



## *Renaissance*

2027 Renaissance Wedding Plated Package \$94.00 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

## International Cheese, Fresh Vegetable Crudité & Tapas

Brie Wheel, Smoked Gouda, Mild Vermont Cheddar,  
Pepper Jack, Wisconsin Munster Cheese and Cranberry Goat Cheese  
Garnished with fresh Red Grapes, Strawberries, assorted Crackers

Crisp Baby Carrots, Broccoli, Cauliflower, Celery,  
Red Bell Peppers, Yellow Squash and Sweet Grape Tomato  
Spinach, Blue Cheese and Roasted Pepper Ranch Dip

Roasted Garlic Hummus, Olive Tapenade, Dalmatia Fig Preserves  
Tomato Bruschetta, Pita Triangles and sliced Italian Baguette

## 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

## Breadcrumbs, 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 \$8,460 minimum

Friday and Sunday nights: 80 adult guest or \$7,520 minimum

Price excludes 20% service charge and sales tax

Children under 10 and vendor meals: \$45 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](mailto:info@falcoscatering.com)