

# Falco's

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## Falco's Catering at Stone Mill Acres

### Wedding Catering Packages

Alissa Grasso  
Heather Messina

732-660-9000

[info@falcoscatering.com](mailto:info@falcoscatering.com)

[www.falcoscatering.com](http://www.falcoscatering.com)

1110 Highway 35 South, Ocean, NJ 07712



## What sets Falco's Catering apart from other caterers?

Falco's Catering is proud to be a family owned and operated company for the last 30 years. Several qualities set us apart in this industry:

\*We pride ourselves on preparing and serving the highest quality food. Most of the items on our menus are homemade and hand crafted the day of your wedding or event. We employ full time Culinary School educated Chefs and Cooks who are on site for every event.

\*We are a full-service caterer, meaning we will handle every aspect of your event from start to finish. Depending on your venue, we coordinate the food, staff, rentals, alcohol, floor plans and layouts. Our Maître d' will meet with you the week of your wedding to discuss all details. They can coordinate your ceremony, set up your place cards, favors and other personal items. Our Bridal Attendants are the personal wait staff for our brides and grooms and they help the Maître d' with set up and logistics of the day. Our Captains oversee all non-wedding events and will assist in anything needed throughout your party.

\*We are experts at off premise events. We will schedule a site visit, arrange rentals and give you the best advice on layouts and floor plans.

\*We are proud to have a wonderful team of full-time and part-time in-house staff who are friendly and accommodating. We do not use Temp Agency or Rental Staff. We are more than employees; we are family and we hope this comes through in our service.

\*Our full-time staff knows many layers of this business.

Stephen Falco - Owner, Chef, Business Manager and Site Visit Specialist

Joey Falco - Owner and Executive Chef

Alissa Grasso - Catering Sales Manager, HR and Payroll

Heather Messina - Catering Sales Associate, Wedding Maître d' and Bartender

Jenna Falco- Director of Marketing and Business Development, Head Bartender

Lisa Conover - Maître d', Staffing and Hiring

Being knowledgeable about so many aspects of this business ensures that our clients will be provided with the highest quality food, service and expert advice. Through the years we have built solid and trusting relationships with many area vendors; Photographers, Event Planners, DJ's, Bands, Florists, etc. We can use these relationships and contacts to make sure you have a great team of professionals for your milestone celebrations.



## Falco's Catering at Stone Mill Acres

Falco's Catering is one of New Jersey's most experienced off-premise caterers, with more than 30 years of experience creating exceptional events in a wide variety of venues. At Stone Mill Acres, we bring our entire culinary operation with us, allowing us to create a seamless dining experience without the need for a traditional kitchen facility.

From our professional chefs and service staff to our ovens, equipment and complete outdoor kitchen setup, Falco's has everything needed to prepare and serve fresh, delicious cuisine on-site. Our food is prepared in our fully equipped catering tent, allowing our culinary team to deliver the same high-quality meals and exceptional presentations our clients have come to expect from us.

While we work behind the scenes, you and your guests can relax and enjoy every moment of your celebration. From preparation through service, Falco's Catering manages every detail to ensure a flawless event experience at Stone Mill Acres.

**Menu:** Your Catering Sales Consultant can send you all our catering packages. From a Backyard BBQ to an Elegant Wedding...we do it all! We would also be happy to fully customize a menu for you.

**Pricing:** Per person pricing and staffing requirements vary based on the catering package selected. Please note that rentals, alcohol and gratuities are additional. Suggested gratuities will be outlined in your contract.

**Rentals:** All rentals are separate from your catering contract. Falco's Catering works with trusted local rental companies and would be happy to assist with all of your rental needs. Pricing will vary depending on the menu selection, guest count and type of event.

**Alcohol Policy:** Alcohol services are separate from your catering contract. Your Catering Sales Consultant will be happy to assist with your alcohol arrangements.

Falco's Catering provides mixers which includes, sliced fruit, juice and garnish for bar service.

**Preferred Vendors:** Please visit our website, [www.falcoscatering.com](http://www.falcoscatering.com).





## Alcohol At Your Wedding

Falco's Catering would be happy to assist with your alcohol arrangements. We work with Cobblestone Wine & Spirits to provide convenient and cost-effective beverage options for your event.

