



*Renaissance*

## Renaissance Corporate Packages

### Your package will include

- Exclusive use of our Ballroom or Clubroom up to 8 hours
- Event Specialist
- Professional Wait staff
- China and Flatware
- Choice of linen color for tables with Ivory Napkin
- Silver Chafers for food service
- Lantern and candle decorations for stations
- Unlimited soft drinks
- Alcohol ordering and delivery arrangements
- Free private parking lots
- Votive candles
- Table numbers
- Place cards
- Direction cards
- Screen for presentations
- Microphones
- Surround Sound System
- Podium

# Corporate Package A \$55.00 per person

## Continental Breakfast

Danish & Muffins  
Assorted Bagels  
Served with Cream Cheese  
Butter and Jams  
Seasonal Fresh Fruit Platter

## Beverages

Orange Juice and Cranberry Juice  
Fresh Brewed Regular and Decaffeinated Coffee  
Hot Tea

## Cold Lunch

### Salads

(select four)

Mixed Green Salad with a Balsamic Vinaigrette Dressing  
Traditional Caesar Salad with Croutons  
Pasta Primavera Salad  
California Cole Slaw  
Red Bliss Potato Salad  
Green Bean and Potato Salad  
Cucumber and Tomato Salad  
Traditional Macaroni Salad  
Three Bean Salad  
Seasonal Fresh Fruit Salad

### Sandwich Station

All Sandwiches served on French Bread with Potato Chips & Kosher Dill Pickles

(select four)

Turkey and Provolone Lettuce and Tomato  
Grilled Chicken with Roasted Peppers and Fresh Mozzarella  
Grilled Vegetable Fresh Mozzarella  
Grilled Vegetable and Hummus  
Grilled Chicken, Brie, Lettuce, Tomato and Honey Mustard  
Tuna Salad, Lettuce and Tomato  
Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard  
Turkey, Swiss Cheese, Lettuce, Tomato, Sundried Tomato Roasted Garlic Mayo  
Grilled Chicken, Monterey Jack, Lettuce, Tomato, Guacamole Mayo  
Turkey, Cranberry Sauce, Lettuce, Tomato, Mayo  
Black Forest Ham, Turkey, Munster, Lettuce, Tomato, Russian Dressing

## Dessert

Miniature Brownies  
Whole Fresh Fruit

## Beverages

Assorted Soft Drinks  
Bottled Water  
Fresh Brewed Regular Coffee and Decaffeinated Coffee  
Hot Tea

## PM Break

Granola Bars  
Miniature Candy Bars  
Pretzels and Chips  
Whole Fresh Fruit  
Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
Bottled Water  
Assorted Soft Drinks

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

## 20 Adult Guest Minimum

Price excludes 20% service charge and sales tax

Liquor Liability Insurance must be added to all events serving alcohol (\$150.00 fee)

Bartender and Captain gratuity is not included

For more information or to arrange a consultation and site visit

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# Corporate Package B \$65.00 Per Person

## Hot Breakfast

Seasonal Fresh Fruit Platter  
Fresh Baked Danish, Muffins and Bagels  
Served with Cream Cheese & Jams  
Cold Cereals  
Assorted Yogurt  
Scrambled Eggs  
Bacon and Sausage Links  
French Toast  
Viennese Style Home Fries

## Beverages

Orange Juice and Cranberry Juice  
Fresh Brewed Regular and Decaffeinated Coffee  
Hot Tea

## Cold Lunch

### Salads

(select four)

Mixed Green Salad with a Balsamic Vinaigrette Dressing  
Traditional Caesar Salad with Croutons  
Pasta Primavera Salad  
California Cole Slaw  
Red Bliss Potato Salad  
Green Bean and Potato Salad  
Cucumber and Tomato Salad  
Traditional Macaroni Salad  
Three Bean Salad  
Seasonal Fresh Fruit Salad

### Sandwich Station

All Sandwiches Served on French Bread with Potato Chips & Kosher Dill Pickles

(select four)

Turkey and Provolone Lettuce and Tomato  
Grilled Chicken with Roasted Peppers and Fresh Mozzarella  
Grilled Vegetable Fresh Mozzarella  
Grilled Vegetable and Hummus  
Grilled Chicken, Brie, Lettuce, Tomato and Honey Mustard  
Tuna Salad, Lettuce and Tomato  
Black Forest Ham, Swiss Cheese, Lettuce, Tomato and Honey Mustard  
Turkey, Swiss Cheese, Lettuce, Tomato, Sundried Tomato Roasted Garlic Mayo  
Grilled Chicken, Monterey Jack, Lettuce, Tomato, Guacamole Mayo  
Turkey, Cranberry Sauce, Lettuce, Tomato, Mayo  
Black Forest Ham, Turkey, Munster, Lettuce, Tomato, Russian Dressing

## Dessert

Miniature Brownies  
Whole Fresh Fruit

## Beverages

Assorted Soft Drinks  
Bottled Water  
Fresh Brewed Regular Coffee and Decaffeinated Coffee  
Hot Tea

