Falco's catering

Renaissance

2027 Renaissance Wedding Cocktail Package $102.00 per person

Your package will include:

- Exclusive use of our venue for five hours
- Event Specialist
- Maître 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 bridal party
White folding chairs

Cocktail Hour

One Hour of unlimited butler style passed Hors d'oeuvres
Select twelve Hors d' oeuvres 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 Stations

Select one station or customize from our full list of station options

Philadelphia Cheesesteak Station

Sliced beef sautéed with Caramelized Onions and Banana Peppers, served on Hoagie Rolls with Cheese Sauce prepared on our tabletop griddle

Boardwalk Style Sausage, Peppers, and Onion Station

Sweet Italian Sausage hot off the griddle, garnished with Julienne Green and Red Peppers, Onions, Marinara Sauce and Banana Peppers, served on miniature Hoagie Rolls

Grilled Cheese & Tomato Soup

Hot grilled sandwiches prepared on the griddle: Swiss and Spinach, Cheddar and Bacon, Provolone and fresh Tomato, or traditional American Cheese, served with a shot of Tomato Soup

Slider Station

Petite Hamburgers or Pulled Pork, served on Potato Rolls hot off the griddle with American Cheese, shredded Lettuce, Ketchup, Mustard, and Mayonnaise

French Fry Station

Select two
Traditional French Fries, Waffle Fries, or Sweet Potato Fries, served with Parmesan, melted Cheddar, Malt Vinegar, Wasabi Mayonnaise, Tabasco, BBQ Sauce, homemade Gravy, Ketchup and Ranch Dressing

Gourmet Mac and Cheese

Home-cooked Mac and Cheese with a choice of two varieties:
White Cheddar Truffle, Baked Gruyere & Cheddar, Traditional, or Alfredo
Served with seasoned Breadcrumbs, Crumbled Bacon, sautéed Spinach, Jalapenos, crunchy Tortilla Strips, Broccoli, Green Onions, and Artisan Bread
Fresh Maine Lobster available for an additional $5 per guest

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

Dinner
Warm Dinner Rolls with Butter

Salad
Plated for sit-down service or presented on a station 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 a homemade Balsamic Vinaigrette

Dinner Stations
Select three dinner stations or customize from our full list of options

Executive Chef's Table
Select three

Eggplant and Mozzarella Pinwheels with Marinara Sauce
Asian Style Vegetable Stir Fry
Penne Pasta with Vodka Sauce
Cavetelli and Broccoli with Garlic and Oil
Rigatoni with Shrimp, Prosciutto, Mushrooms and Peas served in a Sherry Cream
Fusilli Pasta with Portabella Mushrooms, Roasted Red Peppers, Garlic and Oil
Homemade Mac and Cheese with Breadcrumb Topping
Boneless Chicken Murphy
Sweet Italian Sausage with Green and Red Peppers
General Joey's Chicken over Fried Rice
Braised Veal Tips with Wild Mushrooms and Marsala Wine
Sautéed Boneless Chicken Scampi

Fajita Station
Grilled Chicken and Beef with Sautéed Onions and Peppers
Sour Cream, Fresh Guacamole, Pico De Gallo, Rice and Refried Beans
Flour & Corn Tortillas Warmed on a Griddle

Asian Station
Beef and Broccoli, General Joey's Chicken,
Fresh Vegetable Lo Mein and Fried Rice
Served in a Chinese Takeout Box with Chop Stix

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

Carving Station

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

Roasted New York Sirloin Au Jus
Roasted Peppered Pork Loin
Roasted Turkey Breast with Gravy
Barbecued Corned Beef
Braised Corned Beef
Herb and Garlic Roasted Fresh Ham
Honey Glazed Spiral Ham

Mini Meals Station

Select two

Penne Vodka with Grilled Chicken or Shrimp
Sliced Seared Pork Tenderloin over Sweet Mashed Potatoes with a Maple Pork Demi Glaze Drizzle
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
Tofu and Vegetable Stir Fry over Quinoa or Rice

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Fresh Brewed Coffee and Tea

Passed Desserts

Select two

Zeppole Fries with Powdered Sugar
Mini Cannoli with Powdered Sugar
Mini Oreo Milkshakes
Chocolate Covered Strawberries
Warm Chocolate Chip Brownies
Warm S'mores
Mini Cheesecake Bites

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

It is our pleasure to cater to Vegetarian, Vegan, Gluten Free and other dietary restrictions upon request

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 minimum
Friday and Sunday nights: 80 adult guest 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