We can order your preferred selections at liquor store pricing and your order will be delivered directly to your event on the day of service. A credit card will be required when the order is placed for payment to Falco's Catering.

If there are any unopened bottles remaining after your event, your bartender will package them for you to take home. There is also no need to worry about running out during your celebration—Cobblestone Wine & Spirits can provide additional delivery during your event if needed.

It is a simple, convenient way to provide your guests with the beverages they enjoy while helping you save on costs.

### Average Alcohol Pricing Breakdown:

Bar service pricing will vary depending on the selections and level of service chosen. The following are average costs:

Beer and Wine Bar: \$6–\$12 per person

Beer, Wine, and Signature Drink Bar: \$10–\$14 per person

Full Bar Including Beer, Wine, and Spirits: \$12–\$20 per person





## Butler Style Passed Hors d'oeuvres

## Hot Hors d'oeuvres

Artichoke Hearts Francaise

Bacon Wrapped Date Stuffed with Pecorino Romano (gf)

Baked Brie wrapped in Phyllo Dough, served with Raspberry Melba sauce

BBQ Pulled Pork Sliders

Beer Braised Beef Short Rib served on a Mini Potato Roll

Black Bean and Avocado Canapés (vegan)

Buffalo Cauliflower Bites with Bleu Cheese

Cajun Shrimp and Grits (gf)

Chicken and Waffles with Warm Maple Syrup

Chicken Parmesan Slider

Chicken Satay with Peanut sauce

Chicken Quesadilla Cones with Sour Cream

Clams Casino

Clams Oreganato

Cocktail Franks served with Mustard

Coconut Shrimp served with Sweet Chili Dipping Sauce

Crabmeat Stuffed Mushrooms

Crab Cake Slider with Chipotle Aioli

Crispy Brussel Sprouts (vegan) with a Garlic Aioli

Deep Dish Pizza

Duxelle Stuffed Mushrooms

Flank Steak with Brie Cheese and Caramelized Vidalia Onions

Fontina Grilled Cheese Sandwich brushed with Truffle Oil

Four Cheese Arancini (rice balls) with Pomodoro Sauce

Fresh Mozzarella with Roasted Red Peppers and Pesto served on Grilled Focaccia Bread

Fried Cheese Ravioli with Marinara

Fried Chicken and Biscuits with Hot Pepper Jelly

Grilled Chicken Roasted Peppers and Fresh Mozzarella

Grilled Vegetable Quesadilla with Vegan Cheese (vegan)

Herb Roasted Baby Lamb Chops (up charge, gf)

Homemade Macaroni and Cheese served in a Tortilla Cup

Lobster Mac and Cheese (up charge)

Lobster Cobbler

Miniature Shredded Beef Taco served in a Tortilla Cup (gf)

Mini Cuban Sandwiches

Mini French Onion Soup in a Bread Bowl

Mini Hamburger and Cheeseburger Sliders

Mini Stuffed Baked Potato Skin with Sour Cream (gf)

Parmesan and Asiago Grilled Cheese Sandwich with Pomodoro Sauce

Petite Crab Cake with Avocado Cream Sauce

Petite Philadelphia Cheese Steak Sandwich

Phyllo Shells filled with Wild Mushroom and Herbs (vegan)

Pork Dumpling

Potato Chip Chicken with Honey Mustard Sauce

Potato Leek Sip Soup

Potato Pancakes with Homemade Apple Sauce and Sour Cream

Pork Roll and Cheese Sliders

Pulled Pork and Cornbread

Roasted Figs with Sweet Cream wrapped in Prosciutto (gf)

Roasted Potato wedges with Pesto Cream Fraiche (gf)

Roasted Sweet Potato Wedges (vegan) with Honey Sour Cream

Sautéed Chicken Scampi served on French Bread

Scallops wrapped with Bacon (gf)

Seared Sea Scallops with Truffle Cream Sauce (gf)

Short Rib and Mashed Potatoes (gf)

Sliced Marinated Flank Steak served on Garlic Toast with a Horseradish sauce

Southwestern Beef Empanada with Sour Cream

Spanakopita (Spinach Phyllo)

Cajun Shrimp and Grits (gf)

Shrimp Bisque Sip Soup

Tomato Soup Shooters with Fontina Grilled Cheese

Tequila Lime Grilled Shrimp (gf)

