



*Renaissance*

## Renaissance Wedding Buffet Package

### Your package will include

- Exclusive use of our venue for five hours
- Event Specialist
- Maître d' to oversee your affair
- Bridal Attendant
- Professional Bartenders
- Attended coat room (seasonal)
- Separate room or Patio for Cocktail Hour
- Complimentary music for Cocktail Hour
- Use of private Bridal Suite
- Skirted Bridal Dais or Sweetheart Table
- Choice of linen color for tables and napkins
- Custom wedding cake from Chocolate Carousel
- Silver Chafers for food service
- Votive candles, Lanterns and Candle decorations for stations
- Passed Champagne and tableside toast
- Unlimited soft drinks, juice, and bar mixers
- Alcohol ordering and delivery arrangements
- Free private parking lots
- Table numbers
- Place cards
- Direction cards
- Optional Patio Games

### **Ceremony arrangements on site \$600.00**

- Patio or Ballroom space with theater style seating up to one half hour before Cocktail Hour
- Maitre d' to coordinate guests and bridal party
- White folding chairs
- Handmade Birchwood Arbor for alter space on Patio

## Cocktail Hour

One Hour of unlimited Butler Style passed Hors d'oeuvres  
Select twelve 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, Melon, Strawberries, Flatbreads and Crackers

## Fresh Vegetable Crudité

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,  
Yellow Squash, Sweet Grape Tomato, served with  
Spinach Dip, Blue Cheese and Roasted Pepper Ranch

## Tapas

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

## Cocktail Hour Stations

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

## Executive Chef's Table

(select three)

Eggplant Rollatini with Marinara Sauce  
Oriental Fresh Vegetable Stir Fry  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Rigatoni with Shrimp, Prosciutto, 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  
General Joey's Chicken over Fried Rice  
Braised Veal Tips with Wild Mushrooms and Marsala Wine  
Sautéed Boneless Chicken Scampi

## Mashed Potato Bar

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

## **Philadelphia Cheesesteak Station**

Sliced beef sautéed with caramelized onion and banana peppers served on hoagie rolls with melted American and Cheddar cheese prepared on our table top griddle.

## **Boardwalk Style Sausage, Peppers and Onion Station**

Sweet Italian Sausage Hot off the Griddle

Garnished with Julienne Green and Red Peppers, Onions,  
Marinara Sauce and Banana Peppers served on a Miniature Hoagie Roll

## **Grilled Cheese & Tomato Soup**

Hot Grilled Cheese off the griddle

Grilled Swiss and Spinach

Grilled Cheddar and Bacon

Grilled Provolone and Fresh Tomato

Traditional American Cheese

Served with a shot of Tomato Soup

## **Gourmet Mac and Cheese**

Guests will love this home cooked station

Gourmet Macaroni and Cheese options (select two)

White Cheddar Truffle, Baked Gruyere and Cheddar, Traditional, Alfredo

Served with guest's choice of accompaniments including

Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,

Jalapenos, Crunchy Tortilla Strips, Tabasco, Broccoli and Green Onions

Served with artisan bread

Fresh Maine Lobster (add \$3.00 per guest)

## **Fajita Station**

Sizzling Beef and Chicken served with Sautéed Onions, Peppers,

Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas

## **Plated Salad**

Warm Dinner 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

## **Mixed Mesclun Greens**

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with a homemade Balsamic Vinaigrette

## **Beet and Gorgonzola Salad**

Julienne Beets and Crumbled Gorgonzola Cheese served over a bed of Mesclun Greens Topped with

Toasted Pecans and drizzled with Balsamic Vinaigrette

## Dinner Buffet

### Carving Station:

(select one)

- Carved Top Round of Beef with Garlic Rosemary Au Jus
- BBQ Loin of Pork
- Honey Glazed Spiral Ham
- Roasted Turkey Breast
- Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

### Fish Entrée:

(select one)

- Flounder Stuffed with Crabmeat served with Herb Cream Sauce
- Risotto Stuffed Flounder served with Lobster Sauce
- Seared Salmon with Lemon and Dill Beurre Blanc
- Shrimp Provençal

### Chicken Entrée

(select one)

- Chicken Francaise
- Chicken Marsala
- Chicken Vino Blanco
- Stuffed Chicken Milano
- Chicken Rosemarie
- Roasted French Breast with Thyme and Apple Cider

### Accompaniments

(select three)

- Seasonal Mixed Vegetables
- Sautéed String Beans Amandine or Pistachio Nuts
- Sautéed Broccoli with Garlic and Oil
- String Beans and Julienne Carrots
- Sugar Snap Peas and Julienne Carrots
- Eggplant and Fresh Mozzarella Pinwheels
- Ricotta Stuffed Shells
- Cheese Lasagna
- Manicotti Crepe
- 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 Tiered Wedding Cake from Chocolate Carousel  
Miniature Cannoli and Italian Cookie platters served tableside  
Fresh Brewed Coffee and Tea

## 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

**80 Adult guest minimum**

Price excludes 20% service charge and sales tax

Children under 10 and Vendor meals \$35.00 each

Maitre d', Bridal Attendant 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](mailto:falcoscatering@verizon.net)

[www.falcoscatering.com](http://www.falcoscatering.com)