



Off Premise Mini Meal Wedding Package

Your package will include

5 Hour Event

Event Specialist

Rental Assistance

Maître d' to oversee your affair

Bridal Attendant

Full Wait Staff

Professional Bartenders

Chefs to cook on site

Custom wedding cake from Chocolate Carousel

Lantern and candle decorations for stations

Silver Chafers for food service

Unlimited soft drinks, juice, and bar mixers

Alcohol ordering and delivery arrangements

Ceremony arrangements on site

Maître d' coordination one half hour before Cocktail Hour \$250.00

Rental chair set up and break down \$2.00 per chair

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, Fresh Vegetable Crudité and Tapas

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 Dip, Blue Cheese and Roasted Pepper Ranch

Roasted Garlic Hummus

Olive Tapenade

Dalmatia Fig Preserves

Pita Triangles and Sliced Italian Baguette

Antipasto Station

Roasted Peppers, Grilled Eggplant, Grilled Vegetables,
Fresh Mozzarella, Sliced Plum Tomato, Sun Dried Tomato,
Prosciutto, Salami, Provolone, Hot and Sweet Soppressata,
Fresh Tomato Bruschetta, Italian Bread and Dipping Oils

Cocktail Hour Stations

(select one)

Sushi Station

California, Vegetable, Avocado, Crab and Cucumber,
Tuna, Spicy Tuna and Salmon,
All rolls are displayed on Oriental serving pieces
Pickled Ginger, Wasabi and Soy Sauce

Boardwalk Style Sausage, Peppers and Onion

Sweet Italian Sausage Hot off the Griddle
Garnished with choice of Julienne Green and Red Peppers, Onions,
Marinara Sauce, Banana Peppers served on a miniature Hoagie Roll

Philadelphia Cheese Steak

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

Carving Station

(select two)

Chef attended and beautifully presented
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, Hoisin Barbecue Sauce and Pita

Taco Bar

Bamboo boats with Corn & Flour Tortillas
Filled with your choice of:
Shredded Chicken
Seasoned Beef
Tri Color Tortilla Chips, Cilantro, Shredded Cheddar Cheese, Shredded Lettuce, Pico De Gallo, Cilantro,
Corn & Black Beans, Rice, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Add a Plated Salad \$4.00 per person

(select one)

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and
Herb Croutons served with Homemade Raspberry Vinaigrette

Traditional Caesar Salad

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

Dinner

Passed Mini Meals

(select three)

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

Penne Vodka with Grilled Chicken or Shrimp
Grilled Baby Lamb Chop over Rosemary with Smashed Potatoes Infused with Garlic
Sliced NY Sirloin or Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi-Glace Drizzle
Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle
Eggplant and Mozzarella Pinwheels over Penne Vodka
Tofu and Vegetable Stir Fry over Quinoa or Rice
Sautéed Shrimp Provençale and Mushrooms over Risotto Milanese
Chicken and Vegetable Lo Mein served in a Chinese Takeout Box
Potato Gnocchi served with a Braised Pork Ragout
Shrimp and Vegetable Fried Quinoa
Beer Braised Short Ribs over Couscous

Passed Desserts

Milk Chocolate Covered Strawberries
Assorted Italian Miniature Pastries
Or
Wedding Cake or Cup Cake Tower from Chocolate Carousel

Farewell Station

For your guests to enjoy on the ride home
Homemade Chocolate Chip Cookies or Hot Pretzels with Mustard (select one)
Fresh Brewed Coffee and Tea, 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

100 Adult guest minimum
Children under 10 and Vendor meals \$35.00 each
Price excludes Sales Tax
Staff Gratuity is additional
Rentals and Alcohol are additional

For more information or to arrange a consultation

Please contact us at 732-660-9000 or falcoscatering@verizon.net www.falcoscatering.com