



## Stone Mill Acres Wedding Buffet Package

Your package will include:

5 Hour Event

Catering Specialist

Professional Chefs and kitchen staff to cook on site

Maître d' to oversee the reception and coordinate all event details

Bridal Attendant

Full Wait Staff

Professional Bartenders

Custom wedding cake from The Pastry Chef

Silver flatware

Sustainable white sugar cane plates for cocktail hour

China dinner plates

Lantern and candle decorations for stations

Silver chafers for food service

Unlimited soft drinks, juice, bar mixers, water and ice

Alcohol ordering and delivery arrangements

Ceremony arrangements on site

Maître d' coordination one half hour before Cocktail Hour: \$400.00

## Cocktail Hour

One Hour of Unlimited Butler Style Passed Hors d'oeuvres

Select twelve from our full list of 90 options

## Tiered Charcuterie Display

A beautifully curated assortment of Fresh Vegetables, Cured Meats, Cheeses, Gourmet Spreads, Fresh and Dried Fruits, Candied Pecans, Breads and Crackers

## Executive Chef's Table

A gourmet selection of our favorites

Select three

## Eggplant and Mozzarella Pinwheels

Rolled and baked, served with a rich Marinara Sauce

## Penne Pasta with Vodka Sauce

Classic Penne tossed in a creamy Tomato Vodka Sauce

## Cavatelli with Fresh Broccoli

Sautéed in Garlic and Olive Oil for a light, flavorful finish

## Rigatoni with Shrimp, Prosciutto, Mushrooms, and Peas

Tossed in a delicate Sherry Cream Sauce

## Fusilli with Portabella Mushrooms, Roasted Red Peppers, Garlic, and Olive Oil

A medley of Seasonal Vegetables in a light, fragrant Olive Oil Sauce

## Homemade Mac and Cheese

Creamy Cheddar Pasta finished with a Golden Breadcrumb Topping

## Boneless Chicken Murphy

Sautéed with Onions, Peppers, and Mushrooms in a savory Brown Sauce

## Sliced Sweet Sausage

Griddled with Onions, Red and Green Peppers, served with Marinara

## General Joey's Chicken

Crispy Sautéed Chicken served over Fried Rice with a flavorful sauce

## Sautéed Boneless Chicken Scampi

Tender Chicken Sautéed with Garlic, Lemon, and a light Butter Sauce

*\*Additional station options are available. Please refer to our full list of options. An upcharge may apply.*

## Dinner

Warm Dinner Rolls with Butter

## Salad Course

Plated for sit-down service or presented on the buffet for guests to serve themselves

*Select one salad*

### 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 Dressing

## Dinner Buffet

### Carving Station

*Select one*

Roasted NY Sirloin with Garlic and Rosemary Au Jus

BBQ Loin of Pork

Honey Glazed Spiral Ham

Roasted Turkey Breast

Roasted Prime Rib of Beef Au Jus \* Additional \$10.00 per person

### Fish Entrée

*Select one*

Crab Meat Stuffed Atlantic Flounder with a Lemon Chive Beurre Blanc

Risotto Stuffed Flounder served with Lemon Beurre Blanc

Seared Salmon with Lemon and Dill Beurre Blanc

Shrimp Scampi

### Chicken Entrée

*Select one*

Chicken Francaise - Egg battered and sautéed in White Wine and Lemon Butter Sauce

Chicken Marsala - Sautéed with Mushrooms and Marsala Wine

Chicken Vino Blanco – Sun-dried Tomato, Artichoke Hearts, White Wine and Basil

Grilled Chicken Balsamic - Chicken Breast marinated with Balsamic

## Accompaniments

*Select three*

### Pasta

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Rigatoni Ricotta

## **Vegetables**

Seasonal Mixed Vegetables – Broccoli, Cauliflower, Carrots, Green Beans and Squash

Sautéed Broccoli with Garlic and Olive Oil

String Beans with Julienne Carrots

Eggplant and Fresh Mozzarella Pinwheels with Marinara

## **Potatoes & Rice**

Roasted Red Bliss Potatoes with Caramelized Onions

Roasted Red Bliss and Sweet Potatoes

Smashed New Potatoes with Roasted Garlic and Cream

Rice Pilaf

## **Dessert**

Custom Tiered Wedding Cake from The Pastry Chef

Fresh Brewed Coffee and Tea

## **Farewell Station**

For your guests to enjoy on the ride home — our gift to you

Hot Pretzels with Mustard

Bottled Water

## **Beverage Service**

Soft Drinks, Ice, Fruit, Bar Mixers, Water and Ice

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

100 Adult guest or \$12,000 minimum

Children under 10 and vendor meals: \$50 each

Price excludes sales tax and staff gratuity

Alcohol is not included

\*All event rentals, including but not limited to tents, dance floors, bars, chair cushions, tables, chairs, and other rental items, must be arranged exclusively through Stone Mill Acres. Outside vendors are not permitted to bring rental equipment onto the property unless it has been rented through and approved by Stone Mill Acres in advance.

For more information or to schedule a consultation:

Contact 732-660-9000 or email [info@falcoscatering.com](mailto:info@falcoscatering.com)