



THE ASBURY

Boardwalk Plated Wedding Package

Your Package will include:

5 Hour Event

Event Specialist

Maître d' to oversee and coordinate day of

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 Hors d'oeuvres from our full list of 90 options

International Cheese Display

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar,
Aged Manchego, Wisconsin Munster & Cranberry Goat Cheese
Fresh Red Grapes, Seasonal Melon, Strawberries, Flatbreads and Crackers

The Mediterranean

Marinated Grilled Vegetables, Roasted Peppers, Artichoke Hearts,
Homemade Fresh Mozzarella, Plum Tomato, Olive Tapenade,
Roasted Garlic Hummus, Fresh Tomato Bruschetta,
Sliced Ciabatta Bread, Crostini and Pita Triangles

Cocktail Hour Stations

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

Gourmet Macaroni and Cheese Station

Client to choose cheese option from the following:
Traditional, White Cheddar Truffle, Baked Gruyere & Cheddar or Pepper Jack Cheese
Seasoned Breadcrumbs, Crumbled Bacon Bits, Jalapenos,
Crunchy Tortilla Strips, Green Onions, Cilantro and Broccoli
Fresh Maine Lobster Add \$3.00 per guest

Slider Station

Petite Hamburger or Pulled Pork
Served on a Potato Roll with your choice of
American Cheese, Shredded Lettuce, Ketchup Mustard and Mayonnaise

Philadelphia Cheese Steak Station

Sliced Steak with your choice of American, Cheddar Cheese,
Sautéed Onions, Fresh Mushrooms, Banana Peppers and Ketchup

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

Grilled Cheese and Tomato Soup

Hot Grilled Cheese off the griddle
Grilled Cheese and Swiss
Grilled Cheddar and Bacon
Grilled Provolone and Fresh Tomato
Traditional American Cheese
Served with a shot of Tomato Soup

Pasta Station

Parmesan cheese, Red Pepper flakes and sliced French bread served in a Cosmo glass
(select two)

Penne Pasta with Vodka Sauce

Rigatoni Bolognese

Rigatoni Ricotta

Farfalle with Broccoli, Tomato and Pesto

Penne Pasta with Fresh Grilled Vegetables

Fusilli Pasta with Broccoli and Roasted Red Peppers

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Fajita Station

Sizzling Beef and Chicken Served with Sautéed Onions, Peppers,
Salsa, Sour Cream, Fresh Guacamole and Warm Flour Tortillas

Plated Entrée

Warm Rolls with Butter

Salad

(select one)

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing
Garnished with Pecorino Romano and Garlic Herb Croutons

Beet and Gorgonzola Salad

Julienne Beets and Crumbled Gorgonzola Cheese

Served over a bed of Mesclun Greens

Drizzled with Aged Balsamic Vinaigrette and Toasted Pecans

Baby Greens

Dried Cranberries with Shaved Fennel and Toasted Pecans

Served with a Fig Vinaigrette

The Carteret

Mandarin Oranges, Caramelized Red Onions, Toasted Almonds

On a bed of Field Greens served with a Bosc Pear Dressing

Entrée Selections

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

Chicken Francaise (Egg Battered Chicken Breast sautéed with White Wine, Lemon and Butter)
Chicken Supreme (French Breast with a Fresh Herb Stuffing served with Velouté)
Chicken Milano (French Breast stuffed with Spinach, Prosciutto and Mozzarella Cheese with Marsala Sauce)
Chicken Jubilee (French Breast stuffed with Corn Bread Stuffing, Dried Cranberries, Madeira Wine Sauce)
Grilled Chicken Balsamic with Herb Balsamic 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
Roasted French Breast of Chicken served with Madeira Mushroom Sauce
Roasted Chicken New Orleans (Dusted in Creole Spice served with a Pineapple Mango and Tomato Relish)
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise
Signature Dry Rub Sliced New York Sirloin with a Wild Mushroom Ragu
Horseradish Encrusted Prime Rib, Au Jus (Additional \$6.00 per person)
Center Cut 7oz. Filet Mignon Steak with Wild Mushroom Bordelaise (Additional \$10.00 per guest)
Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc
Breadcrumb, Pine Nuts and Pesto Crusted Salmon Garnished with Lemon Slices
Seared Salmon with a Tarragon Beurre Blanc
Fresh Atlantic Halibut with Grilled Pineapple and Coconut Beurre Blanc
Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc
Flounder Vera Cruz (Fresh Atlantic Flounder topped with Black Olives, Red Onions, Peppers and Fresh Tomato)

Fresh Vegetables

(select one)

Roasted Mixed Vegetables with Garlic and Oil
String Beans, Julienne Carrots and Yellow Squash
Sautéed String Beans Amandine
Sautéed String Beans with Pistachio Nuts
Sugar Snap Peas and Julienne Carrots
Sautéed Broccolini
Sweet Peas Sautéed with Seasonal Mushrooms
Roasted Brussel Sprouts with Garlic and Oil

Potato and Rice

(select one)

Roasted Red Bliss Potatoes with Caramelized Onion
Smashed New Potatoes with Roasted Garlic and Cream
Roasted New and Sweet Potatoes
Boiled New Potatoes with Rosemary Butter
Blended Wild Rice with Fresh Herbs
Roasted Fingerling Potatoes with Garlic and Rosemary
Saffron Rice
Truffle Smashed New Potatoes
Herb Roasted Yukon Gold Potatoes

Tableside Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Fresh Brewed Regular and Decaffeinated Coffee

Passed Dessert

(select two)

Miniature Cannoli with Powdered Sugar
Mini Oreo Milkshakes
Mini Vanilla Ice Cream Root Beer Floats
Chocolate Covered Strawberries
Funnel Cake Fries with Powdered Sugar
Chocolate Chip Cookies with Shots of Milk
Fruit Kabobs
Warm S'mores

Farewell Station

For your guests to enjoy on the ride home
Hot Pretzels with Mustard
Bottled Water
Fresh Brewed Regular and Decaffeinated Coffee

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' and Captain Gratuity is additional
Children under 10 and Vendor meals \$45.00 each
Roof top cocktail hour additional \$750.00

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