



THE ASBURY

## 2024 Kingsley Plated 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 Cheeses

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

## Antipasto

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

## Tapas

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

## Cocktail Hour Stations

(select two stations)

## 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  
Garlic and Rosemary Leg of Lamb  
Freshly Baked Rye, Pumpernickel and Miniature Hard Rolls  
Served with  
Mango Chutney Mayonnaise, Whole Grain Mustard,  
Horseradish Sauce and Homemade Cranberry Sauce

## Sushi Station

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

## 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

## 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

## Executive Chef's Table

Sliced French Bread  
(select three)  
Eggplant & Mozzarella Pinwheels with Marinara Sauce  
New Zealand Mussels and Fresh Clams Fra Diavolo  
Mussels Béchamel  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Rigatoni with Shrimp, Prosciutto, Fresh Mushrooms and Peas served in a Sherry Cream  
Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil  
Boneless Chicken Murphy  
Sweet Italian Sausage with Green and Red Peppers  
Braised Veal Tips with Wild Mushrooms and Marsala Wine  
Sautéed Boneless Chicken Scampi  
Homemade Mac and Cheese topped with Breadcrumbs

## 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

## Taco Bar

Bamboo boats with Corn or Flour Tortillas  
Filled with your choice of:  
Shredded Chicken  
Seasoned Beef  
Cilantro Seafood (shrimp, scallops, cod)  
Vegetable Quinoa  
Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn,  
Black Beans, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

## Satay Station

Skewered Teriyaki Marinated Flank Steak,  
Tequila Lime Grilled Shrimp,  
Soy Ginger Marinated Chicken  
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip

## Plated Entrée

Warm 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

### Beet and Gorgonzola Salad

Julienne Beets and Crumbled Gorgonzola Cheese  
Served over a bed of Mesclun Greens  
Drizzled with Aged Balsamic Vinaigrette and Toasted Pecans

### 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

## Entrée Selections

(Pre-determined choice of three, choice of two offered tableside or combination entrée)

Chicken Francaise (Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter)  
Chicken Supreme (French Breast of Chicken with a Fresh Herb Stuffing served with Velouté)  
Chicken Milano (Chicken Breast Stuffed with Spinach, Prosciutto, Mozzarella Cheese and Marsala Sauce)  
Chicken Jubilee (French Breast of Chicken stuffed with Corn Bread, Dried Cranberries with Madeira Wine)  
Chicken Vino Blanco (Chicken Breast Sautéed with Sun Dried Tomatoes, Basil, Garlic and White Wine)  
Roasted French Breast of Chicken served in a Tarragon Apple Cider Sauce  
Roasted Chicken New Orleans Dusted in a Creole Spice Rub with a Pineapple Mango and Tomato Relish  
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise  
Signature Dry Rub Sliced New York Sirloin with a Wild Mushroom Ragu  
Horseradish Encrusted Prime Rib, Au Jus  
Center Cut 7oz. Filet Mignon Steak with Wild Mushroom Bordelaise (additional \$4.00 per person)  
Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc  
Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc  
Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices  
Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

## **Fresh Vegetables**

(select one)

Roasted Mixed Vegetables with Garlic and Oil  
String Beans and Julienne Carrots  
Sautéed String Beans Amandine or Pistachio Nuts  
Sugar Snap Peas and Julienne Carrots  
Sweet Peas Sautéed with Seasonal Mushrooms  
Broccoli with Garlic and Oil  
Crispy Brussel Sprouts

## **Potato and Rice**

(select one)

Roasted Fingerling Potatoes with Garlic and Rosemary  
Roasted Red Bliss Potatoes with Caramelized Onion  
Smashed New Potatoes with Roasted Garlic and Cream  
Roasted New and Sweet Potatoes  
Boiled New Potatoes with Rosemary Butter  
Blended Wild Rice with Fresh Herbs  
Saffron Rice  
Truffle Smashed New Potatoes  
Herb Roasted Yukon Gold Potatoes  
Risotto Milanese

## **Dessert**

Custom Tiered Wedding Cake or Cupcake Tower  
Miniature Cannoli and Assorted Italian Cookies served tableside  
Fresh Brewed Coffee and Tea

## **Dessert Station or Passed Desserts**

(select one station or 3 passed desserts)

## **Caramel Apple Dipping and S'mores Station**

Crisp Apple Wedges dipped in hot gooey Caramel  
Marshmallows dipped in Milk Chocolate  
Served with Graham Crackers, Mini M&Ms,  
Oreos, Pretzels, Toasted Almond and Sprinkles

## **Sundae Bar**

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

## **The Viennese Station**

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

## Passed Desserts

Mini Oreo Milkshakes  
Mini Root Beer Floats  
Brownies with Shots of Cold Milk  
Igloo Homemade Mini Assorted Ice Cream Pops  
Chocolate Covered Strawberries  
Zeppole Fries with Powdered Sugar  
Igloo Homemade Assorted Italian Ice  
Mini Assorted Donuts  
Assorted Fruit Kabobs  
S'mores

## Farewell Station

For your guests to enjoy on the ride home  
Homemade Chocolate Chip Cookies  
Hot Pretzels with Mustard,  
Pork Roll and Cheese Sliders  
Fresh Brewed Coffee and Tea

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

## 5 Hour 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](mailto:falcoscatering@verizon.net) [www.falcoscatering.com](http://www.falcoscatering.com)