



Renaissance

Renaissance Corporate Packages

Your package will include

- Exclusive use of our Ballroom or Clubroom
- 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
- Screen for presentations
- Microphones
- Surround Sound System
- Podium

Corporate Package A \$45.00 per person

Continental Breakfast

Danish & Muffins
Assorted Bagels
Served with Cream Cheese
Butter and Jams
Seasonal Fresh Fruit Platter

Beverages

Orange Juice and Cranberry Juice
Fresh Brewed Regular and Decaffeinated Coffee
Hot Tea

Cold Lunch

Salads

(select four)
Mixed Green Salad with a Balsamic Vinaigrette Dressing
Traditional Caesar Salad with Croutons
Pasta Primavera Salad
California Cole Slaw
Red Bliss Potato Salad
Green Bean and Potato Salad
Cucumber and Tomato Salad
Traditional Macaroni Salad
Three Bean Salad
Seasonal Fresh Fruit Salad

Sandwich Station

All Sandwiches served on French Bread with Potato Chips & Kosher Dill Pickles
(select four)
Turkey and Provolone Lettuce and Tomato
Grilled Chicken with Roasted Peppers and Fresh Mozzarella
Grilled Vegetable Fresh Mozzarella
Grilled Vegetable and Hummus
Grilled Chicken, Brie, Lettuce, Tomato and Honey Mustard
Tuna Salad, Lettuce and Tomato
Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard
Turkey, Swiss Cheese, Lettuce, Tomato, Sundried Tomato Roasted Garlic Mayo
Grilled Chicken, Monterey Jack, Lettuce, Tomato, Guacamole Mayo
Turkey, Cranberry Sauce, Lettuce, Tomato, Mayo
Black Forest Ham, Turkey, Munster, Lettuce, Tomato, Russian Dressing

Dessert

Miniature Brownies
Whole Fresh Fruit

Beverages

Assorted Soft Drinks
Bottled Water
Fresh Brewed Regular Coffee and Decaffeinated Coffee
Hot Tea

PM Break

Granola Bars
Miniature Candy Bars
Pretzels and Chips
Whole Fresh Fruit
Fresh Brewed Regular & Decaffeinated Coffee
Selection of Teas
Bottled Water
Assorted Soft Drinks

It is our pleasure to cater to Vegetarian, Vegan, Gluten Free and other dietary restrictions upon request

20 Adult Guest Minimum

Price excludes 20% service charge and sales tax
Liquor Liability Insurance must be added to all events serving alcohol (\$150.00 fee)
Bartender and Captain gratuity is not included

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Corporate Package B \$55.00 Per Person

Hot Breakfast

Seasonal Fresh Fruit Platter
Fresh Baked Danish, Muffins and Bagels
Served with Cream Cheese & Jams
Cold Cereals
Assorted Yogurt
Scrambled Eggs
Bacon and Sausage Links
French Toast
Viennese Style Home Fries

Beverages

Orange Juice and Cranberry Juice
Fresh Brewed Regular and Decaffeinated Coffee
Hot Tea

Cold Lunch

Salads

(select four)

Mixed Green Salad with a Balsamic Vinaigrette Dressing
Traditional Caesar Salad with Croutons
Pasta Primavera Salad
California Cole Slaw
Red Bliss Potato Salad
Green Bean and Potato Salad
Cucumber and Tomato Salad
Traditional Macaroni Salad
Three Bean Salad
Seasonal Fresh Fruit Salad

Sandwich Station

All Sandwiches Served on French Bread with Potato Chips & Kosher Dill Pickles

(select four)

Turkey and Provolone Lettuce and Tomato
Grilled Chicken with Roasted Peppers and Fresh Mozzarella
Grilled Vegetable Fresh Mozzarella
Grilled Vegetable and Hummus
Grilled Chicken, Brie, Lettuce, Tomato and Honey Mustard
Tuna Salad, Lettuce and Tomato
Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard
Turkey, Swiss Cheese, Lettuce, Tomato, Sundried Tomato Roasted Garlic Mayo
Grilled Chicken, Monterey Jack, Lettuce, Tomato, Guacamole Mayo
Turkey, Cranberry Sauce, Lettuce, Tomato, Mayo
Black Forest Ham, Turkey, Munster, Lettuce, Tomato, Russian Dressing

Dessert

Miniature Brownies

Whole Fresh Fruit

Beverages

Assorted Soft Drinks

Bottled Water

Fresh Brewed Regular Coffee and Decaffeinated Coffee

Hot Tea

PM Break

Granola Bars

Miniature Candy Bars

Pretzels and Chips

Whole Fresh Fruit

Fresh Brewed Regular & Decaffeinated Coffee

Selection of Teas

Bottled Water

Assorted Soft Drinks

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Corporate Package C \$60.00 Per Person

