



2027 Off Premise Wedding Cocktail Package

Your package will include:

- 5 Hour Event
- Event Specialist
- Rental Assistance
- Maître d' to oversee and coordinate day of
- 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 \$400.00

Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select twelve Hors d'oeuvres from our full list of 90 options

Tiered Charcuterie Display

A beautifully curated assortment of Fresh Vegetables, Cured Meats, Cheeses, Gourmet Spreads, Fresh and Dried Fruits, Candied Pecans, Breads and Crackers

Cocktail Hour Stations

Select one

Philadelphia Cheese Steak Station

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

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle, topped with your choice of Julienne Green and Red Peppers, Onions, Marinara Sauce and Banana Peppers. Served on a miniature Hoagie Roll

Gourmet Mac and Cheese

A comfort-food favorite your guests will love.

Choose two delicious varieties: Classic, White Cheddar Truffle, Baked Gruyère & Cheddar, or Pepper Jack
Top it your way with Seasoned Breadcrumbs, Crispy Bacon, Jalapeños, Crunchy Tortilla Strips, Tabasco, Broccoli, and Green Onions. Served with sliced Bread.

Sushi Station

A selection of fresh rolls including California, Crab & Cucumber, Salmon, Shrimp Tempura, Tuna, and Spicy Tuna. Served with Pickled Ginger, Wasabi, and Soy Sauce.

Grilled Cheese & Tomato Soup

Hot Grilled Cheese off the griddle, choose from Grilled Swiss & Spinach, Grilled Cheddar & Bacon, Grilled Provolone & Fresh Tomato and Classic American. 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

Stations

Select three or customize from our full list of station options

Executive Chef's Table

Select three

Eggplant and Mozzarella Pinwheels with Marinara Sauce
New Zealand Mussels and Fresh Clams Fra Diavolo
Penne Pasta with Vodka Sauce
Cavatelli and Broccoli with Garlic and Oil
Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream
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

Fajita Station

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

Mashed Potato Bar

White and Sweet Mashed Potatoes served in Cosmo glasses. Guests can customize with a variety of toppings including Grated Cheese, Mushroom Sauce, Crumbled Bacon, Green Onions, Sour Cream, Butter, Brown Sugar, Miniature Marshmallows and a sprinkle of Cinnamon

Pierogi Station

Guests can select two delicious varieties: Mushroom, White Cheddar, Savory Onion, or Spinach & Feta. Served with a variety of toppings including fresh Chives, Crispy Bacon Bits, Grated Parmesan, diced Onions, sautéed Mushrooms, Butter, and Creamy Sour Cream.

Satay Station

Chef-attended skewers featuring Teriyaki marinated Flank Steak, Tequila Lime grilled Shrimp, and Soy Ginger marinated Chicken. Served with Peanut sauce, Sweet Chili sauce, and Hoisin Barbecue dip, alongside Rice, grilled Vegetables, and warm Pita.

Carving Station

Chef-attended and carved to order, served with appropriate sauces, condiments and assorted Rolls
Select two

Braised Corned Beef
Barbeque Corned Beef
Roasted Turkey Breast with Natural Gravy
Honey Glazed Spiral Ham
Roasted New York Sirloin with Mushroom Bordelaise
Horseradish Encrusted Sirloin with Garlic and Rosemary Au Jus
Dry Rub Sirloin with Port Wine Demi-Glace
Roasted Loin of Pork with Maple Demi-Glace

Asian Station

Beef and Broccoli, General Joey's Chicken, Fresh Vegetable Lo Mein and Fried Rice
Served in a Chinese Takeout Box with Chop Stix

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Fresh Brewed Coffee and Tea

Passed Desserts

Guests may select two options from a variety of sweet treats, including
Miniature Cannoli dusted with powdered sugar, Chocolate-covered Strawberries, Brownies, Cream Puffs,
Oreo Milkshakes, S'mores, and miniature Donuts

Farewell Station

For your guests to enjoy on the ride home — our gift to you
Your choice of homemade Chocolate Chip Cookies or Hot Pretzels with Mustard
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 or \$13,400 minimum

Children under 10 and vendor meals: \$50 each

Price excludes sales tax and staff gratuity

Rentals and alcohol are additional

For more information or to schedule a consultation and site visit:

Call 732-660-9000 or email info@falcoscatering.com