



*Renaissance*

## **2024 Renaissance Wedding Plated Package \$84.00 per person**

### **Your package will include**

- Exclusive use of our venue for five hours
- Event Specialist
- Maitre d' to oversee your affair
- Bridal Attendant
- Professional Bartenders
- Attended coat room (seasonal)
- Separate room or Patio for Cocktail Hour
- Complimentary music for Cocktail Hour
- Use of private Bridal Suite
- Skirted Bridal Dais or Sweetheart Table
- Choice of linen color for tables and napkins
- Custom wedding cake from Chocolate Carousel
- Silver Chafers for food service
- Votive candles, Lanterns and Candle decorations for stations
- Passed Champagne and tableside toast
- Unlimited soft drinks, juice, and bar mixers
- Alcohol ordering and delivery arrangements
- Free private parking lots
- Table numbers
- Place cards

### **Ceremony arrangements on site \$600.00**

- Patio or Ballroom space with theater style seating up to one half hour before Cocktail Hour
- Maitre d' to coordinate guests and bridal party
- White folding chairs

## **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  
Pepper Jack and Wisconsin Munster Cheese garnished with  
Fresh Red Grapes, 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 Dip, Blue Cheese and Roasted Pepper Ranch

## **Tapas**

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

## **Cocktail Hour Stations**

(select two or customize from our full list of station options)

## **Executive Chef's Table**

(select three)

Eggplant Rollatini with Marinara Sauce  
Oriental Fresh Vegetable Stir Fry  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Rigatoni with Shrimp, Prosciutto, 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  
General Joey's Chicken over Fried Rice  
Braised Veal Tips with Wild Mushrooms and Marsala Wine  
Sautéed Boneless Chicken Scampi

## **Mashed Potato Bar**

White and Sweet Mashed Potatoes served in a Cosmo glass  
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 Julienne Green and Red Peppers, Onions,

Marinara Sauce and Banana Peppers served on a Miniature Hoagie Roll

## **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

## **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

Fresh Maine Lobster (add \$3.00 per guest)

## **Fajita Station**

Sizzling Beef and Chicken served with Sautéed Onions, Peppers,

Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas

## **Plated Salad**

Warm Dinner Rolls with Butter

(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 a homemade Balsamic Vinaigrette

## **Plated Dinner Selections**

(choice of two offered tableside, combination of two entrees or pre-determined choice of three)

### **Chicken Francaise**

Egg Battered Chicken Breast Sautéed with White Wine, Lemon and Butter

### **Chicken Jubilee**

Chicken Breast Stuffed with Corn Bread Stuffing, Dried Cranberries with Madeira Wine Sauce

### **Chicken Supreme**

Chicken Breast with a Fresh Herb Stuffing served with Veloute'

### **Chicken Milano**

Chicken Breast Stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce

### **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 or Madeira Mushroom Sauce

### **Roasted Chicken New Orleans**

Dusted in a Creole Spice Rub and served with a Pineapple Mango and Tomato Relish

### **Roasted or Signature Dry Rub New York Sirloin**

Served with Wild Mushroom Bordelaise

### **Slow Roasted Short Ribs**

### **Horseradish Encrusted Prime Rib Au Jus**

### **Crab Meat Stuffed Atlantic Flounder**

Served with a Lemon Chive Beurre Blanc

### **Sesame Crusted Salmon**

Served with an Orange Honey Ginger Sauce

### **Breadcrumb, Pine Nuts and Pesto Crusted Salmon**

### **Flounder Francaise**

Egg Battered Founder Sautéed with White Wine, Lemon and Butter

### **Cod Vera Cruz**

Fresh Cod topped with Black Olives, Red Onions, Peppers and Fresh Tomato

### **Crabmeat Stuffed Gulf Shrimp**

Served with a Lemon Beurre Blanc

## **Fresh Vegetables**

(select one)

Roasted or Steamed Mixed Vegetables

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

Sweet Peas Sautéed with Seasonal Mushrooms

## **Potato and Rice**

(select one)

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 Fingerling Potatoes with Garlic Rosemary

Herb Roasted Yukon Gold Potatoes

## **Dessert**

Custom Tiered Wedding Cake from Chocolate Carousel

Miniature Cannoli and Italian Cookie platter served tableside

Fresh Brewed Coffee and Tea

## **Farewell Station**

For your guests to enjoy on the ride home

Your choice of homemade Chocolate Chip Cookies or Hot Pretzels with Mustard (select one)

Fresh brewed Regular and Decaffeinated Coffee

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

**95 Adult guest minimum or \$7980.00 for peak Saturday nights**

**85 Adult guest minimum for Friday and Sunday nights**

**Price excludes 20% service charge and sales tax**

**Children under 10 and Vendor meals \$45.00 each**

**Maitre d', Bridal Attendant and Bartender gratuity is not included**

**For more information or to arrange a consultation and site visit**

**Please contact us at 732-660-9000 or [falcoscatering@verizon.net](mailto:falcoscatering@verizon.net)**