



2027 Off Premise Mini Meal Wedding 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

Ceremony arrangements on site

- Maître d' coordination one half hour before Cocktail Hour \$400.00
- 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 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 Station

Select one station

Sushi Station

California, Vegetable, Avocado, Crab and Cucumber, Tuna,

Spicy Tuna, Salmon, Rainbow, Eel and Philadelphia Rolls

Accompanied by Pickled Ginger, Wasabi, and Soy Sauce

Asian Station

Delicious Asian-inspired dishes served in takeout boxes with chopsticks:

Beef and Broccoli

General Joey's Chicken

Fresh Vegetable Lo Mein

Fried Rice

Boardwalk Style Sausage, Peppers and Onion

Sweet Italian Sausage Hot off the Griddle

Garnished with choice of Julienne Green and Red Peppers, Onions,

Marinara Sauce, Banana Peppers served on a miniature Hoagie Roll

Philadelphia Cheese Steak

Sliced Steak with American and Cheddar Cheese, Sautéed Onions, Fresh Mushrooms,

Banana Peppers and Ketchup served on a Miniature Hoagie roll

Carving Station

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

select two

Braised Corned Beef Brisket

Honey Glazed Spiral Ham

Rosemary Roasted Loin of Pork

Teriyaki Marinated Flank Steak

Thyme and Black Pepper Roasted Turkey Breast

Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls Served with Mango Chutney Mayonnaise,

Whole Grain Mustard, Horseradish Sauce and Homemade Cranberry Sauce

Satay Station

Skewered Teriyaki Marinated Flank Steak

Tequila Lime Grilled Shrimp

Soy Marinated Chicken

Peanut Sauce, Sweet Chili Sauce, Hoisin Barbecue Sauce and Pita

Taco Bar

Bamboo boats with Corn & Flour Tortillas

Filled with your choice of:

Shredded Chicken

Seasoned Beef

Tri Color Tortilla Chips, Cilantro, Shredded Cheddar Cheese, Shredded Lettuce, Pico De Gallo, Cilantro, Corn & Black Beans, Rice, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Dinner

Plated Salad

Warm Dinner Rolls with Butter

Select one

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and

Herb Croutons served with Homemade Raspberry Vinaigrette

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing

Garnished with Pecorino Romano and Garlic Herb Croutons

Passed Mini Meals

Smaller portions of our most popular entrees served in Cosmo glasses or Chinese takeout boxes and passed by our wait staff.

Select three

Penne Vodka with Grilled Chicken or Shrimp

Grilled Baby Lamb Chop over Rosemary with Smashed Potatoes Infused with Garlic

Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle

Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi-Glace Drizzle

Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli

Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle

Eggplant and Mozzarella Pinwheels over Penne Vodka

Tofu and Vegetable Stir Fry over Quinoa or Rice

Sautéed Shrimp Provençale and Mushrooms over Risotto Milanese

Chicken and Vegetable Lo Mein served in a Chinese Takeout Box

Potato Gnocchi served with a Braised Pork Ragout

Shrimp and Vegetable Fried Quinoa

Beer Braised Short Ribs over Couscous

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel

Fresh Brewed Coffee and Tea

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 minimum or \$13,000.00

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