



Off Premise Grand 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 Hors d'oeuvres from our full list of 90 options

International Cheeses

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar,
Aged Manchego, Wisconsin Munster & Cranberry Goat Cheese garnished with:
Fresh Red Grapes, Seasonal Melon, Strawberries, Flatbreads and Crackers

Antipasto

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

Tapas

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

Cocktail Hour Stations

(select two or add Raw Bar with Clams, Oysters and Shrimp)

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
Garlic and Rosemary Leg of Lamb
Freshly Baked Rye, Pumpernickel and Miniature Hard Rolls
Served with
Mango Chutney Mayonnaise, Whole Grain Mustard,
Horseradish Sauce and Homemade Cranberry Sauce

Sushi Station

Rolls include:
California, Crab and Cucumber, Salmon,
Shrimp Tempura, Tuna, Spicy Tuna
Served with
Pickled Ginger, Wasabi and Soy Sauce

Grilled Cheese and 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

Philadelphia Cheese Steak Station

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

Gourmet Mac and Cheese

Guests will love this home cooked station
Offering gourmet macaroni and cheese options including (select two)
Traditional, White Cheddar Truffle, Baked Gruyere and Cheddar, and Pepper Jack Cheeses
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

Executive Chef's Table

Sliced French Bread
(select three)
Eggplant and Mozzarella Pinwheels with Marinara Sauce
New Zealand Mussels and Fresh Clams Fra Diavolo
Mussels Béchamel
Penne Pasta with Vodka Sauce
Cavatelli and Broccoli with Garlic and Oil
Rigatoni with Shrimp, Prosciutto, Fresh 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
Braised Veal Tips with Wild Mushrooms and Marsala Wine
Shrimp Scampi over Rice Pilaf
Homemade Mac and Cheese topped with Breadcrumbs

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

Taco Bar

Bamboo boats with Corn or Flour Tortillas
filled with your choice of:
Shredded Chicken
Seasoned Beef
Cilantro Seafood (shrimp, scallops, cod)
Vegetable Quinoa
Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn,
Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Satay Station

Skewered Teriyaki Marinated Flank Steak,
Tequila Lime Grilled Shrimp,
Soy Ginger Marinated Chicken
Peanut Sauce, Sweet Chili Sauce and House Barbeque Dip

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

Plated Entrée

Warm 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

Beet and Gorgonzola Salad

Julienne Beets and Crumbled Gorgonzola Cheese
Served over a bed of Mesclun Greens
Drizzled with Aged Balsamic Vinaigrette and Toasted Pecans

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 Chicken Breast Sautéed with White Wine, Lemon and Butter)
Chicken Supreme (French Breast of Chicken with a Fresh Herb Stuffing served with Velouté)
Chicken Milano (French Breast of Chicken Stuffed with Spinach, Prosciutto, Mozzarella Cheese with Marsala)
Chicken Jubilee (French Breast of Chicken Stuffed with Corn Bread, Dried Cranberries with Madeira Wine)
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 with a Pineapple Mango and Tomato Relish)
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise
Signature Dry Rub Sliced New York Sirloin with a Wild Mushroom Ragu
Horseradish Encrusted Prime Rib, Au Jus
Sliced Filet Mignon with Wild Mushroom Bordelaise
Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc
Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc
Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices
Crabmeat Stuffed Colossal Shrimp served with a Lemon Beurre Blanc

Fresh Vegetables

(select one)

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

Potato and Rice

(select one)

Roasted Fingerling Potatoes with Garlic and Rosemary
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
Saffron Rice
Truffle Smashed New Potatoes
Herb Roasted Yukon Gold Potatoes
Risotto Milanese

Dessert

Custom Tiered Wedding Cake or Cupcake Tower
Miniature Cannoli and Assorted Italian Cookies served tableside
Fresh Brewed Coffee and Tea

Dessert Station or Passed Desserts

(select one station or 3 passed desserts)

Caramel Apple Dipping and S'mores Station

Crisp Apple Wedges dipped in hot gooey Caramel
Marshmallows dipped in Milk Chocolate
Served with Graham Crackers, Mini M&Ms,
Oreos, Pretzels, Toasted Almond and Sprinkles

Sundae Bar

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

The Viennese Station

A lavish display of sinful desserts to include:
Wild Berry Tart, Tiramisu, Italian Cream Puffs, Cannoli,
Miniature Italian Pastries, Italian Butter Cookies, Cheese Cake,
Death by Chocolate Cake, Seasonal fresh fruit, Bananas Foster

Passed Desserts

Miniature Cookies and Cream Milkshakes
Warm Chocolate Chip Cookies with Shots of Cold Milk
Miniature Brownies with Shots of Cold Milk
Igloo Homemade Assorted Mini Ice Cream Pops
Chocolate Covered Strawberries
Zeppole Fries with Powdered Sugar
Igloo Homemade Assorted Italian Ice
Miniature Assorted Donuts
Assorted Fruit Kabobs

Farewell Station

For your guests to enjoy on the ride home
Homemade Chocolate Chip Cookies
Hot Pretzels with Mustard
Fresh Brewed Regular and Decaffeinated Coffee

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
www.falcoscatering.com