



2026 Off Premise Buffet Wedding for 70 – 95 Guests

Your package will include

5 Hour Event
Event Specialist
Rental Assistance
Maître d' to oversee your affair
Full Wait Staff
Professional Bartenders
Chefs to cook on site
Custom wedding cake from Chocolate Carousel
Lantern and candle decorations for stations
Silver Chafers for food service
Unlimited soft drinks, juice, and bar mixers
Alcohol ordering and delivery arrangements
Recycling and trash removal

Ceremony arrangements on site

Maître d' coordination one half hour before Cocktail Hour \$400.00
Rental chair set up and break down \$2.00 per chair

Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of 90 options

International Cheese, Fresh Vegetable Crudité and Tapas

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar

Pepper jack and Wisconsin Munster Cheese garnished with

Fresh Red Grapes, Strawberries, Flatbreads and Crackers

Crisp Baby Carrots, Broccoli, Cauliflower, Celery, Red Bell Peppers,

Yellow Squash, Sweet Grape Tomato, served with

Spinach Dip, Blue Cheese and Roasted Pepper Ranch

Roasted Garlic Hummus

Olive Tapenade

Dalmatia Fig Preserves

Pita Triangles and Sliced Italian Baguette

Executive Chef's Table

(select two)

Eggplant & Mozzarella Pinwheels with Marinara Sauce

Oriental Fresh Vegetable Stir Fry

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Garlic and Oil

Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream

Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil

Boneless Chicken Murphy

Sweet Italian Sausage with Green and Red Peppers

General Joey's Chicken over Fried Rice

Sautéed Boneless Chicken Scampi

*Additional cocktail hour station options are available

Dinner

Plated 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

~Buffet~

Dinner Entrées

(select three)

Chicken Francaise (Egg Battered and Sautéed in a White Wine and Lemon Butter Sauce)

Chicken Marsala (Sautéed with Mushrooms and Marsala Wine)

Chicken Tuscano (Chicken Breast Sautéed 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 (Sautéed 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 sautéed with Onions, Red and Green Peppers served Red or White

Vegetable Risotto Stuffed Atlantic Flounder with Light Cream Lobster Sauce

Pan Seared Salmon with Fresh Lemon and Dill Sauce

Fresh Atlantic Flounder Oreganata

(Chef Carved Entrees)

Roasted NY Sirloin with Garlic and Rosemary Au Jus

Horseradish Encrusted NY Sirloin with Garlic and Rosemary 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

Wedding Cake from Chocolate Carousel

Fresh Brewed Coffee and Tea

Farewell Station (our gift to you)

For your guests to enjoy on the ride home

Hot Pretzels with Mustard

Fresh Brewed Coffee

Bottled Water

Beverage Service

Assorted Soft Drinks, Bottled Water, Ice, Fruit and Mixer Bar

Liquor Liability Insurance & Certified Bartender included

We will be happy to take care of all your alcohol arrangements through our preferred vendor

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

70 Adult guest minimum

Children under 10 and Vendor meals \$45.00 each

Price excludes Sales Tax

Staff Gratuity, Rentals and Alcohol is additional

For more information or to arrange a consultation

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

www.falcoscatering.com