



2027 Off Premise Plated 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
- Recycling and trash removal

Ceremony arrangements on site

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

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

Executive Chef's Table

A gourmet selection of our favorites

Select three

Eggplant and Mozzarella Pinwheels

Rolled and baked, served with a rich Marinara Sauce

Penne Pasta with Vodka Sauce

Classic Penne tossed in a creamy Tomato Vodka Sauce

Cavatelli with Fresh Broccoli

Sautéed in Garlic and Olive Oil for a light, flavorful finish

Rigatoni with Shrimp, Prosciutto, Mushrooms, and Peas

Tossed in a delicate Sherry Cream Sauce

Fusilli with Portabella Mushrooms, Roasted Red Peppers, Garlic, and Olive Oil

A medley of Seasonal Vegetables in a light, fragrant Olive Oil Sauce

Homemade Mac and Cheese

Creamy Cheddar Pasta finished with a Golden Breadcrumb Topping

New Zealand Mussels and Fresh Clams Fra Diavolo

Simmered in a lightly spiced Tomato Sauce

Boneless Chicken Murphy

Sautéed with Onions, Peppers, and Mushrooms in a savory Brown Sauce

Sliced Sweet Sausage

Griddled with Onions, Red and Green Peppers, served with Marinara

General Joey's Chicken

Crispy Sautéed Chicken served over Fried Rice with a flavorful sauce

Sautéed Boneless Chicken Scampi

Tender Chicken Sautéed with Garlic, Lemon, and a light Butter Sauce

**Additional station options are available. Please refer to our full list of options. An upcharge may apply.*

Plated Dinner

Rolls with Butter

Salad

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 or Balsamic Vinaigrette

Baby Greens

Dried Cranberries with Shaved Fennel and Toasted Pecans

Served with a Fig Vinaigrette

The Carteret

Mandarin Oranges, Caramelized Red Onions, Toasted Almonds

On a bed of Field Greens served with a Bosc Pear Dressing

Plated Dinner Selections

Choice of two options offered tableside, a combination of two entrées, or a pre-determined choice of three

Chicken Francaise

Egg-battered Chicken Breast sautéed with White Wine, Lemon and Butter

Chicken Marsala

Sautéed with Mushrooms and Marsala Wine

Chicken Jubilee

Chicken Breast stuffed with Cornbread Stuffing and Dried Cranberries, finished with Madeira Wine

Chicken Supreme

Herb-stuffed Chicken Breast served with classic Velouté

Chicken Milano

Chicken Breast stuffed with Spinach, Prosciutto and Mozzarella, finished with Marsala Sauce

Chicken Vino Blanco

Chicken Breast sautéed with Sun-dried Tomatoes, Basil, Garlic and White Wine

Roasted French Breast of Chicken with Tarragon Apple Cider Sauce or Madeira Mushroom Sauce

Classic Roasted or Signature Dry Rub New York Sirloin with Wild Mushroom Bordelaise

Slow Roasted Short Ribs

Horseradish Encrusted Prime Rib Au Jus

Center Cut Filet Mignon Steak with Wild Mushroom Bordelaise *Additional \$10.00 per person

Crabmeat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc

Flounder Francaise

Egg-battered and sautéed with White Wine, Lemon and Butter

Sesame Crusted Salmon with Orange Honey Ginger Sauce

Pan Seared Salmon with Tarragon or Lemon and Dill Beurre Blanc

Breadcrumb, Pine Nuts and Pesto Crusted Salmon

Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc

Crabmeat Stuffed Gulf Shrimp with Lemon Beurre Blanc

Fresh Vegetables

Select one

Seasonal Mixed Vegetables – Broccoli, Cauliflower, Carrots, and Green Beans

Sautéed Broccoli with Garlic and Oil

String Beans and Julienne Carrots

Sautéed String Beans Amandine or Pistachio Nuts

Sugar Snap Peas and Julienne Carrots

Sautéed Broccolini with Garlic and Oil

Roasted Brussel Sprouts with Garlic and Oil

Potato and Rice

Select one

Roasted Red Bliss Potatoes with Caramelized Onion

Red Bliss Smashed New Potatoes with Roasted Garlic and Cream

Roasted New and Sweet Potatoes

Boiled New Potatoes with Rosemary Butter

Roasted Fingerling Potatoes with Garlic and Rosemary

Truffle Smashed New Potatoes

Herb Roasted Yukon Gold Potatoes

Blended Wild Rice with Fresh Herbs

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
Zeppole Fries with Powdered Sugar

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

It is our pleasure to cater to Vegetarian, Vegan, Gluten Free and other dietary restrictions upon request

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

100 adult guest or \$12,600 minimum
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