



2026 Off Premise Plated 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 Display

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

Fresh Vegetable Crudit 

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

Executive Chef's Table

(select two)

Eggplant & Mozzarella Pinwheels with Marinara Sauce (gluten free)
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
Saut ed Boneless Chicken Scampi

*Additional cocktail hour station options are available

~Dinner~

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

Entrée Selections

Choice of two offered tableside or combination entree

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 Zinfandel (Artichoke Hearts, Fresh Tomato, Portobello Mushrooms with White Zinfandel)
French Breast of Chicken served in a Tarragon Apple Cider Sauce
Roasted Sliced New York Sirloin with Wild Mushroom Bordelaise
Signature Dry Rub Sliced New York Sirloin with Wild Mushroom Ragu
Horseradish Encrusted Prime Rib, Au Jus
Sliced Filet Mignon with Wild Mushroom Bordelaise (Additional \$6.00 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
Flounder Vera Cruz (Fresh Atlantic Flounder topped with Black Olives, Red Onions, Peppers and Tomato)
Crabmeat Stuffed Gulf Shrimp served with a Lemon Beurre Blanc

Fresh Vegetables

(select one)

Roasted Mixed Vegetables
String Beans, Julienne Carrots and Yellow Squash
Sautéed String Beans Amandine
Sautéed String Beans with Pistachio Nuts
Sugar Snap Peas and Julienne Carrots
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

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