



## Off Premise Wedding Buffet Package

Your package will include

5 Hour Event  
Event Specialist  
Rental Assistance  
Maitre d' to oversee your affair  
Bridal Attendant  
Full Wait Staff  
Professional Bartenders  
Chefs to cook on site  
Custom wedding cake from Chocolate Carousel  
Lantern and candle decorations for stations  
Silver Chafers for food service  
Unlimited soft drinks, juice, and bar mixers  
Alcohol ordering and delivery arrangements

### **Ceremony arrangements on site**

Maitre d' coordination one half hour before Cocktail Hour \$175.00  
Rental chair set up and break down \$2.00 per chair

## Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres  
Select twelve from our full list of 90 options

## International Cheese Display

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar,  
Aged Manchego, Wisconsin Munster & Cranberry Goat Cheese  
Garnished with Fresh Red Grapes, Seasonal Melon, 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

## Tapas

Roasted Garlic Hummus  
Olive Tapenade  
Dalmatia Fig Preserves  
Tomato Bruschetta  
Pita Triangles and Sliced Italian Baguette

## Cocktail Hour Stations

(select one)

## Pasta Station

Parmesan Cheese and Red Pepper Flakes  
Sliced French Bread  
(select two)  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Rigatoni Bolognese  
Penne Pasta with Fresh Grilled Vegetables  
Fusilli Pasta with Broccoli and Roasted Peppers  
Farfalle with Broccoli, Tomato and Pesto  
Homemade Mac and Cheese with topped with Breadcrumbs

## Mashed Potato Bar

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

## **Boardwalk Style Sausage, Peppers and Onion**

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

## **Grilled Cheese and 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

## **Philadelphia Cheese Steak**

Sliced Steak with American and Cheddar Cheese, Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup served on a miniature Hoagie Roll

## **Dinner**

### **Plated Salad**

Warm Dinner Rolls with Butter  
(select one)

### **Renaissance Salad**

Mixed Mesclun Greens  
Crumbled Gorgonzola, Roasted Pecans and Red Grape  
Homemade 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 Homemade Raspberry Vinaigrette

## **Buffet**

### **Carving Station**

(select one)  
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise  
Roasted Loin of Pork  
Honey Glazed Spiral Ham  
Roasted Turkey Breast  
Barbeque Corned Beef  
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

(Artichoke hearts, sundried tomato, garlic, basil, white wine)

Stuffed Chicken Milano

(Mozzarella, spinach, prosciutto with marsala sauce)

Chicken Balsamic

(Balsamic marinade over grilled vegetable)

Chicken Rosemarie

(Sun dried tomato pesto cream sauce)

## 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

Roasted Brussel Sprouts with Garlic and Oil

## Dessert

Custom Tiered Wedding Cake or Cupcake Tower  
Fresh Brewed Coffee and Tea

## Farewell Station

For your guests to enjoy on the ride home  
Homemade Chocolate Chip Cookies or Hot Pretzels with Mustard (select one)  
Fresh Brewed Coffee and Tea  
Bottled Water

## Beverage Service

Assorted Soft Drinks, Bottled Water, Ice, Fruit and Mixer Bar  
Liquor Liability Insurance & Certified Bartender included  
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

100 Adult guest minimum  
Children under 10 and Vendor meals \$35.00 each  
Price excludes Sales Tax  
Staff Gratuity is additional  
Rentals and Alcohol is additional

For more information or to arrange a consultation  
Please contact us at 732-660-9000 or [falcoscatering@verizon.net](mailto:falcoscatering@verizon.net)  
[www.falcoscatering.com](http://www.falcoscatering.com)