



## Falco's Catering Stations

Stations can be added to any package or we would be happy to customize a menu to include your favorite selections (an up charge may be applied)

### Salad Station

Make your selection from

Fresh Mixed greens, Mesclun Greens, Romaine, Spinach, Cucumber, Tomato, Red Pepper, House Made Croutons, Carrots, Broccoli, Black Olives, Purple Onion, Walnuts, Almonds, Sliced Strawberries, Mandarin Oranges, Grated Parmesan Cheese, Shredded Cheddar Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar and Blue Cheese Dressing

Served with Artisan Breads

### Satay Station

Skewered Teriyaki Marinated Flank Steak, Tequila Lime Grilled Shrimp,

Soy Ginger Marinated Chicken and Rosemary Garlic Marinated Lamb

Served with an array of dipping sauces

Chimi Churri Sauce, Peanut Sauce, Sweet Chili Sauce,

Hoisin BBQ Sauce, Roasted Poblano Pepper Sauce, Pomegranate Mint Sauce

Accompaniments to include: Shredded Lettuce, Tomato, Grilled Vegetables,

Peppers, Onions, Warm Tortilla, Pita Triangles, and Jasmine Rice

### Asian Wok Station

Lo Mein Noodles, Rice Noodles, Jasmine Rice or Fried Rice

(select two)

Grilled Tofu, Orange Chicken, Spicy Shrimp, Grilled Beef or Szechuan Pork

Served with Water Chestnuts, Bean Sprouts, Mushrooms, Pea Pods,

Bok Choy, Carrots, Broccoli, Crispy Wonton Strips, Peanuts,

Hoisin Sauce, Sesame Sauce, and a Garlic Peanut Sauce

Stir-fried on site and served in a Chinese take-out box

### Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers

Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour Tortillas

### Salsa and Guacamole Bar

Homemade Tortilla Chips, Mild Salsa, Homemade Guacamole, Spicy Black Bean and Corn,

Salsa Verde, Pico De Gallo, Mango Salsa

## **Fire and Ice Seafood Station**

Chilled Shrimp Cocktail served with a Bourbon Cocktail Sauce  
Iced Chesapeake Oysters and Little Neck Clams  
Steamed Mussels in a Red Clam Sauce  
Sautéed Garlic Shrimp  
Pan-seared Cocktail Crab Cakes

## **Raw Bar**

(priced per piece)  
Blue Point Oysters  
Little Neck Clams  
Jumbo Shrimp Cocktail  
Snow Crab Claws  
Served with Tabasco, Mignonette Sauce, Bourbon Cocktail Sauce,  
Sliced Lemons and Oyster Crackers

## **Antipasto Station**

Beautiful tiered platters to include:  
Roasted Peppers, Grilled Vegetables, Sun dried Tomato, Artichoke Hearts, Olives  
Fresh Mozzarella, Sliced Plum Tomato, Hot and Sweet Soppressata,  
Prosciutto, Salami, Provolone, Italian Bread, and Dipping Oils

## **Sushi Station**

California, Vegetable, Avocado, Crab and Cucumber, Tuna,  
Spicy Tuna, Salmon, Rainbow, Eel and Philadelphia Rolls  
Accompanied by Pickled Ginger, Wasabi, and Soy Sauce

## **Mashed Potato Bar**

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

## **Ultimate Potato Bar**

Potato and Onion Pierogis, White Mashed Potatoes and Sweet Potato Fries  
Served with Grated Cheese, Cheddar Cheese, Caramelized Onions, Applesauce,  
Mushroom Sauce, Brown Sugar, Marshmallows, Bacon, Green Onions, Honey Mustard,  
Sour Cream and Butter

## **French Fry Station**

Crispy French Fries, Waffle Fries or Sweet Potato Fries  
Topped with Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Homemade Chili,  
Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing

## **Asian Station**

Beef and Broccoli  
General Joey's Chicken  
Fresh Vegetable Lo Mein  
Fried Rice  
Served in a Chinese Takeout Box with Chop Stix

## **Spud Bar**

Extra Large Idaho Baked Potato, Fresh Chopped Tomato, Chives, Whipped Butter, Homemade Chili, Chopped Broccoli, Shredded Cheddar and Swiss Cheese, Green Onions, Chopped Bacon and Sour Cream

## **Fish Taco Station**

Pan Seared Caribbean Spiced Mahi Mahi  
Flour and Corn Tortillas warmed on a griddle  
Honey Lime Slaw, Shredded Romaine, Pico De Gallo, Sliced Black Olives, Chile Mayo, Avocado Cilantro Cream, Fresh Sliced Lime, Black Beans, Rice, Tortilla Chips and Homemade Salsa

## **Executive Chef's Table**

(select three)

Eggplant and Mozzarella Pinwheels with Marinara Sauce  
New Zealand Mussels and Fresh Clams Fra Diavolo  
Oriental Fresh Vegetable Stir Fry  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Rigatoni with Shrimp, Prosciutto, Mushrooms, and Peas in a Sherry Cream Sauce  
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

## **Taco Bar**

Bamboo boats with Corn and Flour Tortillas  
Shredded Chicken  
Seasoned Beef  
Corkscrew Shrimp or Mahi Mahi  
Spanish-Style Rice  
Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn and Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

