



THE ASBURY

Cocktail Wedding Package

Your Package will include:

5 Hour Event

Event Specialist

Maître d' to oversee and coordinate day of
Captain

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
Pepper jack and Wisconsin Munster Cheese garnished with
Fresh Red Grapes, 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 one station)

Philadelphia Cheese Steak Station

Hot off the griddle
Sliced Steak with American and Cheddar Cheese, Sautéed Onions, Fresh Mushrooms,
Banana Peppers and Ketchup served on a miniature Hoagie roll

Boardwalk Style Sausage, Peppers and Onion Station

Sweet Italian Sausage Hot off the Griddle
Garnished with choice of Julienne Green and Red Peppers, Onions, Marinara Sauce, Banana Peppers
served on a miniature Hoagie Roll

Gourmet Mac and Cheese

Guests will love this home cooked station
Gourmet Macaroni and Cheese options (select two)
White Cheddar Truffle, Baked Gruyere and Cheddar, Traditional, Alfredo
Served with guest's choice of accompaniments including
Seasoned Breadcrumbs, Crumbled Bacon Bits, Sautéed Spinach,
Jalapenos, Crunchy Tortilla Strips, Tabasco, Broccoli and Green Onions served with artisan bread

Sushi Station

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

Grilled Cheese & Tomato Soup

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

Dinner

Plated Salad

Warm Rolls with Butter
(select one)

Mixed Mesclun Greens

Julienne of Carrot, Sliced Cucumber, Bermuda Onion, Grape Tomato and Herb Croutons served with a Raspberry Vinaigrette

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

Stations

(select three stations)

Executive Chef's Table

(select three)

Eggplant and Mozzarella Pinwheels with Marinara Sauce
New Zealand Mussels and Fresh Clams Fra Diavolo
Penne Pasta with Vodka Sauce
Cavatelli and Broccoli with Garlic and Oil
Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil
Rigatoni, Prosciutto, Peas, Mushrooms & Shrimp served in a Light Sherry Cream Sauce
Sweet Italian Sausage with Green and Red Peppers
General Joey's Chicken over Fried Rice
Braised Veal Tips with Wild Mushrooms and Marsala Wine
Sautéed Boneless Chicken Scampi
Roasted Brussel Sprouts with Garlic and Oil

Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers
Guacamole, Sour Cream, Shredded Cheese, Salsa, Warm Flour & Corn Tortillas
Refried Beans and Mexican Rice

Mashed Potato Bar

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

Satay Station

Chef attended and served Rice, Grilled Vegetables and Pita
Skewered Teriyaki Marinated Flank Steak,
Tequila Lime Grilled Shrimp,
Soy Ginger Marinated Chicken
Peanut Sauce, Sweet Chili Sauce and Hoisin Barbeque Dip

Asian Station

Beef and Broccoli
General Joey's Chicken
Fresh Vegetable Lo Mein
Fried Rice
Served in a Chinese Takeout Box with Chop Stix

Carving Station

Chef attended and beautifully presented
Roasted Red Bliss Potato with Caramelized Onions
(select two)
Braised Corned Beef
Barbeque Corned Beef
Roasted Turkey Breast with Natural Gravy
Honey Glazed Spiral Ham
Roasted New York Sirloin with Mushroom Bordelaise
Horseradish Encrusted Sirloin with Garlic and Rosemary Au Jus
Dry Rub Sirloin with Port Wine Demi-Glace
Roasted Loin of Pork with Maple Demi-Glace
Fresh Baked Rye, Pumpernickel, and Miniature Hard Rolls
Served with Appropriate Condiments

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Fresh Brewed Coffee and Tea

Passed Desserts

(select two)
Miniature Cannoli with Powdered Sugar
Chocolate Covered Strawberries
Brownies
Cream Puffs
Oreo Milkshakes
Warm S'mores
Mini Donuts

Farewell Station

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

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 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

www.falcoscatering.com