Stone Mill Acres Wedding Mini Meal Package

Your package will include:

5 Hour Event
Event Specialist to assist with planning and coordination
Rental assistance
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

Cocktail Hour Station
Select one station

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

Asian Station
Delicious Asian-inspired dishes served in takeout boxes with chopsticks:
Beef and Broccoli
General Joey's Chicken
Fresh Vegetable Lo Mein
Fried Rice

Boardwalk Style Sausage, Peppers and Onion
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

Philadelphia Cheese Steak
Sliced Steak with American and Cheddar Cheese, Sautéed Onions, Fresh Mushrooms,
Banana Peppers and Ketchup served on a Miniature Hoagie roll

Carving Station
Chef-attended and carved to order, served with appropriate sauces, condiments and assorted Rolls
select two

Braised Corned Beef Brisket
Honey Glazed Spiral Ham
Rosemary Roasted Loin of Pork
Teriyaki Marinated Flank Steak
Thyme and Black Pepper Roasted Turkey Breast
Freshly Baked Rye, Pumpernickel, and Miniature Hard Rolls Served with Mango Chutney Mayonnaise,
Whole Grain Mustard, Horseradish Sauce and Homemade Cranberry Sauce

Satay Station
Skewered Teriyaki Marinated Flank Steak
Tequila Lime Grilled Shrimp
Soy Marinated Chicken
Peanut Sauce, Sweet Chili Sauce, Hoisin Barbecue Sauce and Pita

Taco Bar

Bamboo boats with Corn & Flour Tortillas
Filled with your choice of:
Shredded Chicken
Seasoned Beef
Tri Color Tortilla Chips, Cilantro, Shredded Cheddar Cheese, Shredded Lettuce, Pico De Gallo, Cilantro, Corn & Black Beans, Rice, Fresh Guacamole, Sour Cream, Hot Sauce and Salsa

Dinner

Plated Salad

Warm Dinner Rolls with Butter
Select one

Mixed Mesclun Greens

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

Traditional Caesar Salad

Romaine Lettuce tossed with Falco's Homemade Caesar Dressing
Garnished with Pecorino Romano and Garlic Herb Croutons

Passed Mini Meals

Smaller portions of our most popular entrees served in Cosmo glasses or Chinese takeout boxes and passed by our wait staff.

Select three

Penne Vodka with Grilled Chicken or Shrimp
Grilled Baby Lamb Chop over Rosemary with Smashed Potatoes Infused with Garlic
Sliced Filet Mignon over Portabella Infused Smashed Potatoes with Bordelaise Drizzle
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi-Glace Drizzle
Pepper Seared Tuna served over Wasabi Cole Slaw with Cilantro Aioli
Seared Salmon over Vegetable Rice Pilaf with a Fresh Herb Beurre Blanc Drizzle
Eggplant and Mozzarella Pinwheels over Penne Vodka
Tofu and Vegetable Stir Fry over Quinoa or Rice
Sautéed Shrimp Provençale and Mushrooms over Risotto Milanese
Chicken and Vegetable Lo Mein served in a Chinese Takeout Box
Potato Gnocchi served with a Braised Pork Ragout
Shrimp and Vegetable Fried Quinoa
Beer Braised Short Ribs over Couscous

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
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 $13,000 minimum
Children under 10 and vendor meals: $50 each
Price excludes sales tax and staff gratuity
Alcohol is not included

*Essential kitchen rentals and any additional event rentals are not included in this catering package and will be quoted separately based on the needs of your event. Estimated rentals cost for most events typically range from $3,000 - $3,500.

For more information or to schedule a consultation and site visit:
Call 732-660-9000 or email info@falcoscatering.com