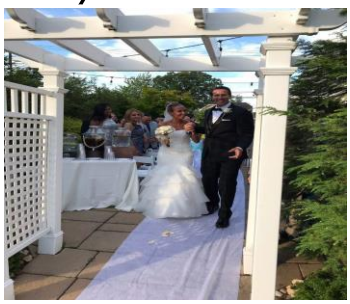
Exclusive Catering

AT THE

THE FALLS

Five Hour Seated Wedding Reception



215 Route 23 South Little Falls, NJ 07424
973-256-9380 www.Fungillo.com

Frungillo Caterers

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

Frungillo 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 Frungillo, 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.

Frungillo 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.

Frungillo 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)

Frungillo Caterers manages six exclusive event venues including one of New Jersey's most distinguished event locations, The Falls is our newest venue. Beyond our exclusive operations, Frungillo 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 with other fine venue.

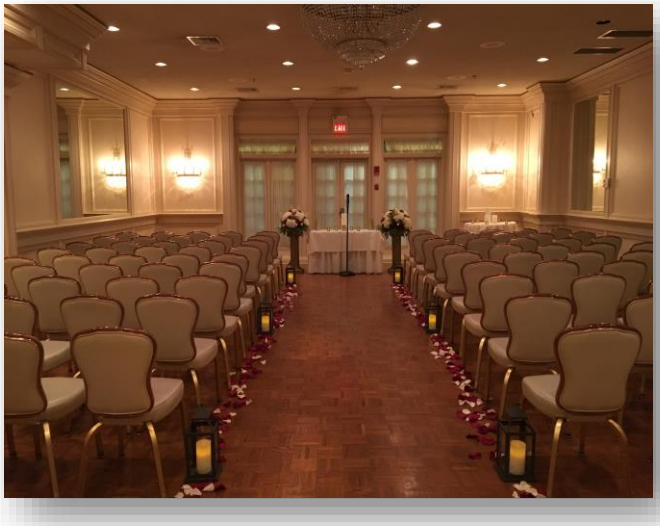
ON ARRIVAL

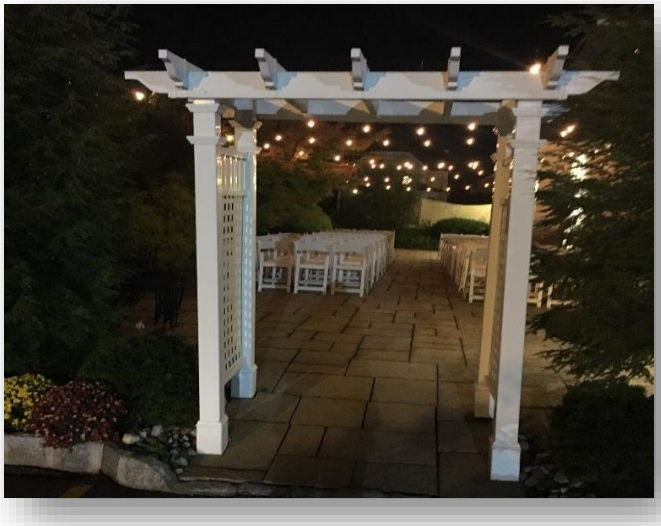
To welcome your guests and to facilitate your ceremony

SEASONAL REFRESHMENT STATION

As your guests arrive, they will be greeted by our staff and help themselves to seasonal refreshments set 30 minutes prior to ceremony. (*Available with on-site ceremony)*

CEREMONY





THE COCKTAIL HOUR

BUTLER PASSED HORS D'OEUVRES – PLEASE SELECT 10

Sixty minutes of creatively presented hand passed hors oeuvres. Our elegantly and creatively presented Hors D'oeurves are subject to seasonal variations

PANCETTA & PEARS
Seasonal pears wrapped in pancetta, glazed with aged balsamic

CHORIZIO STUFFED DATES
Medjool dates stuffed with Spanish chorizo enveloped in applewood Bacon

