Falco's
catering

Off Premise Mini Meal Package

Your package will include

4 Hour Event
Event Specialist
Rental Assistance
Chef to cook on site
Cook/Utility
Full Wait Staff
Lantern and candle decorations for stations
Silver Chafers and serving utensils
Acrylic cosmo glasses
China like plates and flatware
Alcohol ordering and delivery arrangements
Bartender arrangements

The Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres
Select ten from our full list of 90 options

Stationary Cold Display

(select one)

International Cheese and Fresh Vegetable Crudité

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

Antipasti Station

Beautiful tiered platters to include:
Roasted Peppers, Grilled Eggplant, Grilled Vegetables, Sun dried Tomato,
Fresh Mozzarella, Sliced Plum Tomato, Hot and Sweet Soppressata,
Prosciutto, Salami, Provolone, Italian Bread and Dipping Oils

Sushi Station

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

Mini Meals

(select three)
Mini Meals are just that, smaller portions of our most popular entrees served in Cosmo 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 Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi Glaze Drizzle
Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Vinaigrette
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle
Eggplant Pinwheels over Penne Vodka
Sautéed Shrimp Provençale and Mushrooms over Risotto Milanese
Chicken and Vegetable Lo Mein served in a Chinese Takeout Box
Potato Gnocchi served with a Braised Pork Ragout
Sliced NY Sirloin (Filet Mignon add $4.00 per person) over Portabella Infused Smashed Potatoes with Bordelaise Drizzle

Dessert
Passed Chocolate Covered Strawberries
Miniature Italian Pastries

Coffee Station
Fresh Brewed Coffee and Tea

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

50 Adult guest minimum
Children under 10 are half price
Price excludes Sales Tax
Staff Gratuity is additional
Rentals, Beverages and Alcohol is additional

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