Hot Breakfast

Seasonal Fresh Fruit Platter
Fresh Baked Danish, Muffins and Bagels
Served with Cream Cheese & Jams
Cold Cereals
Assorted Yogurt
Scrambled Eggs
Bacon and Sausage Links
French Toast
Viennese Style Home Fries

Beverages

Orange Juice and Cranberry Juice
Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

Lunch Buffet

Salad

(select two)
Traditional Caesar Salad
Mixed Greens with Raspberry Vinaigrette Dressing
Wasabi Cole Slaw
Red Bliss Potato Salad
Pasta Primavera Salad
Roasted New Potato
Green Bean and Potato Salad

Entrée

(select two)
Chicken Francaise (Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce)
Chicken Marsala (Egg Battered and Sautéed with Mushrooms and Marsala Wine)
Chicken Tuscano (Chicken Breast Sautéed 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)
Tilapia Oreganato
Risotto Stuffed Flounder with Lobster Sauce
Sausage, Peppers, and Onions
Assorted Petite Hot & Cold Gourmet Sandwiches

Accompaniments

(select two)
Penne Vodka
Cavatelli and Broccoli
Fusilli Pomodoro
Roasted New Potato
Roasted Mixed Vegetables
Eggplant Pinwheels
Green Beans Almandine

Dessert

Cookies and Brownies

Beverages

Assorted Soft Drinks, Bottled Water

Fresh Brewed Regular Coffee, Decaffeinated Coffee and Tea

PM Break

Granola Bars

Miniature Candy Bars

Pretzels and Chips

Whole Fresh Fruit

Fresh Brewed Regular & Decaffeinated Coffee

Selection of Teas

Bottled Water

Assorted Soft Drinks

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Corporate Package D \$72.00 Per Person

Hot Breakfast

Seasonal Fresh Fruit Platter
Fresh Baked Danish, Muffins and Bagels
Served with Cream Cheese & Jams
Cold Cereals
Assorted Yogurt
Scrambled Eggs
Bacon and Sausage Links
French Toast
Viennese Style Home Fries

Beverages

Orange Juice and Cranberry Juice
Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

Am Break

Chocolate Chip Cookies
Miniature Brownies
Whole Fresh Fruit
Granola Bars
Fresh Brewed Regular & Decaffeinated Coffee
Selection of Teas
Bottled Water
Soft Drinks

Lunch Buffet

Salad

(select two)
Traditional Caesar Salad
Mixed Greens with Raspberry Vinaigrette Dressing
Wasabi Cole Slaw
Red Bliss Potato Salad
Pasta Primavera Salad
Roasted New Potato
Green Bean and Potato Salad

Entrée

(select two)

Chicken Francaise (Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce)

Chicken Marsala (Egg Battered and Sautéed with Mushrooms and Marsala Wine)

Chicken Tuscano (Chicken Breast Sautéed 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)

Tilapia Oreganato

Risotto Stuffed Flounder with Lobster Sauce

Sausage, Peppers, and Onions

Assorted Petite Hot & Cold Gourmet Sandwiches

Accompaniments

(select two)

Penne Vodka

Cavatelli and Broccoli

Fusilli Pomodoro

Roasted New Potato

Roasted Mixed Vegetables

Eggplant Rollatini

Green Beans Amandine

Dessert

Miniature Cannoli and Cream Puffs

Beverages

Assorted Soft Drinks, Bottled Water

Fresh Brewed Regular Coffee, Decaffeinated Coffee and Tea

PM Break

Granola Bars

Miniature Candy Bars

Pretzels

Trail Mix

Fresh Brewed Regular & Decaffeinated Coffee

Selection of Teas

Bottled Water

Assorted Soft Drinks

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Additional Breaks

Cookies & Brownies \$10.00 per person

Chocolate Chip Cookies
Miniature Brownies
Whole Fresh Fruit
Fresh Brewed Regular & Decaffeinated Coffee
Selection of Teas
Bottled Water
Assorted Soft Drinks

Danish & Muffins \$12.00 per person

Whole Fresh Fruit
Miniature Danish and Miniature Muffins
Assorted Bagels
Flavored Cream Cheese, Butter, and Assorted Jellies
Fresh Brewed Regular & Decaffeinated Coffee
Selection of Teas
Assorted Soft Drinks
Bottled Water

Candy Store \$12.00 per person

Granola Bars
Miniature Candy Bars
Pretzels
Trail Mix
Fresh Brewed Regular & Decaffeinated Coffee
Selection of Teas
Bottled Water
Assorted Soft Drinks

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