



is pleased to present

A Deluxe Brunch Wedding Reception

Exclusively for your four-hour affair 11:00-3:00



215 Route 23 South Little Falls, NJ 07424

973-256-9380

www.frunghillo.com



OUR MISSION STATEMENT

- ❖ Our mission is to always exceed the expectations of all of our clients and to fully support our company's strategy.
- ❖ To increase satisfaction through excellence in service at the point of customer contact.
- ❖ To ensure and to provide premier customer service, operating efficiencies, and compliance with all the legal requirements our Company is responsible for.
- ❖ Our R&D department's mission is to maintain the taste our consumers want while ensuring the recipe is superior to our competitors.
- ❖ To provide and to help ensure a positive dining experience.
- ❖ To consistently exceed the expectations of our guests – to create and constantly improve the consummate delivery of ultra-luxury services and anticipate guests' individual needs.
- ❖ To treat all clients like a guest in our home.

OUR HISTORY

Frunghillo Caterers is one of New Jersey's premier catering and hospitality companies with 40 years of experience, designing award-winning special events including weddings, corporate and non-profit functions, and galas. A family-owned firm that began business in the 1920's, Robert and Gerald Frunghillo, sons of the original owners, continue the legacy with the mission to give clients what they want and then some, to deliver innovative cuisine, and to achieve excellence in all aspects of event catering.

Frunghillo Caterers is always changing with the times. Their motto is crisp and clear: "We need to be even better today, than we were yesterday." From their family to yours, you have their commitment to provide quality, professional service with attention paid to every detail.

Frunghillo Caterers is the sole New Jersey member of LCA, Leading Caterers of America, an elite catering group made up of the most significant caterers in top American market areas. We are also consistently awarded as a top caterer by Industry Organizations and Associations, such as, ISES (International Special Events Society), NACE (National Association of Catering Executives) and The Knot (Leading Wedding Magazine and Media Outlet)

Frunghillo Caterers manages six exclusive event venues including one of New Jersey's most distinguished event locations, The Castle at Skylands Manor, in the New Jersey Botanical Gardens. Beyond our exclusive operations, Frunghillo Caterers is also considered a preferred caterer at many prestigious event venues around the tri state area, including Ellis Island, Liberty Island and Liberty Science Center.



As your guests enter The Falls, they will be led to their private reception room. Tuxedoed staff will then offer a fine selection of stations and menu items consisting of...

FRESHLY BAKED

Croissants, Miniature Muffins, Bagels, Miniature Danish Assorted Breads and Rolls
Offered with preserves, sweet butter and assorted cream cheese

SALMON DISPLAY

Sliced Smoked Salmon

Served with crumbed eggs, Onions, capers, crème fraiche, sliced tomatoes, chives, breads and spreads

A GARDEN OF DELICATE FRUIT

Display of seasonal fruits

Fresh berries, grapes and melons, whole fruits and yogurt

BRUSCHETTA DISPLAY

Tomato marinade, olive tapenade,

Eggplant spread

All arranged with assorted bread toasts, flat breads and seasoned toast points



*C*aptains Stations and Buffet Style

Champagne Toast

Chafing Dishes of include:

SCRAMBLED EGGS

(Lightly tossed and seasoned)

HOME STYLE BACON

BREAKFAST SAUSAGE LINKS

CHICKEN DIVAN

Tender breasts of chicken filled with broccoli and cheddar and drizzled with hollandaise sauce

POTATO CROQUETTES

Whipped potatoes sculptured and baked to a golden brown

PASTA VODKA

With Vodka sauce

GRILLED VEGETABLES

Grilled with olive oil

CARVING STATION

(Please select one)

Whole Standing Ham

Roasted breast of Turkey

Loin of Pork

Top Sirloin

Served with the appropriate sauces and breads, spreads and trimmings.

TRI COLOR SALAD

Young greens, radicchio, endive, and arugula, dried cranberries drizzled and dressed with White Balsamic vinaigrette and garnished with shaven parmesan reggiano

DINNER ROLLS AND BUTTER

Dessert



Custom Wedding Cake

A CUSTOM TIERED WEDDING CAKE

Prepared in our kitchen by our very own pastry chef to your liking and elegantly served

*See our fine selection of cake styles that are included for your

International tea, regular and decaffeinated coffee

Orange and Cranberry Juice and Soft Drinks

Services included at your Reception

Full china, fancy flatware

Stemmed glassware

Ivory Table linen and napkins

Full staff with personal Maitre'd \$57 per person, plus 22% Administrative Fee and 6.625% NJ Sales Tax Ceremony Fee -January- April \$500. May- December \$700.