



Off Premise Buffet Package

*Peak Season Saturday Dates (May-October) \$10,000 minimum if booked over 6 months**

Your package will include:

4 Hour Event

Event Specialist

Rental Assistance

Full Wait Staff

Chef to cook on site

Lantern and candle decorations for stations

China like Paper and plastic for food

Silver Chafers and serving utensils

Alcohol ordering and delivery arrangements

Stationary Appetizers

(select two)

Imported and Domestic Cheeses with Fresh Strawberries, Grapes and Crackers

Fresh Vegetable Crudit  with Assorted Dips

Hummus, Olive Tapenade, Dalmatia Fig Preserves and Pita Triangles

Fresh Tomato Bruschetta, Marinated Grilled Vegetables and Roasted Peppers

Fresh Mozzarella, Plum Tomato and Basil Drizzled with Extra Virgin Olive Oil

Salad

Sliced French Bread and 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 Balsamic or Raspberry Vinaigrette

Dinner Entr es

(select three)

Chicken Francaise (Egg Battered and Saut ed in a White Wine and Lemon Butter Sauce)

Chicken Marsala (Saut ed with Mushrooms and Marsala Wine)

Chicken Tuscano (Chicken Breast Saut ed with Garlic, Grilled Eggplant, Fresh Tomato, Arugula, and Olives)

Grilled Chicken Balsamic (Chicken Breast Marinated with Balsamic, served with Mixed Grilled Vegetables)

Chicken Vino Blanco (Artichoke Hearts, Sun-dried Tomatoes, Basil, Garlic and White Wine)

Chicken Escarole (Saut ed Chicken with Garlic, White Wine served over a Bed of Escarole and Beans)

Chicken Zinfandel with Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel

Chicken Valestano (Breaded Chicken Breast served with Prosciutto, Mushrooms in a Light Sherry Cream)

Veal Tips with Wild Mushrooms served with a Port Wine and Wild Mushroom Sauce

Sliced Sausage saut ed with Onions, Red and Green Peppers served Red or White

Vegetable Risotto Stuffed Atlantic Flounder with Herb Beurre Blanc

Pan Seared Salmon with Fresh Lemon and Dill Sauce

Fresh Atlantic Flounder Oreganata

(Chef Carved Entrees)

Roasted Top Round of Beef, Garlic and Rosemary Au Jus

Horseradish Encrusted Top Round of Beef, Au Jus

Rosemary Roasted Loin of Pork with Port Wine Gravy

Roasted Turkey Breast (served with a Natural Gravy, Herb Mayonnaise, Dijon Mustard and Cranberry Sauce)

Accompaniments

(select three)

Penne Pasta with Vodka Sauce

Cavatelli and Fresh Broccoli with Garlic and Oil

Farfalle with Fresh Broccoli, Tomato and Pesto

Fusilli, Grilled Vegetables, Fresh Garlic, Basil served in a Light Marinara Sauce

Grilled Vegetables, Fresh Garlic and Oil

Rigatoni Pasta with Garlic, Basil, Fresh Tomato, Ricotta and Marinara

Roasted Red Bliss Potato with Caramelized Onions

Roasted Red Bliss and Sweet Potato

Red Bliss Smashed Potato with Garlic and Cream

Vegetable Rice Pilaf

Green Beans Amandine

Roasted Mixed Seasonal Vegetables

Green Beans and Julienne Carrots

Eggplant and Mozzarella Pinwheels with Marinara

Dessert

Custom Sheet Cake or Italian Cookies and Seasonal Fresh Fruit

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 or \$3100.00

Children under 10 are half price

Price excludes Sales Tax

Staff Gratuity is additional

Rentals, Beverages and Alcohol is additional

China and Flatware for food service add \$5.00 per person

Utility staff required with China and Flatware

For more information or to arrange a consultation

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

www.falcoscatering.com