



Boardwalk Buffet Wedding Package

Your Package will include

- 5 Hour Event
- Event Specialist
- Maitre d' to oversee your affair
- Bridal Attendant to pamper the Newlyweds
- Full Wait Staff
- Chefs to cook on site
- Table numbers
- Envelope Holder
- Custom Floor plans
- Custom Wedding Cake from Chocolate Carousel
- Votive Candles for Cocktail Hour
- Lantern and Candle decorations for food stations
- Silver Chafers for food service
- China and Flatware for food service
- Water glass for guest tables
- Ivory or White floor length table linens
- Choice of linen color for napkins and food stations

Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select fourteen 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

The Mediterranean

Marinated Grilled Vegetables, Roasted Peppers, Artichoke Hearts,
Homemade Fresh Mozzarella, Plum Tomato, Olive Tapenade,
Hot and Sweet Soppressata, Prosciutto, Salami,
Roasted Garlic Hummus, Fresh Tomato Bruschetta,
Sliced Ciabatta Bread, Crostini and Pita Triangles

Cocktail Hour Stations

(select two)

Philadelphia Cheese Steak Station

Sliced Steak with American, and Cheddar Cheese, Sautéed Onions, Fresh Mushrooms,
Banana Peppers and Ketchup served on miniature Hoagie rolls
Seasoned Waffle Fries

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

Slider Station

Petite Hamburger or Pulled Pork
Served on a Potato Roll with your choice of
American Cheese, Shredded Lettuce, Ketchup Mustard and Mayonnaise
Seasoned Waffle Fries

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle
Garnished with choice of Julienne Green and Red Peppers, Onions,
Marinara Sauce, Banana Peppers served on a Miniature Hoagie Roll
Seasoned Waffle Fries

Tailgate

Boneless Buffalo Wings, Jalapeno Poppers, Cocktail Franks,
Sweet BBQ Meatballs, Pretzel Bites,
Bleu Cheese Dressing, Ranch, Marinara Sauce and Mustard

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

Taco Bar

Bamboo boats with Corn and Flour Tortillas

Shredded Chicken

Seasoned Beef

Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn,

Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Sushi Station

Rolls include:

California, Crab and Cucumber, Salmon,

Shrimp Tempura, Tuna, Spicy Tuna Served with Pickled Ginger, Wasabi and Soy Sauce

Dinner

Plated Salad

Warm Dinner Rolls with Butter

(select one)

Renaissance Salad

Mixed Mesclun Greens

Crumbled Gorgonzola, Roasted Pecans and Red Grape

Served with Homemade Balsamic Vinaigrette

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing

Garnished with Pecorino Romano and Garlic Herb Croutons

Mixed Romaine and Iceberg Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with Homemade Balsamic or Raspberry Vinaigrette

Beet and Gorgonzola Salad

Julienne Beets and Crumbled Gorgonzola Cheese

Served over a bed of Mesclun Greens

Drizzled with Aged Balsamic Vinaigrette and Toasted Pecans

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 Herb Cream Sauce

Risotto Stuffed Flounder served with Lobster Sauce

Seared Salmon with Lemon and Dill Beurre Blanc

Crabmeat Stuffed Jumbo Shrimp served with a Lemon Beurre Blanc

Chicken

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Blanco (Artichoke hearts, sundried tomato, garlic, basil, white wine, splash of Marinara)

Chicken Balsamic (Balsamic marinade over grilled vegetable)

Chicken Rosemarie (Sun dried tomato pesto cream sauce)

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

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 Onions

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

Plated Dessert

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

Passed Zeppole Fries with Powdered Sugar

Farewell Station

For your guests to enjoy on the ride home
Homemade Chocolate Chip Cookies and Hot Pretzels with Mustard
Fresh Brewed Regular and Decaffeinated Coffee
Bottled Water

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

150 Adult Guest Minimum

Price excludes 20% service charge and sales tax
Maitre d' and Bridal Attendant gratuity is additional
Children under 10 and Vendor Meals \$35.00 each

For more information or to arrange a consultation
Please contact us at 732-660-9000 or falcoscatering@verizon.net
www.falcoscatering.com