



Carteret Cocktail 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 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, 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 or Raw bar with Clams, Oysters and Shrimp)

Philadelphia Cheese Steak Station

Sliced Steak with your choice of American, Cheddar Cheese,
Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup
Seasoned Waffle Fries

Boardwalk Style Sausage, Peppers and Onion Station

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

Homemade Mac and Cheese

Served with choice of accompaniments including:
Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,
Jalapenos, Crunchy Tortilla Strips, Tabasco,
Broccoli and Green Onions
Artisan Bread

Ultimate Potato Bar

Potato and Onion Pierogis, White Mashed Potatoes and Sweet Potato Fries
Served with:
Grated Cheese, Cheddar Cheese, Caramelized Onions, Applesauce, Mushroom Sauce,
Brown Sugar, Marshmallows, Bacon, Green Onions, Honey Mustard, Sour Cream and Butter

Satay Station

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

Sushi Station

California, Crab and Cucumber, Salmon,
Shrimp Tempura, Tuna, Spicy Tuna, Pickled Ginger, Wasabi and Soy Sauce

Tailgate

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

Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers
Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour and Corn Tortillas

Plated Salad

Warm Miniature Rolls with Butter
(select one)

Mixed Romaine and Iceberg Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and
Herb Croutons served with Homemade Balsamic or Raspberry Vinaigrette

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing
Garnished with Pecorino Romano and Garlic Herb Croutons

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

Baby Greens

Dried Cranberries with Shaved Fennel and Toasted Pecans
Served with a Fig Vinaigrette

The Carteret

Mandarin Oranges, Caramelized Red Onions, Toasted Almonds
On a bed of Field Greens served with a Bosc Pear Dressing

Dinner Stations

(select three)

Executive Chef's Table

(select two)

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

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

Roasted Brussel Sprouts with Garlic and Oil

Chicken and Vegetable Lo Mein

Sautéed Shrimp Provencal over Risotto Milanese

Asian Station

Beef and Broccoli

General Joey's Chicken

Fresh Vegetable Lo Mein

Fried Rice

Served in a Chinese Takeout Box with Chop Stix

Mashed Potato Bar

White Mashed Potatoes served in Cosmo glasses.

Guests will prepare to taste with Grated Cheese, Mushroom Sauce, Crumbled Bacon, Green Onions, Sour Cream and Butter

Carving Station

Chef attended and beautifully presented

(select two)

Braised Corned Beef

Roasted Turkey Breast

Honey Glazed Spiral Ham

Roasted New York Sirloin

Roasted Loin of Pork

Freshly Baked Rye, Pumpnickel and Miniature Hard Rolls

Served with Appropriate Condiments

Fish Taco Station

Pan Seared Caribbean Spiced Mahi Mahi

Served with warm Flour and Corn Tortillas,

Honey Lime Slaw, Shredded Romaine, Pico De Gallo,

Sliced Black Olives, Chile Mayo, Avocado Cilantro Cream,

Fresh Sliced Lime, Black Beans, Rice, Tortilla Chips and Homemade Salsa

Paella Station

Prepared on site in a traditional Paella Pan

Shrimp, Scallops, Chicken, Sausage, Clams and Mussels

Served in a Tomato Saffron Rice

Dessert

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

Passed Desserts

(select two)

Miniature Oreo Milkshakes

Warm Chocolate Chip Cookies with Shots of Cold Milk

Miniature Brownies with Shots of Cold Milk

Chocolate Covered Strawberries

Zeppole Fries with Powdered Sugar

Assorted Italian Ice

Miniature Assorted Donuts Holes

S'mores

Farewell Station

For your guests to enjoy on the ride home

Homemade Chocolate Chip Cookies and Hot Pretzels

Fresh Brewed Regular and Decaffeinated Coffee

Bottled Water

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