



THE ASBURY

Mini Meal Wedding Package

Your Package will include:

5 Hour Event

Event Specialist

Maître d' to oversee your affair

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 from our full list of 90 options

Stationary Cold Display

(select one)

International Cheese and Fresh Vegetable Crudit 

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, Strawberries, Flatbreads and Crackers

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

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

Antipasto Station

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

Cocktail Hour Stations

(select one)

Sushi Station

Sushi Rolls to include:

California, Vegetable, Avocado, Crab and Cucumber, Tuna, Spicy Tuna and Salmon
All rolls are displayed on Oriental serving pieces with Pickled Ginger, Wasabi and Soy Sauce

Philadelphia Cheese Steak Station

Sliced Steak with American, Cheddar Cheese, Saut ed Onions, Fresh Mushrooms,
Banana Peppers and Ketchup served on a miniature Hoagie roll

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

Satay Station

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

Asian Station

General Joey's Chicken
Beef and Broccoli
Vegetable Stir Fry over Quinoa or Rice
Fortune Cookies and Fried Noodles
Served in a Chinese takeout box

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
Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls
Served with
Mango Chutney Mayonnaise, Whole Grain Mustard,
Horseradish Sauce and Homemade Cranberry Sauce

Taco Bar

Bamboo boats with Corn & Flour Tortillas
filled with your choice of:
Shredded Chicken
Seasoned Beef
Tri Color Tortilla Chips, Cilantro, Shredded Cheddar Cheese,
Shredded Lettuce, Pico De Gallo, Cilantro, Corn & Black Beans, Rice,
Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Dinner

Passed Mini Meals

(select three)
Mini meals are smaller portions of our most popular entrees served in
Martini glasses or Chinese takeout boxes and passed butler style by our wait staff

Penne Vodka with Grilled Chicken or Shrimp
Grilled Baby Lamb Chop over Rosemary with Smashed Potatoes Infused with Garlic
Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi-Glace Drizzle
Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle
Eggplant and Mozzarella Pinwheels over Penne Vodka
Tofu and Vegetable Stir Fry over Quinoa or Rice
Sautéed Shrimp Provençale with Mushrooms over Risotto Milanese
Chicken and Vegetable Lo Mein served in a Chinese Takeout Box
Potato Gnocchi served with a Braised Pork Ragout
Shrimp and Vegetable Fried Quinoa
Beer Braised Short Ribs over Couscous

Passed Dessert or Wedding Cake

Milk Chocolate Covered Strawberries

Assorted Italian Miniature Pastries

or

Custom Wedding Cake from Chocolate Carousel

Coffee Station

Fresh Brewed Regular and Decaffeinated Coffee

Milk, Sugar and Cinnamon

Farewell Station

For your guests to enjoy on the ride home

Fresh Brewed Regular and Decaffeinated Coffee

Bottled Water

(select one)

Homemade Chocolate Chip Cookies

Hot Pretzels with Mustard

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

Maître d' Gratuity is additional

Children under 10 and Vendor Meals \$45.00 each

For more information or to arrange a consultation

Please contact us at 732-660-9000 or falcoscatering@verizon.net www.falcoscatering.com