Vegetable Spring Roll (vegan)





## Cool Hors d'oeuvres

Assorted Sushi Rolls with Wasabi Dipping Sauce (up charge)

BLT with Herb Mayo Drizzle in a Pastry Shell

Cajun Shrimp served with a Bourbon Cocktail Sauce (gf)

Eggplant and Olive Tapenade served on a Pita Crisp (vegan)

Endive Stuffed with Walnuts and Blue Cheese (gf)

Fig Mascarpone in a Tartlet Shell with Honey Drizzle

Fig and Olive Tapenade (vegan)

Fresh Figs Wrapped with Prosciutto (seasonal, gf)

Fresh Strawberries with Brie and Walnuts (gf)

Fresh Tomato Bruschetta (vegan)

Goat Cheese and Honey Phyllo

Grilled Portabella, Fresh Mozzarella and Grape Tomato Skewers with Balsamic Drizzle (gf)

Homemade Chicken Salad Slider

Jumbo Shrimp Cocktail with a Bourbon Cocktail Sauce (gf)

Lump Crabmeat served in a Phyllo Shell with a Mango Chili Puree

Mango Salsa served on a Cucumber Round (vegan)

Marinated Beet and Carrot on Endive (vegan)

Melon wrapped Prosciutto with Pecorino Romano (gf)

Fresh Peaches wrapped with Prosciutto (gf)

Pepper Seared Tuna with Mango Salsa on a Cucumber Round (gf)

Pepper Seared Tuna with Pickled Ginger and Wasabi on a Cucumber Round (gf)

Petite Lobster Roll (up charge)

Portabella and Asparagus Skewer with Balsamic Drizzle (vegan, gf)

Prosciutto Wrapped Asparagus with Lemon Mayo (gf)

Ricotta and Pine Nuts in a Phyllo Shell with a Honey Drizzle

Roasted Beets and Goat Cheese served with a Balsamic Drizzle (gf)

Smoked Salmon on Endive with Dill Sauce and Capers (gf)

Sliced Tomato and Fresh Basil served on Flatbread (vegan)

Tuna Tartare with Sesame Sauce

Tuna Tacos (up charge)

Walnut, Arugula and Gorgonzola Crostini

Whipped Ricotta, Sun Dried Tomatoes, Basil and Olive Oil served on Crostini

White Bean and Caper Puree served on Pita garnished with Roasted Pepper (vegan)



## Falco's Catering Stations

Stations can be added to any package or we would be happy to customize a menu to include your favorite selections (an up charge may be applied)

### Satay Station

Skewered Teriyaki Marinated Flank Steak, Tequila Lime Grilled Shrimp, Soy Ginger Marinated Chicken and Rosemary Garlic Marinated Lamb  
Served with an array of dipping sauces  
Chimi Churri Sauce, Peanut Sauce, Sweet Chili Sauce, Hoisin BBQ Sauce, Roasted Poblano Pepper Sauce, Pomegranate Mint Sauce  
Accompaniments to include:  
Shredded Lettuce, Tomato, Grilled Vegetables, Peppers, Onions, Warm Tortilla, Pita Triangles, and Jasmine Rice

### Asian Wok Station

(select two)  
Grilled Tofu, Orange Chicken, Spicy Shrimp, Grilled Beef or Szechuan Pork  
(select two)  
Lo Mein Noodles, Rice Noodles, Jasmine Rice or Fried Rice  
Served with:  
Water Chestnuts, Bean Sprouts, Mushrooms, Pea Pods, Bok Choy, Carrots, Broccoli, Crispy Wonton Strips, Peanuts, Hoisin Sauce, Sesame Sauce, and a Garlic Peanut Sauce  
Stir-fried on site and served in a Chinese take-out box

### Fajita Station

Grilled Chicken and Beef with sautéed Onions, Peppers  
Guacamole, Sour Cream, Shredded Cheese, Salsa and Warm Flour Tortillas

### Fire and Ice Seafood Station

Chilled Shrimp Cocktail served with a Bourbon Cocktail Sauce  
Iced Chesapeake Oysters and Little Neck Clams  
Steamed Mussels in a White Wine and Lemon Grass Broth Sautéed Garlic Shrimp  
Pan-seared Cocktail Crab Cakes

