



## Off Premise Plated 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  
Recycling and trash removal

### **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

## International Cheese Display

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar,  
Aged Manchego, Wisconsin Munster & Cranberry Goat 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

## Cocktail Hour Station

(select one)

## Pasta Station

This beautifully decorated station is complete with Parmesan Cheese,  
Red Pepper Flakes and sliced French Bread served in a Cosmo glass  
(select two)

Penne Pasta with Vodka Sauce

Rigatoni Bolognese

Farfalle with Broccoli, Tomato and Pesto

Penne Pasta with Fresh Grilled Vegetables

Fusilli Pasta with Broccoli and Roasted Red Peppers

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Rigatoni Ricotta

## Philadelphia Cheese Steak

Sliced Steak with American and Cheddar Cheese, Sautéed Onions, Fresh Mushrooms,  
Banana Peppers and Ketchup served on a miniature Hoagie Roll

## Mashed Potato Bar

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

## 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

Sweet Italian Sausage Hot off the Griddle

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

### **Fajita Station**

Sizzling Beef and Chicken served with Sautéed Onions, Peppers,  
Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas

### **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

### **Plated Dinner**

Rolls with Butter

### **Salad**

(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 Homemade Raspberry or Balsamic Vinaigrette

### **Baby Greens**

Dried Cranberries with Shaved Fennel and Toasted Pecans  
Served with a Fig Vinaigrette

### **The Carteret**

Mandarin Oranges, Caramelized Red Onions, Toasted Almonds  
On a bed of Field Greens served with a Bosc Pear Dressing

### **Entrée Selections**

Pre-determined choice of 3 entrees, choice of two offered tableside or combination entree

Chicken Francaise (Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce)  
Chicken Marsala (Sautéed with Mushrooms and Marsala Wine)  
Chicken Tuscano (Chicken Breast Sautéed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Olives)  
Grilled Chicken Balsamic (Chicken Breast Marinated with Balsamic, Served with Mixed Grilled Vegetables)  
Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)  
Chicken Zinfandel (Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel)  
French Breast of Chicken served in a Tarragon Apple Cider Sauce  
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise  
Signature Dry Rub Sliced New York Sirloin with Wild Mushroom Ragu  
Horseradish Encrusted Prime Rib, Au Jus (Additional \$8.00 per guest)  
Sliced Filet Mignon with Wild Mushroom Bordelaise (Additional \$5.00 per guest)  
Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc  
Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices  
Seared Salmon with a Tarragon Beurre Blanc  
Flounder Vera Cruz (Fresh Atlantic Flounder topped with Black Olives, Red Onions, Peppers and Tomato)  
Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

## Fresh Vegetables

(select one)

Roasted Mixed Vegetables  
String Beans, Julienne Carrots and Yellow Squash  
Sautéed String Beans Amandine  
Sautéed String Beans with Pistachio Nuts  
Sugar Snap Peas and Julienne Carrots  
Sautéed Broccolini with Garlic and Oil  
Sweet Peas Sautéed with Seasonal Mushrooms  
Roasted Brussel Sprouts with Garlic and Oil

## Potato and Rice

(select one)

Roasted Red Bliss Potatoes with Caramelized Onion  
Smashed New Potatoes with Roasted Garlic and Cream  
Roasted New and Sweet Potatoes  
Boiled New Potatoes with Rosemary Butter  
Blended Wild Rice with Fresh Herbs  
Roasted Fingerling Potatoes with Garlic and Rosemary  
Saffron Rice  
Truffle Smashed New Potatoes  
Herb Roasted Yukon Gold Potatoes

## Dessert

Custom Tiered Wedding Cake or Cupcake Tower from Chocolate Carousel

Fresh Brewed Coffee and Tea

### Passed Desserts

(select two)

Miniature Oreo Milkshakes

Warm Chocolate Chip Cookies with Shots of Cold Milk

Miniature Brownies with Shots of Cold Milk

Chocolate Covered Strawberries

Zeppole Fries with Powdered Sugar

Miniature Assorted Donuts Holes

Assorted Fruit Kabobs

Miniature Cannoli with Powdered Sugar

### Farewell Station

For your guests to enjoy on the ride home

Hot Pretzels and Chocolate Chip Cookies

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

100 Adult guest minimum

Children under 10 and Vendor meals \$35.00 each

Price excludes Sales Tax

Staff Gratuity is additional

Rentals and Alcohol is additional

For more information or to arrange a consultation

Please contact us at 732-660-9000 or [falcoscatering@verizon.net](mailto:falcoscatering@verizon.net)

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