



Renaissance

Renaissance Bar/Bat Mitzvah Package

Your package will include

- Exclusive use of our venue for five hours
- Event Specialist
- Maitre d' to oversee your affair
- Professional Bartenders
- Attended coat room (seasonal)
- Separate room or Patio for Cocktail Hour
- Complimentary music for Cocktail Hour
- Choice of linen color for tables and napkins
- Lantern and candle decorations for stations
- Silver Chafers for food service
- Ceremonial Challah Bread
- Custom Torah Cake from Chocolate Carousel
- Unlimited soft drinks, juice, and bar mixers
- 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

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

Fresh Vegetable Crudité

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips

Fruit Display

Fresh Cantaloupe, Honeydew, Golden Pineapple,
Watermelon served in grand Martini Glasses

Pasta Station

Parmesan Cheese and Red Pepper Flakes
Sliced French Bread
(select two)
Penne Pasta with Vodka Sauce
Cavatelli and Broccoli with Garlic and Oil
Rigatoni Bolognese
Penne Pasta with Fresh Grilled Vegetables
Fusilli Pasta with Broccoli and Roasted Peppers
Tortellini with Vodka Sauce

Cocktail Hour Stations

(select one or customize from our full list of station options)

Carving Station

Braised or BBQ Corned Beef
Roasted Turkey Breast
Freshly Baked Rye, Pumpnickel, and Miniature Hard Rolls
Mayonnaise, Mustard, and Cranberry

The Smoked Fish Display

Norwegian Smoked Salmon Platter
Fresh Tomato, Bermuda Onion, Capers, and Dill Sauce
Smoked White Fish and White Fish Salad
Fresh Baked Bagels
Assorted Cream Cheese

Sushi Station

California, Vegetable, Avocado, Tuna, Spicy tuna and Salmon,
All rolls are Beautifully Displayed on Asian Serving Pieces and served with
Pickled Ginger, Wasabi and Soy Sauce

Mashed Potato Bar

White and Sweet Mashed Potatoes served in a Cosmo glass
Guests will top with Grated Cheese, Mushroom Sauce, Crumbled Bacon,
Green Onions, Sour Cream, Butter Brown Sugar, Miniature Marshmallows and Cinnamon

Teen Stationary Appetizers

(select three)

Pizza Bagels

Cocktail Franks with Mustard

Mozzarella Sticks with Marinara Sauce

Fried Raviolis with Marinara

Cheese Quesadilla

Sweet Potato Wedges

Boneless Buffalo Wings

Ceremonial Challah Bread

Teen Buffet Dinner

Entree

(select one)

Chicken Fingers

Cheese or Beef Ravioli

Chicken Parmigiana

All Beef Hot Dogs

Hamburger Sliders

Accompaniments

(select two)

French Fries

Garlic Bread

Penne Marinara

Fusilli with Pink Sauce

Mozzarella Sticks

Homemade Macaroni and Cheese

Eggplant Rollatini

Smashed New Potatoes

Adult Plated Salad

Warm Dinner Rolls with Butter
(select one)

Renaissance Salad

Mixed Mesclun Greens
Crumbled Gorgonzola, Roasted Pecans and Red Grapes and Balsamic Vinaigrette

Traditional Caesar Salad

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

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Grape Tomatoes, Bermuda Onion and
Herb Croutons served with a Balsamic Vinaigrette

Adult Plated Entrée Selections

(choice of two offered tableside or combination entrée)

Chicken Francaise

Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter

Chicken Supreme

Chicken Breast with a Fresh Herb Stuffing served with Velouté

Chicken Jubilee

Chicken Breast Stuffed with Corn Bread Stuffing, Dried Cranberries with Madeira Wine Sauce

Chicken Vino Blanco

Chicken Breast Sautéed with Sun Dried Tomatoes, Basil, Garlic and White Wine

Roasted Chicken New Orleans

Dusted in a Creole Spice Rub served with a Pineapple Mango and Tomato Relish

Roasted or Dry Rub New York Sirloin with Wild Mushroom Bordelaise

Horseradish Encrusted Prime Rib, Au Jus

Dijon Roasted Filet Mignon with Tarragon Demi Glaze (additional \$5.00 per guest)

Vegetable Risotto Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc

Flounder Oreganato

Seared Salmon with a Tarragon Beurre Blanc

Breadcrumb, Pine Nuts and Pesto Crusted Salmon

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables

Steamed Broccoli

String Beans and Julienne Carrots

Sautéed String Beans Amandine or Pistachio Nuts

Sugar Snap Peas and Julienne Carrots

Potato and Rice

(select one)

Roasted Red Bliss Potatoes with Caramelized Onion

Baked Idaho Potato served with Sour Cream and Butter

Smashed New Potatoes with Roasted Garlic and Cream

Boiled New Potatoes with Rosemary Butter

Blended Wild Rice with Fresh Herbs

Vegetable Rice Pilaf

Dessert

Custom Torah Cake from Chocolate Carousel

served with a Miniature Cannoli and Fresh Sliced Strawberries

Fresh Brewed Coffee and Tea

Dessert Station

(select one)

Sundae Bar

Vanilla and Chocolate Ice Cream

Gummy Bears, Mini M&Ms, Crushed Oreos, Toasted Almonds,

Reese's Pieces, Marshmallow, Chocolate Syrup, Carmel, Sprinkles,

Whipped Cream and Cherries

Warm Cookie and Brownie Station

Fresh Baked Chocolate Chip and Oatmeal Cookies

Miniature Brownies

Cold Shots of Milk

S 'mores Station

Marshmallows dipped in Milk Chocolate

Served with Graham Crackers, Mini M&M,

Oreos, Pretzels and Toasted Almond

Chocolate Dipped Goodies

Chocolate Covered Strawberries

Marshmallows and Pretzels

Farewell Station

For your guests to enjoy on the ride home

Your choice of homemade Chocolate Chip Cookies or Hot Pretzels with Mustard (select one)

Fresh brewed Regular and Decaffeinated Coffee

Bottled Water

Beverage Service

Soft Drinks, Ice, Fruit and Bar Mixers

Liquor Liability Insurance & Certified Bartender included

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

75 Adult guest minimum/25 Children Minimum

Price excludes 20% service charge and sales tax

Vendor meals \$35.00 each

Maitre d' and Bartender 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