## **Pierogi Station**

Guests will choose from a variety of delicious Pierogi options including:  
Mushroom, White Cheddar, Savory Onion, Spinach and Feta,  
Served with Sour Cream, Chives, Bacon Bits, Parmesan Cheese, Diced Sautéed Onions, Mushrooms, and Butter garnishes

## **Slider Station**

Petite Hamburger or Pulled Pork  
Served on a Potato Roll with your choice of  
American Cheese, Shredded Lettuce, Ketchup, Mustard and Mayonnaise

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

Sweet Italian Sausage Hot off the Griddle

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

## **Tailgate**

Boneless Buffalo Wings, Jalapeno Poppers, Cocktail Franks,

Sweet BBQ Meatballs, Pretzel Bites,

Bleu Cheese Dressing, Ranch, Marinara Sauce and Mustard

## **Carving Station**

Carving station includes:

Warm dinner rolls with your choice of the following spreads

Dijon Mustard, Deli Mustard, Mayonnaise,

Cranberry Sauce and Horseradish Sauce

Select Two:

Smoked Turkey Breast, Stuffed Loin of Pork, Prime Rib,

Fresh Ham, Honey Spiral Ham, Rack of Lamb,

NY Strip Steak, Roasted Top Round of Beef, Corned Beef

Roasted Turkey Breast, Marinated Flank Steak, Seared Tuna Loin

Our many fine sauces include:

Au Jus, Port wine Demi Glaze,

Porcini Mushrooms, Rosemary Garlic Au Jus,

Béarnaise and Three Peppercorn Sauce

## **Southwestern Station**

This station includes:

Sliced Grilled Chicken with Sautéed Onions and Peppers

Sliced Beef with Sautéed Onions and Peppers

Taco Beef, Refried Beans, and Mexican Rice

Accompaniments to Include:

Shredded Lettuce, Grated Cheddar, Sour Cream, Diced Tomato,

Diced Onion, Fresh Guacamole, Salsa, Taco Shells, and Flour Tortillas

## **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.

## **Paella Station**

Prepared on site in a traditional Paella Pan

Shrimp, Scallops, Chicken, Sausage, Clams and Mussels

Served in a Tomato Saffron Rice

## **Bacon Bar**

Applewood Smoked, Chocolate Drizzled,

Home style Hickory and Praline Bacon

Served with:

Maple Syrup, Teriyaki Sauce, Mayonnaise, Herb Mayo,

Honey Pesto, Sliced Tomato, Shredded Lettuce and Mini Rolls

## **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

## **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

## **Mini Meals Station**

(select two)

Penne Vodka with Grilled Chicken or Shrimp

Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle

Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi Glaze Drizzle

Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Vinaigrette

Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle

Eggplant and Mozzarella Pinwheels over Penne Vodka

Sautéed Shrimp Provencal over Risotto Milanese

Chicken and Vegetable Lo Mein served in a Chinese Take Out Box

## **Assorted Passed Desserts**

Mini Milkshakes, Warm Chocolate Cookies with Shots of Cold Milk, Chocolate Covered Strawberries,

Miniature Cannoli, Assorted Italian Ice, Miniature Assorted Doughnuts, Igloo Mini Ice Cream Pops,

Mini Root Beer Floats, Assorted Fruit Kabobs, and Miniature Brownies with Shots of Milk

## **Flaming Bananas Foster**

Fresh sliced Bananas sautéed with Butter, Brown Sugar, Cinnamon, Honey and Rum

Served over Vanilla Ice Cream

## **S'mores Station**

Marshmallows dipped in Milk Chocolate Served with Graham Crackers, Mini M&M,

Oreos, Pretzels and Toasted Almond

## **Caramel Apple Dipping Station**

Crisp Apple Wedges dipped in Hot Goopy Caramel

Sprinkled with Assorted Toppings

## **Igloo Pop and Homemade Italian Ice Bar**

Feel like a kid again and create your own homemade

Ice Cream Pop with a variety of Assorted Toppings

Select from a variety of Italian Ice Flavors for your guests to enjoy

## **Cappuccino and Espresso Bar**

Freshly brewed espresso and prepared Cappuccino complete with Wafer Rolls, Sugar Sticks, Lemon Twists and Whipped Cream

## **The Viennese Station**

A lavish display of sinful desserts to include:

Wild Berry Tart, Tiramisu, Cream Puffs, Cannoli, Miniature Italian Pastries, Italian Butter Cookies, Cheese Cake, Death by Chocolate Cake, Seasonal fresh fruit display, Bananas Foster

## **Chocolate Fondue Station**

Melted Belgium Chocolate with Fresh Pineapple Wedges, Strawberries, Apples, Banana's, Rice Krispy Treats, Graham Crackers, Pretzels, Macaroons, Marshmallows, and Biscotti  
Chocolate Fountain add \$350.00

## **Sundae Bar**

Vanilla and Chocolate Ice Cream

Served with Gummy Bears, Mini M&M's, Crushed Oreos, Toasted Almonds, Reeses Pieces, Marshmallows, Chocolate Syrup, Caramel, Sprinkles, Whipped Cream and Cherries

## **Fresh Belgium Waffles and Ice Cream**

Chef attended and made to order

Vanilla and Chocolate Ice Cream

Served with Sliced Strawberries, Sliced Bananas, Sliced Peaches, Toasted Almonds, Chocolate Chips, Wet Walnuts, Marshmallows, Chocolate Syrup, Shredded Coconut, Sprinkles, Honey and Whipped Cream