



Renaissance

Renaissance Wedding Plated Package

Your package will include

- Exclusive use of our venue for five hours
- Event Specialist
- Maitre 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 a Cosmo glass
Guests will prepare to taste with Grated Cheese, Mushroom Sauce,
Crumbled Bacon, Green Onions, Sour Cream, Butter
Brown Sugar, Miniature Marshmallows and Cinnamon

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

Plated Dinner Selections

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

Chicken Francaise

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

Chicken Jubilee

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

Chicken Supreme

Chicken Breast with a Fresh Herb Stuffing served with Veloute'

Chicken Milano

Chicken Breast Stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce

Chicken Vino Blanco

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

Roasted French Breast of Chicken

Served in a Tarragon Apple Cider Sauce

Roasted Chicken New Orleans

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

Roasted or Signature Dry Rub New York Sirloin

Served with Wild Mushroom Bordelaise

Slow Roasted Short Ribs

Horseradish Encrusted Prime Rib Au Jus

Crab Meat Stuffed Atlantic Flounder

Served with a Lemon Chive Beurre Blanc

Sesame Crusted Salmon

Served with an Orange Honey Ginger Sauce

Breadcrumb, Pine Nuts and Pesto Crusted Salmon

Flounder Francaise

Egg Battered Founder Sautéed with White Wine, Lemon and Butter

Cod Vera Cruz

Fresh Cod topped with Black Olives, Red Onions, Peppers and Fresh Tomato

Crabmeat Stuffed Gulf Shrimp

Served with a Lemon Beurre Blanc

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables
Sautéed Broccoli with Garlic and Oil
String Beans and Julienne Carrots
Sautéed String Beans Amandine or Pistachio Nuts
Sugar Snap Peas and Julienne Carrots
Sautéed Broccolini
Sweet Peas Sautéed with Seasonal Mushrooms

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
Roasted Fingerling Potatoes with Garlic Rosemary
Herb Roasted Yukon Gold Potatoes

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Miniature Cannoli and Italian Cookie platter 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

www.falcoscatering.com