



Off Premise Plated Package

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

Cold Display

(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

Plated Dinner

Warm Rolls with Butter

Salad

(select one)

Traditional Caesar Salad with Croutons

Mixed Greens with a Balsamic Vinaigrette Dressing

Mesclun Greens with a Raspberry Vinaigrette Dressing

Entree

(select up to three with pre-determined count required or combination entree)

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

Chicken Balsamic (Chicken Breast Marinated with Balsamic Marinade, 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, a Splash of White Wine, over a Bed of Escarole and Beans)

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

Chicken Valestano (Breaded Chicken Breast with Prosciutto and Mushrooms in a Light Sherry Cream Sauce)

Stuffed Chicken Milano (Stuffed with Fresh Mozzarella, Spinach and Prosciutto)

Stuffed Chicken Jubilee (Stuffed with Cornbread and Dried Cranberries Topped with a Sweet Vanilla Sauce)

Marinated Sliced Sirloin served with a Wild Mushroom Demi-Glace

Roasted Prime Rib served with Our Signature Dry Rub and Au jus

Flounder Oreganata

Vegetable Risotto Stuffed Atlantic Flounder with Herb Beurre Blanc

Seared Salmon served with a Lemon and Dill

Penne Vodka served with Grilled Shrimp

Fresh Vegetables

(select one)

Roasted or Steamed Mixed Vegetables

Green Beans and Julienne Carrots

String Beans Amandine

Eggplant and Mozzarella Pinwheels with Marinara

Potato and Rice

(select one)

Roasted New Potato with Caramelized Onions

Smashed New Potatoes with Roasted Garlic and Cream

Roasted New and Sweet Potatoes

Blended Wild Rice with Fresh Herbs

Vegetable Rice Pilaf

Dessert

Customized Sheet Cake

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

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