



## Off Premise Jersey Shore 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

## **The 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 Cheese Display**

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar  
Pepper jack and Wisconsin Munster Cheese garnished with  
Fresh Red Grapes, 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

## **Seafood Bar**

Garlic and Basil Roasted Clams with broth & drawn butter  
Clams on the Half Shell  
Shrimp Cocktail  
Lemon wedges & Bourbon Cocktail Sauce

## **Buffet Dinner**

Marinated Grilled New York Sirloin with Wild Mushroom Sauce  
Steamed Maine Lobster Split and Cracked with drawn butter  
Grilled Balsamic Chicken Breast with Roasted Vegetables  
Roasted New Potatoes with Caramelized Onions  
Jersey Fresh Corn on the Cob  
Warm Italian Garlic & French Bread

## **Accompaniments**

(select two)

Penne Vodka  
Pasta Primavera Salad  
Red Bliss Potato Salad  
California Cole Slaw  
Wasabi Cole Slaw  
Three Bean Salad  
String Bean and Potato  
Cucumber and Tomato  
Summer Salad (Romaine Lettuce, grape tomato, red onions, toasted pecans, diced cantaloupe served with a Fig vinaigrette dressing)

## Dessert

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

## Passed Desserts

(select two)

Miniature Milkshakes  
Warm Chocolate Chip Cookies with Shots of Cold Milk  
Chocolate Covered Strawberries  
Miniature Cannoli  
Assorted Italian Ice  
Miniature Assorted Donuts  
Assorted Fruit Kabobs  
Miniature Brownies with Shots of Milk  
Assorted Miniature Ice Cream Pops

## 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

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)