



2027 Off Premise Wedding Buffet Package

Your package will include:

- 5 Hour Event
- Event Specialist
- Rental Assistance
- Maître d' to oversee and coordinate day of
- Bridal Attendant
- 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

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

Rollled 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

New Zealand Mussels and Fresh Clams Fra Diavolo

Simmered in a lightly spiced Tomato Sauce

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 \$8.00 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

Accompaniments

Select three

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

Pasta

Penne Pasta with Vodka Sauce

Cavatelli and Broccoli with Fresh Garlic and Olive Oil

Ricotta-stuffed Shells

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 Chocolate Carousel

Fresh Brewed Coffee and Tea

Farewell Station

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

Your choice of homemade Chocolate Chip Cookies or Hot Pretzels with Mustard

Fresh Brewed Regular and Decaffeinated Coffee

Bottled Water

Beverage Service

Soft Drinks, Ice, Fruit and Bar Mixers

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

Rentals and alcohol are additional

For more information or to schedule a consultation and site visit:

Call 732-660-9000 or email info@falcoscatering.com