CLAMS DIABLO
Little neck clams topped with Frungillo's time honored recipe – fresh, garlicky, and moist

EGGPLANT CAPONATA
Ours has just the right touch of Cassia cinnamon, currents and pine nuts with a hint of cocoa

LAMB DRUMSTICK
Lamb meatball seasoned with coriander, orange zest and cinnamon and served on a cinnamon stick

GRILLED SHRIMP SKEWERS
Marinated in garlic & herbs, served with black pepper-Dijon aioli

MARYLAND CRAB CAKES
With a Remoulade Sauce

AHI TUNA TACO
Miniature shell filled with Ahi tuna topped with sesame-ginger slaw & spicy Japanese mayo

DEVILED EGGS
Served with prosciutto crisp, tomato confit & micro chives

LOBSTER RISOTTO BALL
Classic risotto ball with lobster chunks & served with lobster dipping sauce

CHICKEN GUAJILLO
Tender chicken seasoned with sweet & smoky guajillo pepper, roasted garlic and onion in black bean cup

DUMPLINGS (VEGETABLE OR PORK)
Vegetarian or pork filled dumplings with sesame-ginger dipping sauce

SPAGHETTI & MEATBALL CUPS
Mini bites of traditional spaghetti and meatball

PULLED BBQ PORK SLIDER
Served on a freshly baked roll

ANGUS BEEF SLIDER
Grilled miniature Angus burger topped with cheese & sweet pickle garnish

BUTLER PASSED HORS D'OEUVRES – CONTINUED

SALMON MASCARPONE LOLLIPOP
Creamy Mascarpone cheese wrapped in Atlantic salmon and served on a "lollipop" bread stick

PULLED BBQ PORK
Served on a freshly baked corn bread round topped with traditional cole slaw

ANGUS BEEF SLIDER
Gilled miniature Angus burger topped with cheddar & sweet pickle garnish

CRAB CAKE SLIDER
Maryland lump crab on fresh potato roll with lettuce and horseradish mayo

TOMATO SOUP SIPPER
Tomato bisque accompanied by a wedge of grilled cheese

CHOCOLATE DIPPED BACON
Fine chocolate dipped smoked bacon

FILET CROSTINI
Filet Mignon topped with red beet sauce, goat cheese & served on Garlic Crostini

GOURMET MAC & CHEESE BITES
Baked Ditalini pasta with three cheeses and speck

TUNA CONES
Wasabi Cream Mayo

MOZZERELLA CON CAROZZA
Served with a pomodoro sauce

BABY LAMB CHOPS
with Mint Jelly

RISOTTO BALLS
with a pomodoro sauce

SESAME CRUSTED GRILLED CHICKEN
with a honey mustard sauce

MOZZARELLA DIANA
Fresh Mozzarella with sundried tomatoes and basil on toast rounds

OUR BEAUTIFUL TUSCAN PRESENTATION

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.

PASTA STATION

Our staff will freshly prepare your selection of two pastas and two sauces

Rigatoni	Vodka sauce
Penne	Pomodoro Sauce
Cheese Ravioli	Seafood sauce
Farfalle	Broccoli Rabe and Sausage sauce

All displayed with garlic toasts, Romano cheese, hot seeds, and fresh basil

ASIAN WOK SAUTE STATION

Our staff will present a variety of Asian dishes sautéed and prepared to order.

Your selection of two)
-Gulf Fresh Jumbo Shrimp
-Tender Strips of Beef
-Boneless Chicken
-Pork Strips
-Sea Scallops

Served with Oriental vegetables, egg rolls, vegetable dumplings, steamed rice, snow peas, baby corn, lo-mein, water chestnuts, sweet and sour sauce, soy sauce, duck sauce and spicy mustards. All presented with chop sticks, Chinese take-out boxes and fortune cookies.

