

Falco's Catering Off Premise

Cocktail Reception

50 Adult Guest Minimum

Cold Display

(select two)

Tomato Bruschetta

International Cheeses with Fresh Strawberries, Grapes and Crackers

Fresh Vegetable Crudit  with Assorted Dips

Hummus and Pita Triangles

Marinated Grilled Vegetables with Roasted Peppers

Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select ten hors d'oeuvres from our full list of options

~Dinner Stations~

(select two)

Pasta Station

Parmesan Cheese and Red Pepper Flakes

Sliced Italian Bread

Mesclun Greens served with Balsamic Vinaigrette Dressing

or

Traditional Caesar Salad with Croutons

(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

Tortellini with Vodka Sauce

Chef Attended Carving Station

Roasted New Potato or Smashed New Potato with Garlic and Cream

Assorted Dinner Rolls Garnished with Appropriate Condiments

(select two)

Roasted Top Round of Beef with Au jus

Roasted Peppered Pork Loin

Roasted Turkey Breast with Gravy

Maple Smoked Ham

Barbecued Corned Beef

Herb and Garlic Roasted Fresh Ham

Chicken Francaise

Chicken Marsala

Grilled Chicken Balsamic over Grilled Vegetables

Chicken Vino Blanco

Fajita Station

Grilled Chicken and Beef with saut ed Onions, Peppers

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

Mashed Potato Bar

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

Philadelphia Cheesesteak Station

Sliced beef sautéed with your choice of caramelized onion and banana peppers served on hoagie rolls with melted American or cheddar cheese prepared on our table top griddle.

Dessert

*Assorted Miniature Pastries
Seasonal Fresh Fruit or Italian Cookies
Custom Tiered Wedding Cake (add \$4.00 per guest)*

Passed Dessert

(Select two)

*Miniature Milkshakes
Warm Chocolate Chip Cookies with Shots of Cold Milk
Chocolate Covered Strawberries
Miniature Cannoli
Assorted Sorbet
Miniature Assorted Donut Holes
Assorted Mini Fruit Kabobs
Miniature Brownies with Shots of Milk
S'mores*

Coffee Station

*Fresh Brewed Coffee and Tea
Milk, Sugar and Cinnamon*

Package includes:

*Chef to cook fresh onsite
Cook
Wait staff
Paper and plastic for food
Table and linens for the buffet
Ovens, chafers and serving utensils*

*China and flatware for food service add \$4.00 per person
Utility staff required with china and flatware*