



Kingsley Plated 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

The 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 Cheeses

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, Assorted Olives,
Hot and Sweet Soppressata, Prosciutto, Salami
Sliced Ciabatta Bread and Dipping Oils

Tapas

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

Cocktail Hour Stations

(select two)

Raw Bar

Blue Point Oysters
Little Neck Clams
Jumbo Shrimp Cocktail
Served with Tabasco, Mignonette Sauce, Bourbon Cocktail Sauce,
Sliced Lemons and Oyster Crackers

Carving Station

(select two)
Chef attended and beautifully presented
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

Fajita Station

Sizzling Beef and Chicken Served with Sautéed Onions, Peppers,
Salsa, Sour Cream, Guacamole, Warm Flour and Corn Tortillas
Seasoned Spanish Rice and Black Beans

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

Philadelphia Cheese Steak Station

Sliced Steak with American and Cheddar Cheese,

Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup, miniature Hoagie rolls

Seasoned Waffle Fries

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

Executive Chef's Table

Sliced French Bread

(select three)

Eggplant & Mozzarella Pinwheels with Marinara Sauce

New Zealand Mussels and Fresh Clams Fra Diavolo

Mussels Béchamel

Penne Pasta with Vodka Sauce

Cavetelli and Broccoli with Garlic and Oil

Farfalle with Broccoli, Tomato and Pesto

Rigatoni with Shrimp, Prosciutto, Fresh 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

Braised Veal Tips with Wild Mushrooms and Marsala Wine

Sautéed Boneless Chicken Scampi

Homemade Mac and Cheese topped with Breadcrumbs

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

Sushi Station

California, Crab and Cucumber, Salmon,

Shrimp Tempura, Tuna, Spicy Tuna

Served with Pickled Ginger, Wasabi and Soy Sauce

Plated Dinner

Salad

Warm 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

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

Entrée Selections

(choice of two offered tableside, combination entrée or pre-determined choice of three)

Chicken Francaise (Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter)
Chicken Jubilee (French Breast stuffed with Homemade Corn Bread, Dried Cranberries, Madeira Wine Sauce)
Chicken Milano (French Breast Stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce)
Roasted French Breast of Chicken served in a Tarragon Apple Cider Sauce
Roasted Chicken New Orleans Dusted in a Creole Spice Rub with a Pineapple Mango and Tomato Relish
Chicken Vino Blanco (Chicken Breast Sautéed with Sun Dried Tomatoes, Artichoke Hearts, Basil, Garlic & White Wine)
Roasted Prime Rib, Au Jus
Horseradish Encrusted Prime Rib Au Jus
Signature Dry Rub Sliced New York Sirloin with a Port Wine Demi-Glace
Sliced Filet Mignon with Wild Mushroom Bordelaise
Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc
Seared Salmon with a Tarragon Beurre Blanc
Crabmeat Stuffed Colossal Shrimp with a Light Lemon Basil Cream Sauce
Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices
Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc
Pan Seared Mahi Mahi in a Ragout of Slow Poached Artichokes, Oranges and Nicoise Olives
Fresh Atlantic Halibut Vera Cruz
Fresh Atlantic Halibut topped with Black Olives, Red Onions, Peppers and Fresh Tomato
Fresh Atlantic Halibut (Chilean Seabass add \$3.00 per guest)
with Grilled Pineapple and Coconut Beurre Blanc

Accompaniments

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables

Grilled Vegetables Sautéed with Garlic and Oil

Steamed Broccoli

String Beans and Julienne Carrots

Sautéed String Beans Amandine

String Beans & Pistachio Nuts Sautéed with Garlic and Oil

Sugar Snap Peas and Julienne Carrots

Broccolini Sautéed with Garlic and Oil

Sweet Peas Sautéed with Seasonal Mushrooms

Roasted Brussel Sprouts with Garlic and Oil

Potato and Rice

(select one)

Roasted Red Bliss Potatoes with Caramelized Onion

Smashed New Potatoes with Roasted Garlic and Cream

Roasted New and Sweet Potatoes

Boiled New Potatoes with Rosemary Butter

Blended Wild Rice with Fresh Herbs

Roasted Fingerling Potatoes with Garlic Rosemary

Saffron Rice

Herb Roasted Yukon Gold Potatoes

Portabella Infused Smashed New Potatoes

Risotto Milanese

Dessert

Custom Tiered Wedding Cake or Cupcake Tower from Chocolate Carousel

Miniature Cannoli and Italian Cookies served tableside

Fresh Brewed Coffee and Tea

Espresso Station

Fresh Brewed Espresso

Served with Sugar and Lemon Rinds

Dessert Station or Passed Desserts

(select one station or 3 passed desserts)

Caramel Apple Dipping and S'mores Station

Crisp Apple Wedges dipped in hot gooey Caramel

Marshmallows dipped in Milk Chocolate

Served with Graham Crackers, Mini M&Ms,

Oreos, Pretzels, Toasted Almond and Sprinkles

Igloo Pop and Homemade Italian Ice Bar

Feel like a kid again and create your own homemade Ice Cream Pop with a variety of Assorted Toppings
Select from a variety of Italian Ice Flavors for your guests to enjoy

The Viennese Station

A lavish display of sinful desserts to include:
Wild Berry Tart, Tiramisu, Italian Cream Puffs, Cannoli,
Miniature Italian Pastries, Italian Butter Cookies, Cheese Cake,
Death by Chocolate Cake, Seasonal fresh fruit, Bananas Foster

Fresh Belgium Waffles and Ice Cream

Chef attended and made to order
Vanilla and Chocolate Ice Cream, Sliced Strawberries, Sliced Bananas, Sliced Peaches,
Toasted Almonds, Chocolate Chips, Wet Walnuts, Marshmallows, Chocolate Syrup,
Shredded Coconut, Sprinkles, Honey and Whipped Cream

Passed Desserts

Miniature Oreo Milkshakes
Assorted Miniature Pastries
Miniature Brownies with Shots of Cold Milk
Igloo Petite Homemade Assorted Ice Cream Pops
Chocolate Covered Strawberries
Zeppole Fries with Powdered Sugar
Igloo Homemade Assorted Italian Ice
Miniature Assorted Donuts Holes
Assorted Fruit Kabobs
S'mores

Farewell Station (our gift to you)

For your guests to enjoy on the ride home
Chocolate Chip Cookies
Hot Pretzels with Mustard
Pork Roll and Cheese Sliders
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