CARVING

Our uniformed chef will expertly carve your choice from the following (please select two)

Honey Baked Ham
Dijon mustards & Demi rolls
Roasted French Breast of Turkey
Sage Butter, Gravy, Stuffing, Cranberry Compote
Pastrami
With Deli Mustard, Corned Beef with Dijon Sauce
Roasted Side of Salmon
With Chilled Chervil Cream
Loin of Pork
Stuffed with Spinach, Roast Peppers & Asiago
Grilled Flank Steak
With Wild Mushrooms

WINE STATION

A variety of our house red and white wines, Including Cheese Wheels, grapes and crackers

THE RECEPTION
SERVED 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. A Three Course Served Dinner that includes a beautiful served salad, an elegant dinner entrée and dessert

GOURMET SERVED SALAD

Young greens, radicchio, endive, and arugula, accompanied by sun-dried cranberries and shaved Reggiano..

TABLESIDE ENTRÉE CHOICE

Please select three entrees to offer your guests on the evening of your event. Entrees may also be paired together and presented as a Duet Entrée. Entrees are accompanied by seasonal vegetables, starch, dinner rolls & butter rosettes.

Filet Mignon
Grilled and served with a classic port wine sauce
Braised Short Rib
Classic Braise, cooked several hours and submerged in a rich broth of wine, beef stock and vegetables
Grilled Atlantic Salmon
Atlantic Salmon marinated and grilled and served with a citrus burre blanc
Crusted Tilapia
Tilapia filet encrusted and baked with Italian herbs and butter
Stuffed French-cut Chicken Breast
Stuffed with sautéed spinach, Fontina & provolone cheese with a sherry cream sauce
Jumbo Stuffed Shrimp (*Available only with duet entrée for a $5/person upcharge)*
Two jumbo shrimps stuffed with crabmeat, served with seafood cream sauce

Always Included…a Silent Vegetarian/Vegan Entrée Option
Grilled Cauliflower Steak
Large cut of cauliflower, marinated, grilled and topped with roasted vegetables & puttanesca sauce

DESSERT

An hour of fun and decadent desserts that include a homemade wedding cake, and desserts at each table or at a station

Miniature Assorted Cannoli's, Biscotti, Chocolate Dipped Strawberries

CUSTOM TIERED WEDDING CAKE

Prepared by our own baker and displayed during your wedding. Our staff will bring cake to the dance floor for the cutting, then slice and serve to your guests.

HOT COFFEE & TEA

Hot beverages served either tableside or on a station

Included in menu and pricing:

Professional event staff, Maître d', captain and bartenders
Professional event chef & culinary team
Event coordination, setup, management & cleanup
5 Hours premium open bar
Exclusive use of the venue, The Falls
Separate bridal suite private bathroom
Standard ivory linens and linen napkins
Valet Parking included for 90 guests or more
(Valet Parking Option under 90 guests $500.00)

WEDDING PRICING

(subject to change)

MONTH	DAY	MINIMUM	BUFFET	SIT DOWN
		Adult Count		*Per person*
JAN-MARCH	**FRI**	**60**	**$73**	**$73**
	SAT AM	**60**	**$73**	**$73**
	SAT PM	**80**	**$82**	**$82**
	SUN	**60**	**$73**	**$73**
	THURSDAY	**50**	**$68**	**$68**
APRIL-DEC	**FRI**	**75**	**$79**	**$79**
	SAT AM	**75**	**$79**	**$79**
	SAT PM	**100**	**$89**	**$89**
	SUN	**75**	**$79**	**$79**
	THURSDAY	**60**	**$74**	**$74**

Afternoon events must end by 4:30 pm In addition to the per person prices, the following additional fees apply to all events: 22% Administrative Fee and 6.625 % New Jersey Sales Tax. Dates cannot be held and can only be secured with a signed contract and deposit. Initial deposit of 25% is due at signing. An additional 25% is due 6 months prior to event. Final balance is due three weeks prior to event for dates that fall on Holidays, please call for special pricing.

Ceremony Fee: Jan-April $500 / May-Dec $700

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