



## Off Premise Grand Plated Wedding Package

### Your package will include

- 5 Hour Event
- Event Specialist
- Rental Assistance
- Maître 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

- Maître 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 Hors d'oeuvres from our full list of 90 options

## International Cheeses

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

## Antipasto

Roasted Peppers, Grilled Eggplant, Grilled Vegetables, Sun dried Tomato,  
Fresh Mozzarella, Sliced Plum Tomato, Hot and Sweet Soppressata, Artichoke Hearts,  
Prosciutto, Salami, Provolone, Italian Bread and Dipping Oils

## Tapas

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

## Cocktail Hour Stations

(select two or add Raw Bar with Clams, Oysters and Shrimp)

## Carving Station

(select two)  
Chef attended and beautifully presented  
Braised Corned Beef Brisket  
Honey Glazed Spiral Ham  
Rosemary Roasted Loin of Pork  
Teriyaki Marinated Flank Steak  
Thyme and Black Pepper Roasted Turkey Breast  
Garlic and Rosemary Leg of Lamb  
Freshly Baked Rye, Pumpernickel and Miniature Hard Rolls  
Served with  
Mango Chutney Mayonnaise, Whole Grain Mustard,  
Horseradish Sauce and Homemade Cranberry Sauce

## Sushi Station

Rolls include:  
California, Crab and Cucumber, Salmon,  
Shrimp Tempura, Tuna, Spicy Tuna  
Served with  
Pickled Ginger, Wasabi and Soy Sauce

## **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 Station**

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

## **Gourmet Mac and Cheese**

Guests will love this home cooked station

Offering gourmet macaroni and cheese options including (select two)

Traditional, White Cheddar Truffle, Baked Gruyere and Cheddar, and Pepper Jack Cheeses

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

## **Executive Chef's Table**

Sliced French Bread

(select three)

Eggplant and Mozzarella Pinwheels with Marinara Sauce

New Zealand Mussels and Fresh Clams Fra Diavolo

Mussels Béchamel

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Rigatoni with Shrimp, Prosciutto, Fresh Mushrooms and Peas served in a Sherry Cream

Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

Boneless Chicken Murphy

Sweet Italian Sausage with Green and Red Peppers

Braised Veal Tips with Wild Mushrooms and Marsala Wine

Shrimp Scampi over Rice Pilaf

Homemade Mac and Cheese 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

## **Taco Bar**

Bamboo boats with Corn or Flour Tortillas  
filled with your choice of:  
Shredded Chicken  
Seasoned Beef  
Cilantro Seafood (shrimp, scallops, cod)  
Vegetable Quinoa  
Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn,  
Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

## **Satay Station**

Skewered Teriyaki Marinated Flank Steak,  
Tequila Lime Grilled Shrimp,  
Soy Ginger Marinated Chicken  
Peanut Sauce, Sweet Chili Sauce and House Barbeque Dip

## **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

## **Plated Entrée**

Warm Rolls with Butter

## **Salad**

(select one)

### **Traditional Caesar Salad**

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing  
Garnished with Pecorino Romano and Garlic Herb Croutons

### **Beet and Gorgonzola Salad**

Julienne Beets and Crumbled Gorgonzola Cheese  
Served over a bed of Mesclun Greens  
Drizzled with Aged Balsamic Vinaigrette and Toasted Pecans

### **Baby Greens**

Dried Cranberries with Shaved Fennel and Toasted Pecans  
Served with a Fig Vinaigrette

### **The Carteret**

Mandarin Oranges, Caramelized Red Onions, Toasted Almonds  
On a bed of Field Greens served with a Bosc Pear Dressing

## Entrée Selections

Pre-determined choice of 3 entrees, choice of two offered tableside or combination entree

Chicken Francaise (Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter)  
Chicken Supreme (French Breast of Chicken with a Fresh Herb Stuffing served with Velouté)  
Chicken Milano (French Breast of Chicken Stuffed with Spinach, Prosciutto, Mozzarella Cheese with Marsala)  
Chicken Jubilee (French Breast of Chicken Stuffed with Corn Bread, Dried Cranberries with Madeira Wine)  
Chicken Vino Blanco (Chicken Breast Sautéed with Sun Dried Tomatoes, Basil, Garlic and White Wine)  
Roasted French Breast of Chicken served in a Tarragon Apple Cider Sauce  
Roasted Chicken New Orleans (Dusted in a Creole Spice Rub with a Pineapple Mango and Tomato Relish)  
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise  
Signature Dry Rub Sliced New York Sirloin with a Wild Mushroom Ragu  
Horseradish Encrusted Prime Rib, Au Jus  
Sliced Filet Mignon with Wild Mushroom Bordelaise  
Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc  
Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc  
Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices  
Crabmeat Stuffed Colossal Shrimp served with a Lemon Beurre Blanc

## Fresh Vegetables

(select one)

Roasted Mixed Vegetables with Garlic and Oil  
String Beans and Julienne Carrots  
Sautéed String Beans Amandine or Pistachio Nuts  
Sugar Snap Peas and Julienne Carrots  
Sweet Peas Sautéed with Seasonal Mushrooms  
Broccolini with Garlic and Oil  
Crispy Brussel Sprouts

## Potato and Rice

(select one)

Roasted Fingerling Potatoes with Garlic and Rosemary  
Roasted Red Bliss Potatoes with Caramelized Onion  
Smashed New Potatoes with Roasted Garlic and Cream  
Roasted New and Sweet Potatoes  
Boiled New Potatoes with Rosemary Butter  
Blended Wild Rice with Fresh Herbs  
Saffron Rice  
Truffle Smashed New Potatoes  
Herb Roasted Yukon Gold Potatoes  
Risotto Milanese

## Dessert

Custom Tiered Wedding Cake or Cupcake Tower  
Miniature Cannoli and Assorted Italian Cookies served tableside  
Fresh Brewed Coffee and Tea

## Dessert Station or Passed Desserts

(select one station or 3 passed desserts)

### Caramel Apple Dipping and S'mores Station

Crisp Apple Wedges dipped in hot gooey Caramel  
Marshmallows dipped in Milk Chocolate  
Served with Graham Crackers, Mini M&Ms,  
Oreos, Pretzels, Toasted Almond and Sprinkles

### Sundae Bar

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

### The Viennese Station

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

### Passed Desserts

Miniature Cookies and Cream Milkshakes  
Warm Chocolate Chip Cookies with Shots of Cold Milk  
Miniature Brownies with Shots of Cold Milk  
Igloo Homemade Assorted Mini Ice Cream Pops  
Chocolate Covered Strawberries  
Zeppole Fries with Powdered Sugar  
Igloo Homemade Assorted Italian Ice  
Miniature Assorted Donuts  
Assorted Fruit Kabobs

## Farewell Station

For your guests to enjoy on the ride home  
Homemade Chocolate Chip Cookies  
Hot Pretzels with Mustard  
Fresh Brewed Regular and Decaffeinated Coffee

## Beverage Service

Soft Drinks, Ice, Fruit and Bar Mixers  
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)