



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 \$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 Hors d'oeuvres from our full list of 90 options

International Cheese, Fresh Vegetable Crudit  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)

Philadelphia Cheese Steak Station

Hot off the griddle
Sliced Steak with American and Cheddar Cheese, Saut ed 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 your choice of
American Cheese, Shredded Lettuce, Ketchup, Mustard & Mayonnaise

Boardwalk Style Sausage, Peppers and Onion Station

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

Gourmet Mac and Cheese

Guests will love this home cooked station
Offering gourmet macaroni and cheese options including (select two)
Traditional, White Cheddar Truffle, Baked Gruyere and Cheddar, and Pepper Jack Cheeses
Served with guest's choice of accompaniments including
Seasoned Breadcrumbs, Crumbled Bacon Bits, Saut ed Spinach, Jalapenos, Crunchy Tortilla Strips,
Tabasco, Broccoli and Green Onions served with artisan bread

Sushi Station

Rolls include, 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

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
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 Martini glasses.
Guests will prepare to taste with Grated Cheese, Mushroom Sauce,
Crumbled Bacon, Green Onions, Sour Cream and Butter

Pierogi Station

Mushroom, White Cheddar, Savory Onion, Spinach and Feta Pierogi
Served with Chives, Bacon Bits, Parmesan Cheese, Diced Onions,
Sautéed Mushrooms, Butter and Sour Cream

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

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
Roasted Red Bliss Potato with Caramelized Onions
(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
Fresh Baked Rye, Pumpernickel, and Miniature Hard Rolls
Served with Appropriate Condiments

Dessert

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

Passed Desserts

(select two)

Miniature Cannoli with Powdered Sugar
Chocolate Covered Strawberries
Brownies
Cream Puffs
Oreo Milkshakes
S'mores
Mini Donuts

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

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 \$11,800.00

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

www.falcoscatering.com