## PM Break

Granola Bars  
Miniature Candy Bars  
Pretzels and Chips  
Whole Fresh Fruit  
Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
Bottled Water  
Assorted Soft Drinks

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# Corporate Package C \$68.00 Per Person

## Hot Breakfast

Seasonal Fresh Fruit Platter  
Fresh Baked Danish, Muffins and Bagels  
Served with Cream Cheese & Jams  
Cold Cereals  
Assorted Yogurt  
Scrambled Eggs  
Bacon and Sausage Links  
French Toast  
Viennese Style Home Fries

## Beverages

Orange Juice and Cranberry Juice  
Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

## Lunch Buffet

### Salad

(select two)  
Traditional Caesar Salad  
Mixed Greens with Raspberry Vinaigrette Dressing  
Wasabi Cole Slaw  
Red Bliss Potato Salad  
Pasta Primavera Salad  
Roasted New Potato  
Green Bean and Potato Salad

### Entrée

(select two)  
Chicken Francaise (Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce)  
Chicken Marsala (Egg Battered and Sautéed with Mushrooms and Marsala Wine)  
Chicken Tuscano (Chicken Breast Sautéed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Olives)  
Chicken Balsamic (Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables)  
Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)  
Tilapia Oreganato  
Risotto Stuffed Flounder with Lobster Sauce  
Sausage, Peppers, and Onions  
Assorted Petite Hot & Cold Gourmet Sandwiches

### Accompaniments

(select two)  
Penne Vodka  
Cavatelli and Broccoli  
Fusilli Pomodoro  
Roasted New Potato  
Roasted Mixed Vegetables  
Eggplant Pinwheels  
Green Beans Almandine

## Dessert

Cookies and Brownies

## Beverages

Assorted Soft Drinks, Bottled Water

Fresh Brewed Regular Coffee, Decaffeinated Coffee and Tea

## PM Break

Granola Bars

Miniature Candy Bars

Pretzels and Chips

Whole Fresh Fruit

Fresh Brewed Regular & Decaffeinated Coffee

Selection of Teas

Bottled Water

Assorted Soft Drinks

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# Corporate Package D \$78.00 Per Person

## Hot Breakfast

Seasonal Fresh Fruit Platter  
Fresh Baked Danish, Muffins and Bagels  
Served with Cream Cheese & Jams  
Cold Cereals  
Assorted Yogurt  
Scrambled Eggs  
Bacon and Sausage Links  
French Toast  
Viennese Style Home Fries

## Beverages

Orange Juice and Cranberry Juice  
Fresh Brewed Regular and Decaffeinated Coffee and Hot Tea

## Am Break

Chocolate Chip Cookies  
Miniature Brownies  
Whole Fresh Fruit  
Granola Bars  
Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
Bottled Water  
Soft Drinks

## Lunch Buffet

### Salad

(select two)  
Traditional Caesar Salad  
Mixed Greens with Raspberry Vinaigrette Dressing  
Wasabi Cole Slaw  
Red Bliss Potato Salad  
Pasta Primavera Salad  
Roasted New Potato  
Green Bean and Potato Salad



## Entrée

(select two)

Chicken Francaise (Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce)

Chicken Marsala (Egg Battered and Sautéed with Mushrooms and Marsala Wine)

Chicken Tuscano (Chicken Breast Sautéed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Olives)

Chicken Balsamic (Chicken Breast Marinated with Balsamic Marinade, Served with Mixed Grilled Vegetables)

Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)

Tilapia Oreganato

Risotto Stuffed Flounder with Lobster Sauce

Sausage, Peppers, and Onions

Assorted Petite Hot & Cold Gourmet Sandwiches

## Accompaniments

(select two)

Penne Vodka

Cavatelli and Broccoli

Fusilli Pomodoro

Roasted New Potato

Roasted Mixed Vegetables

Eggplant Rollatini

Green Beans Amandine

## Dessert

Miniature Cannoli and Cream Puffs

## Beverages

Assorted Soft Drinks, Bottled Water

Fresh Brewed Regular Coffee, Decaffeinated Coffee and Tea

## PM Break

Granola Bars

Miniature Candy Bars

Pretzels

Trail Mix

Fresh Brewed Regular & Decaffeinated Coffee

Selection of Teas

Bottled Water

Assorted Soft Drinks

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## Additional Breaks

### Cookies & Brownies \$10.00 per person

Chocolate Chip Cookies  
Miniature Brownies  
Whole Fresh Fruit  
Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
Bottled Water  
Assorted Soft Drinks

### Danish & Muffins \$12.00 per person

Whole Fresh Fruit  
Miniature Danish and Miniature Muffins  
Assorted Bagels  
Flavored Cream Cheese, Butter, and Assorted Jellies  
Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
Assorted Soft Drinks  
Bottled Water

### Candy Store \$12.00 per person

Granola Bars  
Miniature Candy Bars  
Pretzels  
Trail Mix  
Fresh Brewed Regular & Decaffeinated Coffee  
Selection of Teas  
Bottled Water  
Assorted Soft Drinks

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