Falco's
catering

Falco's Catering Off Premise

Wedding Catering Packages

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What sets Falco's Catering apart from other caterers?

Falco's Catering is proud to be a family owned and operated company for the last 26+ years. Several qualities set us apart in this industry:

*We pride ourselves on preparing and serving the highest quality food. Most of the items on our menus are homemade and hand crafted the day of your wedding or event. We employ full time Culinary School educated Chefs and Cooks who are on site for every event.

*We are a full-service caterer, meaning we will handle every aspect of your event from start to finish. Depending on your venue, we coordinate the food, staff, rentals, alcohol, floor plans and layouts. Our Maître d' will meet with you the week of your wedding to discuss all details. They can coordinate your ceremony, set up your place cards, favors and other personal items. Our Bridal Attendants are the personal wait staff for our brides and grooms and they help the Maître d' with set up and logistics of the day. Our Captains are in charge of all non-wedding events and will assist in anything needed throughout your party.

*We are experts at off premise events. We will schedule a site visit, arrange needed rentals and give you the best advice on layouts and floor plans. We are capable of traveling to any location with the equipment we need to create any menu you choose.

*We are proud to have a wonderful team of full time and part time in-house staff who are friendly and accommodating. We do not use Temp Agency or Rental Staff. We are more than employees; we are family and we hope this comes through in our service.

*Our full-time staff knows many layers of this business.

Stephen Falco - Owner, Chef, Business Manager and Site Visit Expert
Joey Falco - Owner and Executive Chef
Alissa Grasso - Office Manager, Event Sales Representative, HR and Payroll
Heather Messina - Event Sales Representative and Maître d'
Lisa Conover - Maître d', Event Staffing and Hiring

Being knowledgeable about so many aspects of this business ensures that our clients will be provided the highest quality food, service and expert advice. Through the years we have built solid and trusting relationships with many area vendors; Photographers, Event Planners, DJ's, Bands, Florists, etc. We can use these relationships and contacts to make sure you have a great team of professionals for your milestone celebrations.

Off Premise Catering Information

Falco's Catering is one of the most experienced "Off Premise" caterers in New Jersey. When we cater an event at your home or outside venue there is no need for us to use your kitchen. Everything we use to create fresh, delicious cuisine travels with us. From the staff to the ovens, we have it covered. All food is prepared and served from behind the scenes! So, sit back, relax and enjoy your party!

Menus: Your Catering Sales Consultant can send you all our Off Premise Catering Packages. From a Backyard BBQ to an Elegant Wedding…we do it all! We would also be happy to fully customize a menu for you.

Pricing: Per person pricing and staff requirements will vary depending on the type of package you choose. Please note that all rentals, alcohol and gratuities are additional unless otherwise noted. Suggested gratuities will be noted on your contract. Travel fees outside our area may apply.

Rentals: All rentals are separate from our Catering Contract. Falco's Catering works with several area rental companies and would be happy to assist you with all your rental needs. Pricing will vary depending on the event location, menu selection and type of event.
*Small events with limited rentals required; Tent, Tables, Chairs and Linens average $15-$18 per person.
*Full- Service events that require China, Flatware, Tent, Tables, Chairs, Linens, Glasses average $30-$50 p/p.
*Full- Service Weddings that require Tent, Cooks Tent, China, Flatware, Glassware, Chairs, Tables, Linens, Dance Floor and Lighting average $70-$100 p/p.

Alcohol Policy: All alcohol is separate from our Catering Contract. Your Catering Sales Consultant would be happy to assist you with your alcohol arrangements.
On average, a bar with beer and wine only is an additional $5-$8 per person.
A full bar with hard alcohol, beer and wine averages an additional $12-$14 per person.
Mixers (fruit, juice, garnish) would be supplied by Falco's Catering.

Event Planners: Our Maître d' would be happy to help with the small details of the day. If you have extensive decorations, very specific timelines, an on-site ceremony or room re-arrangements, we suggest you hire a professional event planner.

Preferred Vendors: Please visit our website, www.falcoscatering.com for our suggested vendor list.

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Alcohol At Your Wedding

Falco's Catering would be happy to make your alcohol arrangements for you. We work with Cobblestone Wine and Spirits in Ocean Township. We can order anything you would like at liquor store prices and it will be delivered the day of your event. You will need to supply a credit card for payment to Falco's Catering when the order is placed. If there are any open bottles, the bartender will pack them up for you to take home. No need to worry about running out of something… Cobblestone will re-deliver during your event if you choose to. It's as simple as that and it is a great savings for you!