### Sushi Station

California, Vegetable, Avocado, Crab and Cucumber, Tuna, Spicy Tuna, Salmon, Rainbow, Eel and Philadelphia Rolls  
Accompanied by Pickled Ginger, Wasabi, and Soy Sauce

## **Raw Bar**

(priced per piece, market)

Blue Point Oysters

Little Neck Clams

Jumbo Shrimp Cocktail

Snow Crab Claws

Served with Tabasco, Mignonette Sauce, Bourbon Cocktail Sauce,

Sliced Lemons and Oyster Crackers

\*\*\*Additional \$175 Chef fee required\*\*\*

## **Mashed Potato Bar**

White and Sweet Mashed Potatoes served in Cosmo glasses.

Guests will top with Grated Cheese, Mushroom Sauce, Crumbled Bacon, Green Onions,

Sour Cream, Butter Brown Sugar, Miniature Marshmallows and Cinnamon

## **Ultimate Potato Bar**

Potato and Onion Pierogis, White Mashed Potatoes and Sweet Potato Fries

Served with Grated Cheese, Cheddar Cheese, Caramelized Onions, Applesauce,

Mushroom Sauce, Brown Sugar, Marshmallows, Bacon, Green Onions, Honey Mustard,

Sour Cream and Butter

## **French Fry Station**

Crispy French Fries, Waffle Fries or Sweet Potato Fries

Topped with Parmesan Cheese, Melted Cheddar Cheese, Malt Vinegar, Homemade Chili,

Tabasco Sauce, BBQ Sauce, Homemade Gravy, Ketchup and Ranch Dressing

## **Spud Bar**

Extra Large Idaho Baked Potato, Fresh Chopped Tomato, Chives, Whipped Butter, Homemade Chili,

Chopped Broccoli, Shredded Cheddar and Swiss Cheese, Green Onions,

Chopped Bacon and Sour Cream

## **Fish Taco Station**

Pan Seared Caribbean Spiced Mahi Mahi

Flour and Corn Tortillas warmed on a griddle

Honey Lime Slaw, Shredded Romaine, Pico De Gallo, Sliced Black Olives, Chile Mayo,

Avocado Cilantro Cream, Fresh Sliced Lime, Black Beans, Rice,

Tortilla Chips and Homemade Salsa

## **Taco Bar**

Bamboo boats with Corn and Flour Tortillas

Shredded Chicken

Seasoned Beef

Corkscrew Shrimp or Mahi Mahi

Spanish-Style Rice

Tri Color Tortilla Chips, Shredded Cheddar Cheese, Corn and Black Beans,

Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

## **Boardwalk Style Sausage, Peppers and Onion Station**

Sweet Italian Sausage Hot off the Griddle

Garnished with Julienne Green Peppers and Red Peppers, Onions, Marinara Sauce, Banana Peppers served on a Miniature Hoagie Roll

## **Tailgate**

Boneless Buffalo Wings, Jalapeno Poppers, Cocktail Franks, Sweet BBQ Meatballs, Pretzel Bites, Bleu Cheese Dressing, Ranch, Marinara Sauce and Mustard

## **Carving Station**

Carving station includes:

Warm dinner rolls with your choice of the following spreads

Dijon Mustard, Deli Mustard, Mayonnaise, Cranberry Sauce and Horseradish Sauce

Select Two:

Smoked Turkey Breast, Stuffed Loin of Pork, Prime Rib,

Fresh Ham, Honey Spiral Ham, Rack of Lamb,

NY Strip Steak, Roasted Top Round of Beef, Corned Beef

Roasted Turkey Breast, Marinated Flank Steak, Seared Tuna Loin

Our many fine sauces include:

Au Jus, Port wine Demi Glaze,

Porcini Mushrooms, Rosemary Garlic Au Jus,

Béarnaise and Three Peppercorn Sauce

## **Southwestern Station**

This station includes:

Sliced Grilled Chicken with Sautéed Onions and Peppers

Sliced Beef with Sautéed Onions and Peppers

Taco Beef, Refried Beans, and Mexican Rice

Accompaniments to Include:

Shredded Lettuce, Grated Cheddar, Sour Cream, Diced Tomato,

Diced Onion, Fresh Guacamole, Salsa, Taco Shells, and Flour Tortillas

## **Philadelphia Cheesesteak Station**

Sliced beef sautéed with caramelized onion and banana peppers served on hoagie rolls with melted American and Cheddar cheese prepared on our tabletop griddle.

