



Renaissance

Renaissance Lunch Package

Your package will include

Exclusive use of our Ballroom or Clubroom for four hours

Event Specialist

Professional Wait staff

China and Flatware

Choice of linen color for tables and napkins

Silver Chafers for food service

Lantern and candle decorations for stations

Unlimited soft drinks

Alcohol ordering and delivery arrangements

Free private parking lots

Votive candles

Table numbers

Place cards

Direction cards

Beautiful Cold Display

(select two)

Tomato Bruschetta

Cheese Display Garnished with Crackers, Fresh Strawberries and Grapes

Fresh Vegetable Crudit  with Assorted Dips

Hummus and Crispy Pita Triangles

Marinated Grilled Vegetables with Roasted Peppers

Buffet

Salads

(select two or select one and an additional accompaniment)

Traditional Caesar Salad

Mixed Greens with Raspberry Vinaigrette Dressing

Wasabi Cole Slaw

Red Bliss Potato Salad

Pasta Primavera Salad

Green Bean and Red Bliss Potato Salad

California Cole Slaw

Entrees

(select two)

Chicken Francaise (Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce)

Chicken Marsala (Egg Battered and Saut ed with Mushrooms and Marsala Wine)

Chicken Tuscano (Breast of Chicken Saut ed with Garlic, Grilled Eggplant, Tomato, Arugula, and Olives)

Grilled Chicken Balsamic (Grilled Chicken Breast marinated with Balsamic, with Mixed Grilled Vegetables)

Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)

Beef and Fresh Broccoli with Hoisin Sauce

Shrimp Scampi over Rice Pilaf

Risotto Stuffed Flounder served with Lobster Sauce

Flounder Oreganata

Pan Seared Salmon with Fresh Lemon and Dill

Sliced Sausage saut ed with Onions, Red and Green Peppers served Red or White

Homemade Chicken and Tuna Salad served with Miniature Rolls

Accompaniments

(select two)

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli

Rigatoni Marinara

Cheese Tortellini with Marinara

Fusilli Pomodoro

Roasted Red Bliss Potato with Caramelized Onions

Roasted Mixed Vegetables

Eggplant and Mozzarella Pinwheels with Marinara

Green Beans Amandine

Dessert

Assorted Italian Cookies

Brewed Regular Coffee and Decaffeinated Coffee and Tea

Beverage Service

Assorted Soft Drinks, Iced Tea, Ice

Fruit, Juice and Bar Mixers (must add if having hard alcohol) \$3.50 per adult

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

40 Adult guest minimum for Clubroom

80 Adult guest minimum for Ballroom

Price excludes 20% service charge and sales tax

Children under 10 are half price

Liquor Liability Insurance must be added to all events serving alcohol (\$150.00 fee)

Bartender and Captain gratuity is not included

Lunch must end by 4pm

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