Here is a breakdown of the average cost:

A Bar Serving Beer and Wine, $5-$8 per person

A Bar Serving Beer, Wine and a Signature Drink, $8-$10 per person

A Full Bar Serving Beer, Wine and Hard Alcohol, $12-$14 per person

Falco's catering

Butler Style Passed Hors d'oeuvres

Hot Hors d'oeuvres

Artichoke Hearts Francaise

Grilled Vegetable Quesadilla with Vegan Cheese (vegan)

Bacon Wrapped Date Stuffed with Pecorino Romano (gf)

Baked Brie wrapped in Phyllo Dough, served with Raspberry Melba sauce

Beer Braised Beef Short Rib served on a Mini Potato Roll

Black Bean and Avocado Canapés (vegan)

Buffalo Cauliflower Bites with Bleu Cheese

Chicken and Waffles with Warm Maple Syrup

Chicken Parmesan Slider

Chicken Satay with Peanut sauce

Chicken Quesadilla Cones with Sour Cream

Clams Casino

Clams Oreganato

Cocktail Franks served with Mustard

Coconut Shrimp served with Sweet Chili Dipping Sauce

Crabmeat Stuffed Mushrooms

Crab Cake Slider with Chipotle Aioli

Duxelle Stuffed Mushrooms

Flank Steak with Brie Cheese and Caramelized Vidalia Onions

Fontina Grilled Cheese Sandwich brushed with Truffle Oil

Four Cheese Arancini (rice balls) with Pomodoro Sauce

Fresh Mozzarella with Roasted Red Peppers and Pesto served on Grilled Focaccia Bread

Fried Cheese Ravioli with Marinara

Fried Chicken and Biscuits with Hot Pepper Jelly

Grilled Chicken Roasted Peppers and Fresh Mozzarella

Herb Roasted Baby Lamb Chops (up charge $3.50 per lamb chop, gf)

Homemade Macaroni and Cheese served in a Tortilla Cup

Lobster Mac and Cheese (up charge $2.00 per person)

Lobster Cobbler

Miniature Shredded Beef Taco served in a Tortilla Cup (gf)

Mini Cuban Sandwiches

Mini French Onion Soup in a Bread Bowl

Mini Hamburger and Cheeseburger Sliders

Mini Stuffed Baked Potato Skin with Sour Cream (gf)

Parmesan and Asiago Grilled Cheese Sandwich with Pomodoro Sauce

Petite Crab Cake with Avocado Cream Sauce

Short Rib and Mashed Potatoes (gf)

Petite Philadelphia Cheese Steak Sandwich

Phyllo Shells filled with Wild Mushroom and Herbs (vegan)

Pork Dumpling

Potato Chip Chicken with Honey Mustard Sauce

Potato Leek Sip Soup

Potato Pancakes with Homemade Apple Sauce and Sour Cream

Pulled Pork and Cornbread

Pulled Pork Sliders

Pork Roll and Cheese Sliders

Crispy Brussel Sprouts (vegan) with a Garlic Aioli

Roasted Figs with Sweet Cream wrapped in Prosciutto (gf)

Roasted Potato wedges with Pesto Cream Fraiche (gf)

Roasted Sweet Potato Wedges (vegan) with a Honey Sour Cream

Sautéed Chicken Scampi served on French Bread

Scallops wrapped with Bacon (gf)

Seared Sea Scallops with Truffle Cream Sauce (gf)

Sliced Marinated Flank Steak served on Garlic Toast with a Horseradish sauce

Southwestern Beef Empanada with Sour Cream

Spanakopita (Spinach Phyllo)

Cajun Shrimp and Grits (gf)

Shrimp Bisque Sip Soup

Tomato Soup Shooters with Fontina Grilled Cheese

Tequila Lime Grilled Shrimp (gf)

Vegetable Spring Roll (vegan)

Cool Hors d'oeuvres

Assorted Sushi Rolls with Wasabi Dipping Sauce (up charge $2.00 per person)

BLT with Herb Mayo Drizzle in a Pastry Shell

Cajun Shrimp served with a Bourbon Cocktail Sauce (gf)

Eggplant and Olive Tapenade served on a Pita Crisp (vegan)

Endive Stuffed with Walnuts and Blue Cheese (gf)

Fig Mascarpone in a Tartlet Shell with Honey Drizzle

Fig and Olive Tapenade (vegan)