## **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



## Paella Station

Prepared on site in a traditional Paella Pan  
Shrimp, Scallops, Chicken, Sausage, Clams and Mussels  
Served in a Tomato Saffron Rice

## 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

## Bacon Bar

Applewood Smoked, Chocolate Drizzled,  
Homestyle Hickory and Praline Bacon  
Served with:  
Maple Syrup, Teriyaki Sauce, Mayonnaise, Herb Mayo,  
Honey Pesto, Sliced Tomato, Shredded Lettuce and Mini Rolls

## Mini Meals Station

(select two)

Penne Vodka with Grilled Chicken or Shrimp  
Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle  
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi Glaze Drizzle  
Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Vinaigrette  
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle  
Eggplant and Mozzarella Pinwheels over Penne Vodka  
Sautéed Shrimp Provencal over Risotto Milanese  
Chicken and Vegetable Lo Mein served in a Chinese Take Out Box



## **Assorted Passed Desserts**

Mini Milkshakes, Warm Chocolate Cookies with Shots of Cold Milk, Chocolate Covered Strawberries, Miniature Cannoli, Assorted Sorbet, Miniature Assorted Doughnuts, Assorted Fruit Kabobs, and Miniature Brownies with Shots of Milk

## **Flaming Bananas Foster**

Fresh sliced Bananas sautéed with Butter, Brown Sugar, Cinnamon, Honey and Rum  
Served over Vanilla Ice Cream

## **S 'mores Station**

Marshmallows dipped in Milk Chocolate Served with Graham Crackers, Mini M&M, Oreos, Pretzels and Toasted Almond

## **Caramel Apple Dipping Station**

Crisp Apple Wedges dipped in Hot Goopy Caramel and Sprinkled with Assorted Toppings

## **Igloo Pop and Homemade Italian Ice Bar**

Feel like a kid again and create your own homemade  
Ice Cream Pop with a variety of Assorted Toppings  
Select from a variety of Italian Ice Flavors for your guests to enjoy

## **Cappuccino and Espresso Bar**

Freshly brewed espresso and prepared Cappuccino complete with Wafer Rolls, Sugar Sticks, Lemon Twists and Whipped Cream

## **The Viennese Station**

A lavish display of sinful desserts to include:

Wild Berry Tart, Tiramisu, Cream Puffs, Cannoli, Miniature Italian Pastries, Italian Butter Cookies, Cheese Cake, Death by Chocolate Cake, Seasonal fresh fruit display, Bananas Foster

## **Chocolate Fondue Station**

Melted Belgium Chocolate with Fresh Pineapple Wedges, Strawberries, Apples, Banana's, Rice Krispy Treats, Graham Crackers, Pretzels, Macaroons, Marshmallows, and Biscotti  
Chocolate Fountain add \$350.00

## **Sundae Bar**

Vanilla and Chocolate Ice Cream  
Served with Gummy Bears, Mini M&M's, Crushed Oreos, Toasted Almonds, Reeses Pieces, Marshmallows, Chocolate Syrup, Caramel, Sprinkles, Whipped Cream and Cherries

## **Fresh Belgium Waffles and Ice Cream**

Chef attended and made to order  
Vanilla and Chocolate Ice Cream  
Served with Sliced Strawberries, Sliced Bananas, Sliced Peaches, Toasted Almonds, Chocolate Chips, Wet Walnuts, Marshmallows, Chocolate Syrup, Shredded Coconut, Sprinkles, Honey and Whipped Cream



## Wedding Ceremony Arrangements

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

Rental chair set up and break down **\$2.00 per chair**

Staff Passed Champagne **\$1.00 per person** plus the cost of alcohol and glass rental

Ceremony Beverage Station (choice of two) **\$3.00 per Person**

Spring Water with Sliced Lemons

Spring Water with Sliced Cucumber

Sweetened Iced Tea

Lemonade

Fresh Brewed Iced Tea

Clear plastic cups included

Poland Spring Bottled Water

Glass Beverage Dispensers **\$40.00 each**

