Falco's catering

Renaissance

2027 Renaissance Wedding Buffet Package $94.00 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

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, Grape Tomato and
Herb Croutons 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 Balsamic Vinaigrette Dressing

Dinner Buffet

Carving Station
Select one

Carved Roasted NY Sirloin with Garlic 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 guest)

Fish Entrée
Select one

Flounder Stuffed with Crabmeat served with Herb Cream Sauce
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
Stuffed Chicken Milano - Fresh Spinach, Prosciutto and Mozzarella Cheese
Chicken Rosemarie – Sun-dried Tomato Pesto Cream Sauce
Roasted French Breast with Thyme and Apple Cider

Accompaniments

Select three

Vegetables

Seasonal Mixed Vegetables – Broccoli, Cauliflower, Carrots, and Green Beans
Sautéed String Beans Amandine or with Pistachio Nuts
Sautéed Broccoli with Garlic and Olive Oil
String Beans with Julienne Carrots
Sugar Snap Peas with Julienne Carrots

Pasta

Eggplant and Fresh Mozzarella Pinwheels with Marinara
Ricotta-stuffed Shells
Cheese Lasagna
Manicotti Crepe

Potatoes & Rice

Roasted Red Bliss Potatoes with Caramelized Onions
Baked Idaho Potato with Sour Cream and Butter
Smashed New Potatoes with Roasted Garlic and Cream
Boiled New Potatoes with Rosemary Butter
Blended Wild Rice with Fresh Herbs
Rice Pilaf

Dessert

Custom Tiered Wedding Cake from Chocolate Carousel
Miniature Cannoli and Italian Cookie platters 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

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

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: $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