Fresh Figs Wrapped with Prosciutto (seasonal, gf)

Fresh Strawberries with Brie and Walnuts (gf)

Fresh Tomato Bruschetta (vegan)

Goat Cheese and Honey Phyllo

Grilled Portabella, Fresh Mozzarella and Grape Tomato Skewers with Balsamic Drizzle (gf)

Homemade Chicken Salad Slider

Jumbo Shrimp Cocktail with a Bourbon Cocktail Sauce (gf)

Lump Crabmeat served in a Phyllo Shell with a Mango Chili Puree

Mango Salsa served on a Cucumber Round (vegan)

Marinated Beet and Carrot on Endive (vegan)

Melon wrapped Prosciutto with Pecorino Romano (gf)

Fresh Peaches wrapped with Prosciutto (gf)

Pepper Seared Tuna with Mango Salsa on a Cucumber Round (gf)

Pepper Seared Tuna with Pickled Ginger and Wasabi Served on a Cucumber Round (gf)

Petite Lobster Roll (up charge $5.00 per person)

Portabella and Asparagus Skewer with Balsamic Drizzle (vegan, gf)

Prosciutto Wrapped Asparagus with Lemon Mayo (gf)

Ricotta and Pine Nuts in a Phyllo Shell with a Honey Drizzle

Roasted Beets and Goat Cheese served with a Balsamic Drizzle (gf)

Smoked Salmon on Endive with Dill Sauce and Capers (gf)

Sliced Tomato and Fresh Basil served on Flatbread (vegan)

Tuna Tartare with Sesame Sauce

Tuna Tacos (up charge $3.00 per person)

Walnut, Arugula and Gorgonzola Crostini (gf)

Whipped Ricotta, Sun Dried Tomatoes, Basil and Olive Oil served on Crostini

White Bean and Caper Puree served on Pita garnished with Roasted Pepper (vegan)

Falco's Catering Stations

Stations can be added to any package or we would be happy to customize a menu
to include your favorite selections (an up charge may be applied)

Salad Station

Make your selection from
Fresh Mixed greens, Mesclun Greens, Romaine, Spinach, Cucumber, Tomato,
Red Pepper, House Made Croutons, Carrots, Broccoli, Black Olives, Purple Onion, Walnuts, Almonds, Sliced Strawberries, Mandarin Oranges, Grated Parmesan Cheese, Shredded Cheddar Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette,
Caesar and Blue Cheese Dressing
Served with Artisan Breads

Satay Station

Skewered Teriyaki Marinated Flank Steak, Tequila Lime Grilled Shrimp,
Soy Ginger Marinated Chicken and Rosemary Garlic Marinated Lamb
Served with an array of dipping sauces
Chimi Churri Sauce, Peanut Sauce, Sweet Chili Sauce,
Hoisin BBQ Sauce, Roasted Poblano Pepper Sauce, Pomegranate Mint Sauce
Accompaniments to include: Shredded Lettuce, Tomato, Grilled Vegetables,
Peppers, Onions, Warm Tortilla, Pita Triangles, and Jasmine Rice

Asian Wok Station

Lo Mein Noodles, Rice Noodles, Jasmine Rice or Fried Rice (select two)
Grilled Tofu, Orange Chicken, Spicy Shrimp, Grilled Beef or Szechuan Pork
Served with Water Chestnuts, Bean Sprouts, Mushrooms, Pea Pods,
Bok Choy, Carrots, Broccoli, Crispy Wonton Strips, Peanuts,
Hoisin Sauce, Sesame Sauce, and a Garlic Peanut Sauce
Stir-fried on site and served in a Chinese take-out box

Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers
Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour Tortillas

Fire and Ice Seafood Station

Chilled Shrimp Cocktail served with a Bourbon Cocktail Sauce
Iced Chesapeake Oysters and Little Neck Clams
Steamed Mussels in a White Wine and Lemon Grass Broth Sautéed Garlic Shrimp
Pan-seared Cocktail Crab Cakes

Raw Bar

(priced per piece)
Blue Point Oysters
Little Neck Clams
Jumbo Shrimp Cocktail
Snow Crab Claws
Served with Tabasco, Mignonette Sauce, Bourbon Cocktail Sauce,
Sliced Lemons and Oyster Crackers

Antipasto Station

Beautiful tiered platters to include:
Roasted Peppers, Grilled Vegetables, Sun dried Tomato, Artichoke Hearts, Olives
Fresh Mozzarella, Sliced Plum Tomato, Hot and Sweet Soppressata,
Prosciutto, Salami, Provolone, Italian Bread, and Dipping Oils

