

Banquet

PACKAGE MENU



3200 Seralago Boulevard | Kissimmee, FL 34746 | Phone: (407) 239-5445 | www.FalconsFire.com

Welcome to Falcon's Fire!

We understand that an extraordinary event doesn't simply happen, it is planned. First impressions are always essential and our professional and experienced staff will help make your event memorable, beautiful and stress-free.

Our clubhouse can accommodate up to 180 guests inside, with a dance floor in the room, and up to 300 can be accommodated outside in a tented area. We are dedicated to serving you and your guests. The menu for your event can be created to your desires or handled entirely by our chef – the choice is always yours.

GENERAL INFORMATION

All events require a 20% non-refundable deposit to hold your date. A minimum guaranteed guest count must be given at least ten (10) days prior to your event date.

No outside alcohol is permitted at Falcon's Fire. Outside catering is permitted for a fee of \$25/pp. Catering must come fully prepared, from a licensed, insured caterer. Inquire for more details..

CEREMONY FEE..... \$1,000

Includes up to 120 white resin folding chairs and a complimentary helicopter entrance for daylight ceremony!

RECEPTION FEE.....\$500

Includes floor length linens, napkins, dance floor, standard banquet chairs and 4-hour rental of ballroom.

COORDINATION FEE\$650

Includes time line creation, coordination of rehearsal, ceremony, décor setup and confirmation of vendors

OUTSIDE PARK..... \$2,100

Includes space only - furniture and tent are additional

CHAIR COVERS AND SASHES \$5.50/EACH

CHIAVARI CHAIRS..... \$7/EACH

CHIAVARI CHAIRS WITH SASHES \$8.50/EACH

ADDITIONAL HOURS..... \$250/HOUR

PHOTO BOOTH..... \$600

CEILING DRAPERY..... \$650

Six panel white or ivory chiffon draping for ballroom

Prices do not include Applicable Florida Sales Tax and 22% gratuity.



Weekday Buffet Special

VALID MONDAY - FRIDAY ONLY

- \$35.95 per person -

Substitutions will incur additional charges.

Includes complimentary cucumber-scented or lemon water, sodas, tea, coffee, warm dinner rolls and champagne toast

HORS D'OEUVRES

(Choice of two)

Classic tomato bruschetta with fresh basil and balsamic reduction

Mini chicken quesadillas with cilantro crème fraiche

Vegetable spring rolls with sweet Thai chili

Sweet corn fritters with garlic scented honey

Caprese skewers with buffalo mozzarella, cherry tomatoes and fresh basil pesto

Jalapeno, bacon, cheddar corn fritter

Pulled pork and pimento cheese crostini

Fried mac and cheese bites

SALAD

(Choose one)

FRESH GARDEN SALAD

Romaine, tomato, cucumbers, croutons, cheddar cheese, with house made ranch dressing

CLASSIC CAESAR SALAD

Crisp romaine served with garlic croutons, shaved parmesan and cracked peppercorn Caesar dressing

LOADED BAKED POTATO SALAD

Bacon, cheddar, green onions, sour cream, creamy jalapeno cole slaw

ENTRÉE

(Choose one)

CHICKEN SCALOPPINI MARSALA

Tender chicken cutlets with shiitake mushroom marsala sauce, garlic mashed potatoes and haricot verts

CITRUS MARINATED FLANK STEAK

Thinly sliced grilled flank steak with garlic mashed potatoes, asparagus and cilantro-arugula chimichurri

PULLED PORK

Slow roasted pork shoulder in a savory barbecue sauce

HOUSE SMOKED BRISKET

6 hour hardwood smoked chairman's reserve choice brisket

SIDES

(Choose one)

Bacon mac and cheese

Crispy potato wedges

Southern style green beans with bacon, onions and white wine vinegar

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Brunch Menu

- \$35 Per Person -

Includes coffee, iced tea, orange juice, lemonade and a champagne toast.

