



## 2025 Wedding Cocktail 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
- All China and flatware for food service
- Water Glass
- Linen napkins
- 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 \$500.00

## **The 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, Pepper Jack and Wisconsin Munster Cheese garnished with Fresh Red Grapes, 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 Station**

(select one)

## **Philadelphia Cheese Steak Station**

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

## **Slider Station**

Petite Hamburger or Pulled Pork  
Served on a Potato Roll with American Cheese, Shredded Lettuce, Ketchup, Mustard & Mayonnaise

## **Boardwalk Style Sausage, Peppers and Onion Station**

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

## **Homemade Mac and Cheese**

Served with choice of accompaniments including  
Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach, Jalapenos, Crunchy Tortilla Strips,  
Cilantro, Tabasco, Broccoli and Green Onions, Artisan Bread

## **Sushi Station**

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

## **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

## Dinner

### Plated Salad

Warm Rolls with Butter  
(select one)

### Mixed Mesclun Greens

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

### Traditional Caesar Salad

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

### Dinner Stations

(select three)

### Executive Chef's Table

(select two)

Eggplant Rollatini with Marinara Sauce  
New Zealand Mussels and Fresh Clams Fra Diavolo  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil  
Sweet Italian Sausage with Green and Red Peppers  
General Joey's Chicken over Fried Rice  
Braised Veal Tips with Wild Mushrooms and Marsala Wine  
Sautéed Boneless Chicken Scampi  
Roasted Brussel Sprouts with Garlic and Oil

### Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers  
Guacamole, Sour Cream, Shredded Cheese, Salsa  
Warm Flour & Corn Tortillas  
Refried Beans and Mexican Rice

### Mashed Potato Bar

White Mashed Potatoes served in Cosmo glasses.  
Guests will prepare to taste with Grated Cheese, Mushroom Sauce,  
Crumbled Bacon, Green Onions, Sour Cream and Butter

### Satay Station

Chef attended  
Skewered Teriyaki Marinated Flank Steak  
Tequila Lime Grilled Shrimp  
Soy Ginger Marinated Chicken  
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip  
Rice, Grilled Vegetables and Pita Triangles

## **Asian Station**

Beef and Broccoli

General Joey's Chicken

Fresh Vegetable Lo Mein

Fried Rice

Served in a Chinese Takeout Box with Chop Stix

## **Carving Station**

Chef attended and beautifully presented

(select two)

Braised Corned Beef

Roasted Turkey Breast

Honey Glazed Spiral Ham

Roasted New York Sirloin

Roasted Loin of Pork

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls

Served with Appropriate Condiments

## **Passed Dessert**

(select two)

Zeppole Fries with Powdered Sugar

Chocolate Chip Cookies

Brownies

Mini Oreo Milkshakes

Chocolate Covered Strawberries

S'mores

Mini Cannoli

Assorted Italian Cookies

## **Coffee Station**

Fresh Brewed Coffee and Tea

Milk and Sugar

## **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**

Assorted Soft Drinks, Bottled Water, Ice, Fruit and Mixer Bar

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

125 Adult guest minimum

Children under 10 and Vendor meals \$45.00 each

Price excludes NJ sales tax

Gratuity is additional

Alcohol and Rentals 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)