



THE ASBURY

2024 Buffet Wedding Package

Your Package will include

5 Hour Event

Event Specialist

Maître d' to oversee and coordinate day of

Rental Assistance

Full Wait Staff

Chefs to cook on site

Custom Wedding Cake from Chocolate Carousel

Lantern and Candle decorations for food stations

Silver Chafers for food service

China and Flatware for food service

Water glass for guest tables

Choice of linen color for napkins and food stations

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 Display

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar,
Aged Manchego, Wisconsin Munster & Cranberry Goat Cheese
Garnished with
Fresh Red Grapes, Seasonal Melon, Strawberries, Flatbreads and Crackers

Fresh Vegetable Crudité

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,
Yellow Squash, Sweet Grape Tomato, served with
Spinach, Blue Cheese and Raspberry Horseradish Dips

Tapas

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

Cocktail Hour Stations

(select one)

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

Sushi Station

Rolls include:
California, Crab and Cucumber, Salmon,
Shrimp Tempura, Tuna, Spicy Tuna
Served with
Pickled Ginger, Wasabi and Soy Sauce

Mashed Potato Bar

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

Boardwalk Style Sausage, Peppers and Onion Station

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

Philadelphia Cheese Steak Station

Sliced Steak with your choice of American, Cheddar Cheese,
Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup

Grilled Cheese and Tomato Soup

Hot Grilled Cheese off the griddle
Grilled Cheese and Swiss
Grilled Cheddar and Bacon
Grilled Provolone and Fresh Tomato
Traditional American Cheese
Served with a shot of Tomato Soup

Plated Salad

Warm Dinner Rolls with Butter
(select one)

Renaissance Salad

Mixed Mesclun Greens
Crumbled Gorgonzola, Roasted Pecans and Red Grape
Homemade Balsamic Vinaigrette

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

Dinner 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 \$4.00 per guest)

Fish

(select one)

Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce

Risotto Stuffed Flounder served with Lemon Beurre Blanc

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)

Stuffed Chicken Milano (Mozzarella, spinach, prosciutto with marsala sauce)

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

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

Tableside Dessert

Custom Tiered Wedding Cake or Cupcake Tower
Fresh Brewed Regular and Decaffeinated Coffee

Passed Desserts

Miniature Cannoli with Powdered Sugar
Chocolate Covered Strawberries

Farewell Station

For your guests to enjoy on the ride home
Bottled Water
Fresh Brewed Regular and Decaffeinated Coffee
(select one)
Hot Pretzels with Mustard
Homemade Chocolate Chip Cookies

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

5Hour Event

100 Adult Guest Minimum
Price excludes 20% service charge and sales tax
Maitre d' and Bridal Attendant Gratuity is additional
Children under 10 and Vendor meals \$40.00 each
Roof top cocktail hour additional \$750.00

For more information or to arrange a consultation
Please contact us at 732-660-9000 or falcoscatering@verizon.net
www.falcoscatering.com