



Renaissance

Renaissance Plated Package \$35.00 per person

Your package will include

Exclusive use of our Ballroom or Clubroom for four hours

Event Specialist

Professional Wait staff

China and Flatware

Choice of linen color for tables and napkins

Silver Chafers for food service

Lantern and candle decorations for stations

Unlimited soft drinks

Alcohol ordering and delivery arrangements

Free private parking lots

Votive candles

Table numbers

Place cards

Direction cards

Cold Display

(select two)

Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers

Fresh Vegetable Crudit  with Assorted Dips

Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles

Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers

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

(Pasta course or Soup may be substituted for cold station)

Dinner

Warm Rolls with Butter

(select one)

Renaissance Salad

Mixed Mesclun Greens with Crumbled Gorgonzola, Sliced Cucumber,

Grape Tomato, Dried Cranberry, Roasted Pecans and Red Grapes

Balsamic Vinaigrette Dressing

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 a Raspberry Vinaigrette

Entrees

(select up to three with pre-determined count required or combination entree)

Chicken Francaise (Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce)

Chicken Marsala (Saut ed with Mushrooms and Marsala Wine)

Chicken Tuscano (Chicken Breast Saut ed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Olives)

Chicken Balsamic (Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables)

Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)

Chicken Escarole (Saut ed Chicken with Garlic and a Splash of White Wine over a Bed of Escarole and Beans)

Chicken Zinfandel (With Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel)

Chicken Valestano (Breaded Chicken Breast Served with Prosciutto and Mushrooms in a Light Sherry Cream)

Chicken Modena (Chicken Breast Layered with Breaded Eggplant, Sliced Tomato and Fresh Mozzarella finished with a Light Sherry Sauce)

Flounder Oreganata

Vegetable Risotto Stuffed Atlantic Flounder with Light Cream Lobster Sauce

Pan Seared Salmon with Lemon and Dill

Penne Vodka with Grilled Shrimp

(Chef carved entrees)

Marinated Sliced Sirloin with a Wild Mushroom Demi-Glace

Horseradish Encrusted Sliced Sirloin, Au Jus

Roasted Prime Rib, Au Jus

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables
Green Beans and Julienne Carrots
String Beans Amandine
Eggplant and Mozzarella Pinwheels with Marinara

Potato and Rice

(select one)

Roasted New Potato with Caramelized Onions
Smashed Red Bliss Potatoes with Roasted Garlic and Cream
Roasted Red Bliss and Sweet Potatoes
Blended Wild Rice with Fresh Herbs
Vegetable Rice Pilaf

Dessert

(select one)

Custom Sheet Cake
Italian Cookies and Seasonal Fresh Fruit
Fresh Brewed Coffee and Tea

Beverage Service

Assorted Soft Drinks, Iced Tea, Ice
Fruit, Juice and Bar Mixers (must add if having hard alcohol) \$3.50 per adult
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

40 Adult guest minimum for Clubroom

80 Adult guest minimum for Ballroom

Price excludes 20% service charge and sales tax

Children under 10 are half price

Liquor Liability Insurance must be added to all events serving alcohol (\$150.00 fee)

Bartender and Captain gratuity is not included

For more information or to arrange a consultation and site visit

Please contact us at 732-660-9000 or falcoscatering@verizon.net

www.falcoscatering.com