



## The Watermark Asbury Park

### Mini Meal Package

#### Your package will include

- Event Specialist
- Maître d' to coordinate your affair
- Professional Wait staff
- China and Flatware
- Silver Chafers for food service
- Lantern and candle decorations for stations

#### Cocktail Hour

##### One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of 90 options

##### Stationary Cold Display

(select one)

##### International Cheese and Fresh Vegetable Crudité

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar  
Pepper jack and Wisconsin Munster Cheese garnished with  
Fresh Red Grapes, Strawberries, Flatbreads and Crackers

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,  
Yellow Squash, Sweet Grape Tomato, served with  
Spinach, Blue Cheese and Raspberry Horseradish Dips

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

## **Antipasto Station**

Roasted Peppers, Grilled Vegetables, Artichoke Hearts, Olives, Sun Dried Tomato  
Fresh Mozzarella, Sliced Plum Tomato, Prosciutto, Salami, Provolone, Hot and Sweet Sopressata  
Italian Bread and Dipping Oils

## **Cocktail Station**

(select one)

## **Sushi Station**

California, Vegetable, Avocado, Crab and Cucumber,  
Tuna, Spicy Tuna and Salmon  
All rolls are displayed on Oriental serving pieces with  
Pickled Ginger, Wasabi and Soy Sauce

## **Philadelphia Cheese Steak Station**

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

## **Asian Station**

General Joey's Chicken  
Beef and Broccoli  
Vegetable Stir Fry over Quinoa or Rice  
Fortune Cookies and Fried Noodles  
Served in a Chinese takeout box

## **Chef Attended Carving Station**

(select two)

Braised Corned Beef Brisket  
Honey Glazed Spiral Ham  
Rosemary Roasted Loin of Pork  
Teriyaki Marinated Flank Steak  
Thyme and Black Pepper Roasted Turkey Breast  
Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls  
Served with  
Mango Chutney Mayonnaise, Whole Grain Mustard,  
Horseradish Sauce and Homemade Cranberry Sauce

## **Satay Station**

Skewered Teriyaki Marinated Flank Steak  
Tequila Lime Grilled Shrimp  
Soy Marinated Chicken  
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbecue Sauce

## Dinner

### Passed Mini Meals

Mini meals are smaller portions of our most popular entrees served in Cosmo glasses or Chinese takeout boxes and passed butler style by our Wait Staff (select three)

Penne Vodka with Grilled Chicken or Shrimp  
Chicken and Vegetable Lo Mein served in a Chinese Takeout Box  
Grilled Baby Lamb Chop over Rosemary Smashed Potatoes  
Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle  
Beer Braised Short Ribs over Couscous  
Potato Gnocchi served with a Braised Pork Ragout  
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with Maple Pork Demi Glaze  
Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli  
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle  
Sautéed Shrimp Provençale over Risotto Milanese  
Shrimp and Vegetable Fried Quinoa  
Eggplant and Mozzarella Pinwheels over Penne Vodka  
Tofu and Vegetable Stir Fry over Quinoa or Rice

### Passed Dessert

Milk Chocolate Covered Strawberries  
Assorted Italian Miniature Pastries

### Coffee Station

Fresh Brewed Regular and Decaffeinated

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

100 Adult guest minimum

For more information or to arrange a consultation and site visit  
Please contact us at 732-660-9000 or [falcoscatering@verizon.net](mailto:falcoscatering@verizon.net)  
[www.falcoscatering.com](http://www.falcoscatering.com)