



Falco's Catering Stations

Stations can be added to any package or we would be happy to customize a menu to include your favorite selections (an up charge may be applied)

Salad Shaker Station

Make your selection from

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

Our chef will take it from there, mixing your ingredients

Martini style to insure the perfect mix!

Served with Artisan Breads

Satay Station

Skewered Teriyaki Marinated Flank Steak, Tequila Lime Grilled Shrimp,

Soy Ginger Marinated Chicken and Rosemary Garlic Marinated Lamb

Served with an array of dipping sauces

Chimi Churi Sauce, Peanut Sauce, Sweet Chili Sauce,

Hoisin BBQ Sauce, Roasted Poblano Pepper Sauce, Pomegranate Mint Sauce

Accompaniments to include: Shredded Lettuce, Tomato, Grilled Vegetables,

Peppers, Onions, Warm Tortilla, Pita Triangles, and Jasmine Rice

Asian Wok Station

Lo Mein Noodles, Rice Noodles, Jasmine Rice or Fried Rice

(select two)

Grilled Tofu, Orange Chicken, Spicy Shrimp, Grilled Beef or Szechuan Pork

Served with Water Chestnuts, Bean Sprouts, Mushrooms, Pea Pods,

Bok Choy, Carrots, Broccoli, Crispy Wonton Strips, Peanuts,

Hoisin Sauce, Sesame Sauce, and a Garlic Peanut Sauce

Stir-fried on site and served in a Chinese take-out box

Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers

Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour Tortillas

Fire and Ice Seafood Station

Chilled Shrimp Cocktail served with a Bourbon Cocktail Sauce

Iced Chesapeake Oysters and Little Neck Clams

Steamed Mussels in a White Wine and Lemon Grass Broth 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

Beautiful tiered platters to include:

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

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

White and Sweet Mashed Potatoes served in 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

Spud Bar

Extra Large Idaho Baked Potato, 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
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

(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

Guests will choose from a variety of delicious Pierogi options including:
Mushroom, White Cheddar, Savory Onion, Spinach and Feta,
Served with Sour Cream, Chives, Bacon Bits, Parmesan Cheese, Diced Sautéed Onions, Mushrooms, and Butter garnishes

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

Boneless Buffalo Wings, Jalapeno Poppers, Cocktail Franks,

Sweet BBQ Meatballs, Pretzel Bites,

Bleu Cheese Dressing, Ranch, Marinara Sauce and Mustard

Carving Station

Carving station includes:

Warm dinner rolls with your choice of the following spreads

Dijon Mustard, Deli Mustard, Mayonnaise,

Cranberry Sauce and Horseradish Sauce

Select 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

This station includes:

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 on our table top griddle.

Gourmet Mac and Cheese

Guests will love this home cooked station

Gourmet Macaroni and Cheese options (select two)

White Cheddar Truffle, Baked Gruyere and Cheddar, Traditional, Alfredo

Served with guest's choice of accompaniments including

Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,

Jalapenos, Crunchy Tortilla Strips, Tabasco, Broccoli and Green Onions

Served with artisan bread

Salsa and Guacamole Bar

Homemade Tortilla Chips, Mild Salsa, Homemade Guacamole, Spicy Black Bean and Corn, Salsa Verde, Pico De Gallo, Mango Salsa

Paella Station

Prepared on site in a traditional Paella Pan
Shrimp, Scallops, Chicken, Sausage, Clams and Mussels
Served in a Tomato Saffron Rice

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

Bacon Bar

Applewood Smoked, Chocolate Drizzled,
Homestyle Hickory and Praline Bacon
Served with:
Maple Syrup, Teriyaki Sauce, Mayonnaise, Herb Mayo,
Honey Pesto, Sliced Tomato, Shredded Lettuce and Mini Rolls

Mini Meals Station

(select two)
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 Sorbet, Miniature Assorted Doughnuts, 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 Goopy Caramel
Sprinkled with Assorted Toppings

Igloo 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