



Off Premise Jersey Shore Wedding Package \$105.00 per person

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 \$250.00
- 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
www.falcoscatering.com