



## Off Premise Plated Wedding Package \$88.00 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

## 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, 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

## Cocktail Hour Station

(select one)

## Pasta Station

This beautifully decorated station is complete with Parmesan Cheese,  
Red Pepper Flakes and sliced French Bread served in a Cosmo glass  
(select two)

Campanelle Pasta with Vodka Sauce

Rigatoni Bolognese

Farfalle with Broccoli, Tomato and Pesto

Penne Pasta with Fresh Grilled Vegetables

Fusilli Pasta with Broccoli and Roasted Red Peppers

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Rigatoni Ricotta

## Philadelphia Cheese Steak

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

## Mashed Potato Bar

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

## **Slider Station**

Petite Hamburger or Pulled Pork

Served on a Potato Roll with your choice of American Cheese, Shredded Lettuce, Ketchup, Mustard and Mayonnaise

## **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

## **Fajita Station**

Sizzling Beef and Chicken served with Sautéed Onions, Peppers, Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas

## **Grilled Cheese & 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

## **Plated Dinner**

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

## **Mixed Mesclun Greens**

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and Herb Croutons served with Homemade Raspberry or Balsamic Vinaigrette

## **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 and Sautéed in a White Wine and Lemon Butter Sauce)  
Chicken Marsala (Sautéed with Mushrooms and Marsala Wine)  
Chicken Tuscano (Chicken Breast Sautéed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Olives)  
Grilled Chicken Balsamic (Chicken Breast Marinated with Balsamic, Served with Mixed Grilled Vegetables)  
Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)  
Chicken Zinfandel (Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel)  
French Breast of Chicken served in a Tarragon Apple Cider Sauce  
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise  
Signature Dry Rub Sliced New York Sirloin with Wild Mushroom Ragu  
Horseradish Encrusted Prime Rib, Au Jus  
Sliced Filet Mignon with Wild Mushroom Bordelaise (Additional \$5.00 per guest)  
Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc  
Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices  
Seared Salmon with a Tarragon Beurre Blanc  
Flounder Vera Cruz (Fresh Atlantic Flounder topped with Black Olives, Red Onions, Peppers and Tomato)  
Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

## Fresh Vegetables

(select one)

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

## Potato and Rice

(select one)

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  
Roasted Fingerling Potatoes with Garlic and Rosemary  
Saffron Rice  
Truffle Smashed New Potatoes  
Herb Roasted Yukon Gold Potatoes

## Dessert

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

## Passed Desserts

(select two)

Miniature Oreo Milkshakes  
Warm Chocolate Chip Cookies with Shots of Cold Milk  
Miniature Brownies with Shots of Cold Milk  
Chocolate Covered Strawberries  
Zeppole Fries with Powdered Sugar  
Miniature Assorted Donuts Holes  
Assorted Fruit Kabobs  
Miniature Cannoli with Powdered Sugar

## Farewell Station

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