



Renaissance

Renaissance Mini Meal 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

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, Pumpnickel, 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 and Mushrooms 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

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

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