



Off Premise Wedding Buffet Package \$78.00 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, Seasonal Melon, 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

Tapas

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

Cocktail Hour Stations

(select one)

Pasta Station

Parmesan Cheese and Red Pepper Flakes
Sliced French Bread
(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
Farfalle with Broccoli, Tomato and Pesto
Homemade Mac and Cheese with 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

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

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

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

Dinner

Plated Salad

Warm Dinner Rolls with Butter
(select one)

Renaissance Salad

Mixed Mesclun Greens
Crumbled Gorgonzola, Roasted Pecans and Red Grape
Homemade Balsamic Vinaigrette

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 Vinaigrette

Buffet

Carving Station

(select one)
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise
Roasted Loin of Pork
Honey Glazed Spiral Ham
Roasted Turkey Breast
Barbeque Corned Beef
Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

Fish

(select one)

Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce

Risotto Stuffed Flounder served with Lobster Sauce

Seared Salmon with Lemon and Dill Beurre Blanc

Chicken

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Bianco

(Artichoke hearts, sundried tomato, garlic, basil, white wine)

Stuffed Chicken Milano

(Mozzarella, spinach, prosciutto with marsala sauce)

Chicken Balsamic

(Balsamic marinade over grilled vegetable)

Chicken Rosemarie

(Sun dried tomato pesto cream sauce)

Accompaniments

(select three)

Mixed Seasonal Vegetable

String Beans Amandine or Pistachio Nuts

Steamed Broccoli

Sugar Snap Peas and Julienne Carrots

String Beans and Julienne Carrots

Eggplant and Mozzarella Pinwheels with Marinara

Ricotta Stuffed Shells

Cheese Lasagna

Manicotti Crepe

Roasted Red Bliss Potatoes with Caramelized Onion

Baked Idaho Potato served with Sour Cream and Butter

Smashed New Potatoes with Roasted Garlic and Cream

Boiled New Potatoes with Rosemary Butter

Blended Wild Rice with Fresh Herbs

Vegetable Rice Pilaf

Roasted Brussel Sprouts with Garlic and Oil

Dessert

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

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

Assorted Soft Drinks, Bottled Water, Ice, Fruit and Mixer Bar
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