



Off Premise Wedding Buffet 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 \$300.00
- 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

International Cheese, Fresh Vegetable Crudité and Tapas

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, Strawberries, Flatbreads and Crackers

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach Dip, Blue Cheese and Roasted Pepper Ranch

Roasted Garlic Hummus
Olive Tapenade
Dalmatia Fig Preserves
Pita Triangles and Sliced Italian Baguette

Cocktail Hour Stations

(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

Pasta Station

Parmesan Cheese and Red Pepper Flakes
Sliced French Bread
(select two)
Penne Pasta with Vodka Sauce
Cavatelli and Broccoli with Garlic and Oil
Rigatoni Bolognese
Penne Pasta with Fresh Grilled Vegetables
Fusilli Pasta with Broccoli and Roasted Peppers
Farfalle with Broccoli, Tomato and Pesto
Homemade Mac and Cheese topped with Breadcrumbs

Boardwalk Style Sausage, Peppers and Onion

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

Philadelphia Cheese Steak

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

Dinner

Plated Salad

Warm Dinner Rolls with Butter
(select one)

Traditional Caesar Salad

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

Mixed Mesclun Greens

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

Buffet

Carving Station

(select one)
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise
Roasted Loin of Pork
Honey Glazed Spiral Ham
Roasted Turkey Breast
Barbeque Corned Beef
Roasted Prime Rib of Beef Au Jus (additional \$6.00 per guest)

Fish

(select one)
Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce
Risotto Stuffed Flounder served with Lobster Sauce
Seared Salmon with Lemon and Dill Beurre Blanc
Shrimp Scampi

Chicken

(select one)
Chicken Francaise
Chicken Marsala
Chicken Vino Blanco
(Artichoke hearts, sundried tomato, garlic, basil, white wine)
Chicken Balsamic
(Balsamic marinade over grilled vegetable)
Chicken Rosemarie
(Sun dried tomato pesto cream sauce)

Accompaniments

(select three)

Mixed Seasonal Vegetable
String Beans Amandine or Pistachio Nuts
Steamed Broccoli
Sugar Snap Peas and Julienne Carrots
String Beans and Julienne Carrots
Eggplant and Mozzarella Pinwheels with Marinara
Penne Vodka
Ricotta Stuffed Shells
Cheese Lasagna
Manicotti Crepe
Roasted Red Bliss Potatoes with Caramelized Onion
Baked Idaho Potato served with Sour Cream and Butter
Smashed New Potatoes with Roasted Garlic and Cream
Boiled New Potatoes with Rosemary Butter
Blended Wild Rice with Fresh Herbs
Vegetable Rice Pilaf
Roasted Brussel Sprouts with Garlic and Oil

Dessert

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

Farewell Station

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

100 Adult guest minimum

Children under 10 and Vendor meals \$45.00 each

Price excludes Sales Tax

Staff Gratuity is additional

Rentals and Alcohol are additional

For more information or to arrange a consultation

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

