



Renaissance

Renaissance Wedding Buffet Package \$62.00 per person

Your package will include

- Exclusive use of our venue for five hours
- Event Specialist
- Maitre d' to oversee your affair
- Bridal Attendant
- Professional Bartenders
- Attended coat room (seasonal)
- Separate room or Patio for Cocktail Hour
- Complimentary music for Cocktail Hour
- Use of private Bridal Suite
- Skirted Bridal Dais or Sweetheart Table
- Choice of linen color for tables and napkins
- Custom wedding cake from Chocolate Carousel
- Silver Chafers for food service
- Votive candles, Lanterns and Candle decorations for stations
- Passed Champagne and tableside toast
- Unlimited soft drinks, juice, and bar mixers
- Alcohol ordering and delivery arrangements
- Free private parking lots
- Table numbers
- Place cards
- Direction cards
- Optional Patio Games

Ceremony arrangements on site \$600.00

- Patio or Ballroom space with theater style seating up to one half hour before Cocktail Hour
- Maitre d' to coordinate guests and bridal party
- White folding chairs
- Handmade Birchwood Arbor for alter space on Patio

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, 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 Dip, Blue Cheese and Roasted Pepper Ranch

Tapas

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

Cocktail Hour Stations

(select two or customize from our full list of station options)

Executive Chef's Table

(select three)

Eggplant Rollatini with Marinara Sauce
Oriental Fresh Vegetable Stir Fry
Penne Pasta with Vodka Sauce
Cavatelli and Broccoli with Garlic and Oil
Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream
Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil
Boneless Chicken Murphy
Sweet Italian Sausage with Green and Red Peppers
General Joey's Chicken over Fried Rice
Braised Veal Tips with Wild Mushrooms and Marsala Wine
Sautéed Boneless Chicken Scampi

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

Philadelphia Cheesesteak Station

Sliced beef sautéed with caramelized onion and banana peppers served on hoagie rolls with melted American and Cheddar cheese prepared on our table top griddle.

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle

Garnished with Julienne Green and Red Peppers, Onions,
Marinara Sauce and Banana Peppers served on a Miniature Hoagie Roll

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

Gourmet Mac and Cheese

Guests will love this home cooked station

Gourmet Macaroni and Cheese options (select two)

White Cheddar Truffle, Baked Gruyere and Cheddar, Traditional, Alfredo

Served with guest's choice of accompaniments including

Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,

Jalapenos, Crunchy Tortilla Strips, Tabasco, Broccoli and Green Onions

Served with artisan bread

Fresh Maine Lobster (add \$3.00 per guest)

Fajita Station

Sizzling Beef and Chicken served with Sautéed Onions, Peppers,

Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas

Plated Salad

Warm Dinner Rolls with Butter

(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 a homemade Balsamic Vinaigrette

Beet and Gorgonzola Salad

Julienne Beets and Crumbled Gorgonzola Cheese served over a bed of Mesclun Greens Topped with

Toasted Pecans and drizzled with Balsamic Vinaigrette

Dinner Buffet

Carving Station:

(select one)

Carved Top Round of Beef with Garlic Rosemary Au Jus

BBQ Loin of Pork

Honey Glazed Spiral Ham

Roasted Turkey Breast

Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

Fish Entrée:

(select one)

Flounder Stuffed with Crabmeat served with Herb Cream Sauce

Risotto Stuffed Flounder served with Lobster Sauce

Seared Salmon with Lemon and Dill Beurre Blanc

Shrimp Provençal

Chicken Entrée

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Blanco

Stuffed Chicken Milano

Chicken Rosemarie

Roasted French Breast with Thyme and Apple Cider

Accompaniments

(select three)

Seasonal Mixed Vegetables

Sautéed String Beans Amandine or Pistachio Nuts

Sautéed Broccoli with Garlic and Oil

String Beans and Julienne Carrots

Sugar Snap Peas and Julienne Carrots

Eggplant and Fresh Mozzarella Pinwheels

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

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Miniature Cannoli and Italian Cookie platters served tableside
Fresh Brewed Coffee and Tea

Farewell Station

For your guests to enjoy on the ride home
Your choice of homemade Chocolate Chip Cookies or Hot Pretzels with Mustard (select one)
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

80 Adult guest minimum

Price excludes 20% service charge and sales tax

Children under 10 and Vendor meals \$35.00 each

Maitre d', Bridal Attendant and Bartender 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