bread

Grilled Cheese & Tomato Soup

Hot-off-the-griddle Grilled Cheese (select three): Grilled Swiss and Spinach Grilled Cheddar and Bacon Grilled Provolone and Fresh Tomato Traditional American Cheese Served with a shot of Tomato Soup

Mini Meals Station

(select two options) Penne Vodka with Grilled Chicken or Shrimp Sliced Filet Mignon over Portabella Infused 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 Wasabi Cole Slaw with Cilantro Vinaigrette Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle Eggplant and Mozzarella Pinwheels over Penne Vodka Sautéed Shrimp Provencal over Risotto Milanese Chicken and Vegetable Lo Mein served in a Chinese Take Out Box

Assorted Passed Desserts

Mini Milkshakes, Warm Chocolate Cookies with Shots of Cold Milk, Chocolate Covered Strawberries, Miniature Cannoli, Assorted Italian Ice, Miniature Assorted Doughnuts, Mini Ice Cream Pops, Mini Root Beer Floats, Assorted Fruit Kabobs, and Miniature Brownies with Shots of Milk

Flaming Bananas Foster

Fresh sliced Bananas sautéed with Butter, Brown Sugar, Cinnamon, Honey and Rum Served over Vanilla Ice Cream

S 'mores Station

Marshmallows dipped in Milk Chocolate Served with Graham Crackers, Mini M&M, Oreos, Pretzels and Toasted Almond

Carmel Apple Dipping Station

Crisp Apple Wedges dipped in Hot Gooey Caramel Sprinkled with Assorted Toppings

Sweet N Joe Pop and Homemade Italian Ice Bar

Feel like a kid again and create your own homemade Ice Cream Pop with a variety of Assorted Toppings Select from a variety of Italian Ice Flavors for your guests to enjoy

Cappuccino and Espresso Bar

Freshly brewed espresso and prepared Cappuccino complete with Wafer Rolls, Sugar Sticks, Lemon Twists and Whipped Cream

The Viennese Station

A lavish display of sinful desserts to include: Wild Berry Tart, Tiramisu, Cream Puffs, Cannoli, Miniature Italian Pastries, Italian Butter Cookies, Cheese Cake, Death by Chocolate Cake, Seasonal fresh fruit display, Bananas Foster

Chocolate Fondue Station

Melted Belgium Chocolate with Fresh Pineapple Wedges, Strawberries, Apples, Banana's, Rice Krispy Treats, Graham Crackers, Pretzels, Macaroons, Marshmallows, and Biscotti Chocolate Fountain add \$350.00

Sundae Bar

Vanilla and Chocolate Ice Cream Served with Gummy Bears, Mini M&M's, Crushed Oreos, Toasted Almonds, Reeses Pieces, Marshmallows, Chocolate Syrup, Caramel, Sprinkles, Whipped Cream and Cherries

Fresh Belgium Waffles and Ice Cream

Chef attended and made to order: Vanilla and Chocolate Ice Cream Served with Sliced Strawberries, Sliced Bananas, Sliced Peaches, Toasted Almonds, Chocolate Chips, Wet Walnuts, Marshmallows, Chocolate Syrup, Shredded Coconut, Sprinkles, Honey and Whipped Cream