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

Mashed Potato Bar

White and Sweet Mashed Potatoes served in Cosmo glasses.
Guests will top with Grated Cheese, Mushroom Sauce, Crumbled Bacon, Green Onions,
Sour Cream, Butter Brown Sugar, Miniature Marshmallows and Cinnamon

Ultimate Potato Bar

Potato and Onion Pierogis, White Mashed Potatoes and Sweet Potato Fries
Served with Grated Cheese, Cheddar Cheese, Caramelized Onions, Applesauce,
Mushroom Sauce, Brown Sugar, Marshmallows, Bacon, Green Onions, Honey Mustard,
Sour Cream and Butter

French Fry Station

Crispy French Fries, Waffle Fries or Sweet Potato Fries
Topped with Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Homemade Chili,
Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing

Spud Bar
Extra Large Idaho Baked Potato, Fresh Chopped Tomato, Chives, Whipped Butter, Homemade Chili,
Chopped Broccoli, Shredded Cheddar and Swiss Cheese, Green Onions,
Chopped Bacon and Sour Cream

Fish Taco Station
Pan Seared Caribbean Spiced Mahi Mahi
Flour and Corn Tortillas warmed on a griddle
Honey Lime Slaw, Shredded Romaine, Pico De Gallo, Sliced Black Olives, Chile Mayo,
Avocado Cilantro Cream, Fresh Sliced Lime, Black Beans, Rice,
Tortilla Chips and Homemade Salsa

Executive Chef's Table
(select three)
Eggplant and Mozzarella Pinwheels with Marinara Sauce
New Zealand Mussels and Fresh Clams Fra Diavolo
Oriental Fresh Vegetable Stir Fry
Penne Pasta with Vodka Sauce
Cavatelli and Broccoli with Garlic and Oil
Rigatoni with Shrimp, Prosciutto, Mushrooms, and Peas in a Sherry Cream Sauce
Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil
Boneless Chicken Murphy
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

Taco Bar
Bamboo boats with Corn and Flour Tortillas
Shredded Chicken
Seasoned Beef
Corkscrew Shrimp or Mahi Mahi
Spanish-Style Rice
Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn and Black Beans,
Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Pierogi Station
Guests will choose from a variety of delicious Pierogi options including:
Mushroom, Cheddar, Savory Onion, Spinach and Feta, Roasted Garlic, Sour Cream and Chive
Served with Sour Cream, Chives, Bacon Bits, Parmesan Cheese, Diced Sautéed Onions, Mushrooms, and Butter garnishes

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle
Garnished with Julienne Green Peppers and Red Peppers, Onions,
Marinara Sauce, Banana Peppers served on a Miniature Hoagie Roll

Tailgate

Boneless Buffalo Wings, Jalapeno Poppers, Cocktail Franks,
Sweet BBQ Meatballs, Pretzel Bites,
Bleu Cheese Dressing, Ranch, Marinara Sauce and Mustard

Carving Station

Carving station includes:
Warm dinner rolls with your choice of the following spreads
Dijon Mustard, Deli Mustard, Mayonnaise,
Cranberry Sauce and Horseradish Sauce
Select Two:
Smoked Turkey Breast, Stuffed Loin of Pork, Prime Rib,
Fresh Ham, Honey Spiral Ham, Rack of Lamb,
NY Strip Steak, Roasted Top Round of Beef, Corned Beef
Roasted Turkey Breast, Marinated Flank Steak, Seared Tuna Loin
Our many fine sauces include:
Au Jus, Port wine Demi Glaze,
Porcini Mushrooms, Rosemary Garlic Au Jus,
Béarnaise and Three Peppercorn Sauce

Southwestern Station

This station includes:
Sliced Grilled Chicken with Sautéed Onions and Peppers
Sliced Beef with Sautéed Onions and Peppers
Taco Beef, Refried Beans, and Mexican Rice
Accompaniments to Include:
Shredded Lettuce, Grated Cheddar, Sour Cream, Diced Tomato,
Diced Onion, Fresh Guacamole, Salsa, Taco Shells, and Flour Tortillas

Philadelphia Cheesesteak Station

Sliced beef sautéed with caramelized onion and banana peppers served on hoagie rolls with melted American and Cheddar cheese prepared on our table top griddle.

