



Paramount Plated Wedding

Your Package will include

5 Hour Event

Event Specialist

Maître d' to oversee your affair

Bridal Attendant to pamper the Newlyweds

Full Wait Staff

Chefs to cook on site

Table Numbers

Envelope Holder

Custom Floor Plans

Custom Wedding Cake from Chocolate Carousel

Votive Candles for Cocktail Hour

Lantern, Candle and Asbury Park themed decorations for food stations

Silver Chafers for food service

China and Flatware for food service

Water glass for guest tables

Black, White or Ivory floor length table linens

Choice of linen color for napkins and food stations

The Berkeley Oceanfront Hotel Ballroom fee is additional

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,
Aged Manchego, Wisconsin Munster & Cranberry Goat Cheese
Fresh Red Grapes, Seasonal Melon, Strawberries, Flatbreads and Crackers

The Mediterranean

Marinated Grilled Vegetables, Roasted Peppers, Artichoke Hearts,
Homemade Fresh Mozzarella, Plum Tomato, Olive Tapenade,
Roasted Garlic Hummus, Fresh Tomato Bruschetta,
Sliced Ciabatta Bread, Crostini and Pita Triangles

Cocktail Hour Stations

(select two or customize from our full list of station options)

Gourmet Macaroni and Cheese Station

Client to choose cheese option from the following:
Traditional, White Cheddar Truffle, Baked Gruyere & Cheddar or Pepper Jack Cheese
Seasoned Breadcrumbs, Crumbled Bacon Bits, Jalapenos,
Crunchy Tortilla Strips, Green Onions, Cilantro and Broccoli
Fresh Maine Lobster Add \$3.00 per guest

Philadelphia Cheese Steak Station

Sliced Steak with your choice of American, Cheddar Cheese,
Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup

Boardwalk Style Sausage, Peppers and Onion Station

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

Grilled Cheese and Tomato Soup

Hot Grilled Cheese off the griddle
Grilled Cheese and Swiss
Grilled Cheddar and Bacon
Grilled Provolone and Fresh Tomato
Traditional American Cheese
Served with a shot of Tomato Soup

Sushi Station

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

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

Satay Station

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

Carving Station

(select one)
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise
Roasted Loin of Pork with Maple Demi Glaze
Brown Sugar Glazed Spiral Ham with Whole Grain Mustard
Roasted Turkey Breast with Gravy and Cranberry Sauce
Barbeque Corned Beef with Honey Mustard
Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)
Freshly Baked Rye and Pumpernickel Bread, Miniature Rolls

Pasta Station

Parmesan cheese, Red Pepper flakes and sliced French bread served in a Cosmo glass
(select two)
Penne Pasta with Vodka Sauce
Rigatoni Bolognese
Rigatoni Ricotta
Homemade Macaroni and Cheese topped with Breadcrumbs
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

Taco Bar

Bamboo boats with Corn and Flour Tortillas
Shredded Chicken
Seasoned Beef
Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn,
Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

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 an Bosc Pear Dressing

Entrée Selections

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

Chicken Francaise (Egg Battered Chicken Breast sautéed with White Wine, Lemon and Butter)
Chicken Supreme (French Breast with a Fresh Herb Stuffing served with Velouté)
Chicken Milano (French Breast stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce)
Chicken Jubilee (French Breast stuffed with Corn Bread Stuffing, Dried Cranberries, Madeira Wine 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 Creole Spice served 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 Ragù
Horseradish Encrusted Prime Rib, Au Jus
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
Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc
Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc
Fresh Atlantic Halibut Vera Cruz (Fresh Atlantic Flounder topped with Black Olives, Red Onions, Peppers and Fresh Tomato)
Pan Seared Mahi Mahi in a Ragout of Slow Poached Artichokes, Oranges and Nicoise Olives

Fresh Vegetables

(select one)

Roasted Mixed Vegetables with Garlic and Oil
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
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
Truffle Smashed New Potatoes
Herb Roasted Yukon Gold Potatoes
Saffron Rice

Tableside Dessert

Custom Tiered Wedding Cake or Cupcake Tower
Fresh Brewed Regular and Decaffeinated Coffee

Passed Dessert

Miniature Cannoli with Powdered Sugar
Mini Oreo Milkshakes
Zeppole Fries with Powdered Sugar

Farewell Station

For your guests to enjoy on the ride home
Hot Pretzels with Mustard
Homemade Chocolate Chip Cookies
Bottled Water

Fresh Brewed Regular and Decaffeinated Coffee

It is our pleasure to cater to Vegetarian, Vegan, Gluten Free and other dietary restrictions upon request

150 Adult Guest Minimum

Price excludes 20% service charge and sales tax
Maitre d' and Bridal Attendant gratuity is additional
Children under 10 and Vendor Meals \$35.00 each

For more information or to arrange a consultation

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