



THE ASBURY

## Buffet 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  
Garnished with  
Fresh Red Grapes, Seasonal Melon, Strawberries, Flatbreads and Crackers

## Fresh Vegetable Crudité

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

## Tapas

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

## Cocktail Hour Stations

(select one)

## Pasta Station

Parmesan Cheese and Red Pepper Flakes  
Sliced French Bread  
(select two)  
Penne Pasta with Vodka Sauce  
Cavatelli and Broccoli with Garlic and Oil  
Rigatoni Bolognese  
Penne Pasta with Fresh Grilled Vegetables  
Fusilli Pasta with Broccoli and Roasted Peppers  
Farfalle with Broccoli, Tomato and Pesto

## Sushi Station

Rolls include:  
California, Crab and Cucumber, Salmon,  
Shrimp Tempura, Tuna, Spicy Tuna  
Served with  
Pickled Ginger, Wasabi and Soy Sauce

## **Mashed Potato Bar**

White and Sweet Mashed Potatoes served in Martini glasses.  
Guests will prepare to taste with Grated Cheese, Mushroom Sauce,  
Crumbled Bacon, Green Onions, Sour Cream, Butter  
Brown Sugar, Miniature Marshmallows and Cinnamon

## **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

## **Philadelphia Cheese Steak Station**

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

## **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

## **Plated Salad**

Warm Dinner Rolls with Butter  
(select one)

## **Renaissance Salad**

Mixed Mesclun Greens  
Crumbled Gorgonzola, Roasted Pecans and Red Grape  
Homemade Balsamic Vinaigrette

## **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 Homemade Raspberry Vinaigrette

## Dinner Buffet

### Carving Station

(select one)

Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise

Roasted Loin of Pork

Honey Glazed Spiral Ham

Roasted Turkey Breast

Barbeque Corned Beef

Roasted Prime Rib of Beef Au Jus (additional \$4.00 per guest)

### Fish

(select one)

Flounder Stuffed with Crabmeat served with a Fresh Herbed Cream Sauce

Risotto Stuffed Flounder served with Lemon Beurre Blanc

Seared Salmon with Lemon and Dill Beurre Blanc

Shrimp Scampi

### Chicken

(select one)

Chicken Francaise

Chicken Marsala

Chicken Vino Blanco (Artichoke hearts, sundried tomato, garlic, basil, white wine)

Stuffed Chicken Milano (Mozzarella, spinach, prosciutto with marsala sauce)

Chicken Balsamic (herb balsamic sauce)

Chicken Rosemarie (Sun dried tomato pesto cream sauce)

### Accompaniments

(select three)

Mixed Seasonal Vegetable

String Beans Amandine or Pistachio Nuts

Steamed Broccoli

Sugar Snap Peas and Julienne Carrots

String Beans and Julienne Carrots

Eggplant and Mozzarella Pinwheels with Marinara

Ricotta Stuffed Shells

Cheese Lasagna

Manicotti Crepe

Roasted Red Bliss Potatoes with Caramelized Onion

Baked Idaho Potato served with Sour Cream and Butter

Smashed New Potatoes with Roasted Garlic and Cream

Boiled New Potatoes with Rosemary Butter

Blended Wild Rice with Fresh Herbs

Vegetable Rice Pilaf

Roasted Brussel Sprouts with Garlic and Oil

## Tableside Dessert

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

## Passed Desserts

Miniature Cannoli with Powdered Sugar  
Chocolate Covered Strawberries

## Farewell Station

For your guests to enjoy on the ride home  
Bottled Water  
Fresh Brewed Regular and Decaffeinated Coffee  
(select one)  
Hot Pretzels with Mustard  
Homemade Chocolate Chip Cookies

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

## 5Hour Event

100 Adult Guest Minimum  
Price excludes 20% service charge and sales tax  
Maitre d' and Bridal Attendant 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](mailto:falcoscatering@verizon.net)  
[www.falcoscatering.com](http://www.falcoscatering.com)