Gourmet Mac and Cheese

Guests will love this home cooked station
Gourmet Macaroni and Cheese options (select two)
White Cheddar Truffle, Baked Gruyere and Cheddar, Traditional, Alfredo
Served with guest's choice of accompaniments including
Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,
Jalapenos, Crunchy Tortilla Strips, Tabasco, Broccoli and Green Onions
Served with artisan bread

Salsa and Guacamole Bar

Homemade Tortilla Chips, Mild Salsa, Homemade Guacamole, Spicy Black Bean and Corn,
Salsa Verde, Pico De Gallo, Mango Salsa

Paella Station

Prepared on site in a traditional Paella Pan
Shrimp, Scallops, Chicken, Sausage, Clams and Mussels
Served in a Tomato Saffron Rice

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

Bacon Bar

Applewood Smoked, Chocolate Drizzled,
Homestyle Hickory and Praline Bacon
Served with:
Maple Syrup, Teriyaki Sauce, Mayonnaise, Herb Mayo,
Honey Pesto, Sliced Tomato, Shredded Lettuce and Mini Rolls

Mini Meals Station

(select two)
Penne Vodka with Grilled Chicken or Shrimp
Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi Glaze Drizzle
Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Vinaigrette
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle
Eggplant and Mozzarella Pinwheels over Penne Vodka
Sautéed Shrimp Provencal over Risotto Milanese
Chicken and Vegetable Lo Mein served in a Chinese Take Out Box

Assorted Passed Desserts
Mini Milkshakes, Warm Chocolate Cookies with Shots of Cold Milk, Chocolate Covered Strawberries,
Miniature Cannoli, Assorted Sorbet, Miniature Assorted Doughnuts,
Assorted Fruit Kabobs, and Miniature Brownies with Shots of Milk

Flaming Bananas Foster
Fresh sliced Bananas sautéed with Butter, Brown Sugar, Cinnamon, Honey and Rum
Served over Vanilla Ice Cream

S 'mores Station
Marshmallows dipped in Milk Chocolate Served with Graham Crackers, Mini M&M,
Oreos, Pretzels and Toasted Almond

Carmel Apple Dipping Station
Crisp Apple Wedges dipped in Hot Gooey Caramel and Sprinkled with Assorted Toppings

Igloo Pop and Homemade Italian Ice Bar
Feel like a kid again and create your own homemade
Ice Cream Pop with a variety of Assorted Toppings
Select from a variety of Italian Ice Flavors for your guests to enjoy

Cappuccino and Espresso Bar
Freshly brewed espresso and prepared Cappuccino complete with Wafer Rolls, Sugar Sticks, Lemon Twists and Whipped Cream

The Viennese Station
A lavish display of sinful desserts to include:
Wild Berry Tart, Tiramisu, Cream Puffs, Cannoli, Miniature Italian Pastries, Italian Butter Cookies, Cheese Cake, Death by Chocolate Cake, Seasonal fresh fruit display, Bananas Foster

Chocolate Fondue Station
Melted Belgium Chocolate with Fresh Pineapple Wedges, Strawberries, Apples, Banana's, Rice Krispy Treats, Graham Crackers, Pretzels, Macaroons, Marshmallows, and Biscotti
Chocolate Fountain add $350.00

Sundae Bar
Vanilla and Chocolate Ice Cream
Served with Gummy Bears, Mini M&M's, Crushed Oreos, Toasted Almonds,
Reeses Pieces, Marshmallows, Chocolate Syrup, Caramel, Sprinkles,
Whipped Cream and Cherries

Fresh Belgium Waffles and Ice Cream
Chef attended and made to order
Vanilla and Chocolate Ice Cream
Served with Sliced Strawberries, Sliced Bananas, Sliced Peaches,
Toasted Almonds, Chocolate Chips, Wet Walnuts, Marshmallows, Chocolate Syrup,
Shredded Coconut, Sprinkles, Honey and Whipped Cream

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Wedding Ceremony Arrangements

Maître d' coordination one half hour before Cocktail Hour **$300.00**

Rental chair set up and break down **$2.00 per chair**

Staff Passed Champagne **$1.00 per person** plus the cost of alcohol and glass rental

Ceremony Beverage Station (choice of two) **$3.00 per Person**

- Spring Water with Sliced Lemons
- Spring Water with Sliced Cucumber
- Sweetened Iced Tea
- Lemonade
- Fresh Brewed Iced Tea
- Clear plastic cups included
- Poland Spring Bottled Water
- Glass Beverage Dispensers **$40.00 each**