Falco's catering

Renaissance

2027 Renaissance Wedding Plated Package $98.00 per person

Your package will include:

- Exclusive use of our venue for five hours
- Event Specialist
- Maitre d' to oversee your affair
- Bridal Attendant
- Professional Bartenders
- Attended coat room (seasonal)
- Separate room or patio for cocktail hour
- Complimentary music for cocktail hour
- Use of private bridal suite
- Skirted bridal dais or sweetheart table
- Choice of linen color for tables and napkins
- Custom wedding cake from Chocolate Carousel
- Silver chafers for food service
- Votive candles, lanterns and candle decorations for stations
- Passed Champagne and tableside toast
- Unlimited soft drinks, juice, and bar mixers
- Alcohol ordering and delivery arrangements
- Uplighting and Disco Lights
- Free private parking lots
- Table numbers
- Place cards

Ceremony arrangements on site $700.00

Patio or Ballroom space with theater style seating up to one half hour before Cocktail Hour
Maitre d' to coordinate guests and the bridal party

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

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
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 and Grape Tomato
Served with homemade Raspberry Vinaigrette Dressing

Renaissance Salad
Mixed Mesclun Greens with crumbled Gorgonzola, Sliced Cucumber, Grape Tomatoes, Dried Cranberries, Roasted Pecans and Red Grapes, served with homemade Balsamic Vinaigrette Dressing

Plated Dinner Selections
Choice of two options offered tableside, a combination of two entrées, or a pre-determined choice of three.

Chicken Francaise
Egg-battered Chicken Breast sautéed with White Wine, Lemon and Butter

Chicken Jubilee
Chicken Breast stuffed with Cornbread Stuffing and Dried Cranberries, finished with Madeira Wine

Chicken Supreme
Herb-stuffed Chicken Breast served with classic Velouté

Chicken Milano
Chicken Breast stuffed with Spinach, Prosciutto and Mozzarella, finished with Marsala Sauce

Chicken Vino Blanco
Chicken Breast sautéed with Sun-dried Tomatoes, Basil, Garlic and White Wine

Roasted French Breast of Chicken
Served with Tarragon Apple Cider Sauce or Madeira Mushroom Sauce

Roasted Chicken New Orleans
Creole-spiced Roasted Chicken served with Pineapple, Mango and Tomato Relish

Roasted or Signature Dry Rub New York Sirloin
Served with Wild Mushroom Bordelaise

Slow Roasted Short Ribs

Horseradish Encrusted Prime Rib Au Jus

Crab Meat Stuffed Atlantic Flounder
Served with a Lemon Chive Beurre Blanc

Sesame Crusted Salmon
Served with an Orange Honey Ginger Sauce

Maple Dijon and Pistachio Crusted Salmon

Breadcrumb, Pine Nuts and Pesto Crusted Salmon

Flounder Francaise
Egg-battered and sautéed with White Wine, Lemon and Butter

Cod Vera Cruz
Topped with Black Olives, Red Onions, Peppers and Fresh Tomato

Crabmeat Stuffed Gulf Shrimp
Served with Lemon Beurre Blanc

Fresh Vegetables
Select one

Roasted Mixed Vegetables
Sautéed Broccoli with Garlic and Oil
String Beans and Julienne Carrots
Sautéed String Beans Amandine or Pistachio Nuts
Sugar Snap Peas and Julienne Carrots
Sautéed Broccolini
Sweet Peas Sautéed with Seasonal Mushrooms

Potato and Rice
Select one

Roasted Red Bliss Potatoes with Caramelized Onion
Baked Idaho Potato served with Sour Cream and Butter
Smashed New Potatoes with Roasted Garlic and Cream
Boiled New Potatoes with Rosemary Butter
Roasted Fingerling Potatoes with Garlic Rosemary
Herb Roasted Yukon Gold Potatoes
Blended Wild Rice with Fresh Herbs
Rice Pilaf

Dessert
Custom Tiered Wedding Cake from Chocolate Carousel
Miniature Cannoli and Italian Cookie platter served tableside
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

Peak Saturday nights: 90 adult guest or $8,820 minimum
Friday and Sunday nights: 80 adult guest or $7,840 minimum
Price excludes 20% service charge and sales tax
Children under 10 and vendor meals: $50 each
Maître d', Bridal Attendant and Bartender gratuity not included

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