



## Off Premise Mini Meal Wedding Package \$108.00 per person

### 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 \$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

## Stationary Cold Display

(select one)

### 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

## Antipasto Station

Roasted Peppers, Grilled Eggplant, Grilled Vegetables,  
Fresh Mozzarella, Sliced Plum Tomato, Sun Dried Tomato,  
Prosciutto, Salami, Provolone, Hot and Sweet Soppressata,  
Fresh Tomato Bruschetta, Italian Bread and Dipping Oils

## Cocktail Hour Stations

(select one)

## Sushi Station

California, Vegetable, Avocado, Crab and Cucumber,  
Tuna, Spicy Tuna and Salmon,  
All rolls are displayed on Oriental serving pieces  
Pickled Ginger, Wasabi and Soy Sauce

## 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

## **Asian Station**

General Joey's Chicken  
Beef and Broccoli  
Vegetable Stir Fry over Quinoa or Rice  
Fortune Cookies and Fried Noodles  
Served in a Chinese takeout box

## **Carving Station**

(select two)

Chef attended and beautifully presented  
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, Pumpnickel, 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

## **Add a Plated Salad \$4.00 per person**

(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

## Dinner

### Passed Mini Meals

(select three)

Mini meals are smaller portions of our most popular entrees served in Cosmo glasses or Chinese takeout boxes and passed butler style by our wait staff

Penne Vodka with Grilled Chicken or Shrimp  
Grilled Baby Lamb Chop over Rosemary with Smashed Potatoes Infused with Garlic  
Sliced NY Sirloin or 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

### Passed Desserts

Milk Chocolate Covered Strawberries  
Assorted Italian Miniature Pastries  
Or  
Wedding Cake or Cup Cake Tower from Chocolate Carousel

### 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

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 \$10,400.00  
Children under 10 and Vendor meals \$35.00 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](mailto:falcoscatering@verizon.net) [www.falcoscatering.com](http://www.falcoscatering.com)