



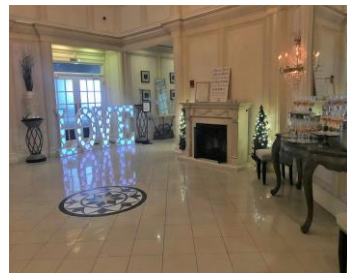
is pleased to present

Four Hour Seated Wedding Sit Down

12:00-4:00 PM any day

Exclusive Catering

AT THE
THE FALLS





Cocktail Hour

OUR BEAUTIFUL TUSCAN PRESENTATION

A BEAUTIFUL TABLE OF...

Fine imported and domestic cheeses, seasonally fresh fruit and fruit compotes, vegetable crudité artistically set Assorted Italian meats, Artisan Flat Bread Pizzettas, Tomato bruschetta, assorted flat breads, crackers & crusty breads accompanied by flavored olive oil and dressings, olive tapenade and bread rounds and toast points.



Elegant Seated Dinner

After cocktail hour, your guests will be invited to their tables, stunningly set. Stemmed flutes will be pre-set with champagne for the traditional toast. An elegantly served three-course dinner will include the following:

Champagne Toast

SERVED SALAD

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

DUET ENTRÉE

BRAISED BEEF SHORT RIBS

Classic braise, cooked several hours submerged in a rich broth of wine, beef stock and vegetables

STUFFED CHICKEN BREAST

Stuffed with sautéed spinach, Fontina & Provolone cheeses with a sherry cream sauce

And as always... a vegetarian entrée served upon request

VEGETABLE NAPOLEON

As your vegetarian entrée choice

All entrees are presented with seasonal accompaniments, as selected by our chef, as well as dinner rolls & butter rosettes

Dessert



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 wedding.

International tea, regular and decaffeinated coffee served tableside, as well as Espresso & Cappuccino

Included in your price

Above Menu and soft drinks

Bar Packages Available

Professional Wait & Bar Staff

Personal Maitre D'

Ivory Linens and Napkins and Bridal Room

\$58.00 per person plus 22% Administrative fee and 6.625 % NJ sales tax

Ceremony Fee -January- April \$500. May- December \$700.