APPETIZERS

MINI QUICHE

BASIL PESTO CHICKEN CROSTINI

SALADS

(Choice of one)

TRADITIONAL CAESAR SALAD

GARDEN SALAD

tomato, cucumbers, onions, croutons, parmesan, balsamic dressing

FRUIT SALAD

ENTREES

WESTERN FRITTATA EGGS

ham, bell peppers, onions, cheddar cheese or scrambled eggs

APPLEWOOD BACON AND SAUSAGE PATTIES

BEIGNETS WITH SALTED CARAMEL

(Choice of one the below entrees)

PENNE PASTA

grilled chicken in a basil pesto parmesan cream sauce topped with sundried tomato

- or -

OVEN ROASTED SALMON

caper chardonnay veloute and wild rice pilaf

CARVING STATIONS

ROAST BEEF

with au jus and horse radish cream

- or -

BASIL PESTO ROASTED TURKEY BREAST

with gravy

**Chef Attended
Carving Station**

*Add to your brunch
for only \$5+ Per Person!*

Mimosa Bar

*..Add to your brunch..
for only \$7+ Per Person!*

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Banquet Packages

All packages will include 3 appetizers, 1 salad, 1 starch, 1 vegetable, 1 entrée, fountain soft drinks, cake cutting and champagne toast. Additional selections may be added for a nominal fee. Package prices vary based on entrée.

	Plated Buffet
MOJO CHICKEN	\$53 \$45
Roasted chicken quarters with a garlic-citrus marinade	
ROPA VIEJA	\$53 \$45
Shredded flank steak in a tomato sauce with garlic and green onions	
BROILED TILAPIA	\$54 \$46
Served with chipotle-cream sauce	
CHICKEN SCALLOPINI	\$53 \$45
Dredged boneless chicken cutlets layered with your choice of sauce	
HERB-CRUSTED CHICKEN	\$53 \$45
Sautéed leeks, crispy bacon, tomatoes and a basil pesto white wine cream sauce	
HERB-CRUSTED SALMON FILLET	\$53 \$45
Florida citrus beurre blanc	
EGGPLANT ROLLATINI (VEGETARIAN, GLUTEN-FREE)	\$53 \$45
Grilled eggplant with ricotta, spinach, sundried tomatoes, garlic and marinara	
FRENCHED BONE-IN CHICKEN BREAST	\$55 \$47
Marsala wild mushroom ragu	
SLOW ROASTED BONELESS PORK CHOPS	\$58 \$50
Served with coconut rum glaze	
BLACKENED MAHI	\$59 \$51
Crusted in creole spice and seared in brown butter	
SEASONED OVEN ROASTED PRIME RIB	\$68 \$60
PISTACHIO CRUSTED PAN SEARED GROUPER	\$75 \$67
Lime infused compound butter	
FLAT IRON STEAK	\$68 \$60
Served with bourbon glaze	
FILLET AND SHRIMP DUO	\$85 \$77
Peppercorn crusted fillet with two citrus glazed jumbo shrimp	
JUMBO LUMP CRAB CRUSTED FILET MIGNON	\$89 \$81
Served with creamy bearnaise sauce	
CENTER CUT FILET AND HALF LOBSTER DUO	\$118 \$110
Served with red wine jus and lobster sauce	

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Hors D'oeuvres

Choice of Three - \$3/person Additional

Includes complimentary lemon or cucumber-scented water, sodas, tea, coffee, warm dinner rolls and champagne toast

STEAK TARTAR

with buttered rye toast and hardboiled egg

SHRIMP CROSTINI

with citrus scented shrimp mousse

PROSCIUTTO WRAPPED ASPARAGUS

with balsamic glaze

CHILLED JUMBO SHRIMP COCKTAIL

+\$5 per person

CLASSIC TOMATO BRUSCHETTA

with fresh basil and balsamic reduction

**SHIITAKE MUSHROOM AND
GOAT CHEESE BRUSCHETTA**

PEPPER CRUSTED ROAST BEEF PINWHEEL

with horseradish cream and rye crostini

SMOKED SALMON PINWHEEL

with creamy dill spread and cucumber chip

BLT BRUSCHETTA

tomato concasse, applewood smoked bacon

CAPRESE SKEWERS

buffalo mozzarella, cherry tomatoes and fresh basil

TUNA TARTAR

with sesame ginger marinade on a wonton chip

MINI CRAB CAKES

with caper remoulade and pickled fennel

COCONUT SHRIMP

with spicy citrus marmalade

CRAB RANGOON

with ginger hoisen

MINI CHICKEN QUESADILLAS

with cilantro crème fraiche

MINI BEEF WELLINGTON

mushroom duxelle in puff pastry

MINI ROPA VIEJA

CHICKEN AND CASHEW SPRING ROLLS

with sweet chili sauce

VEGGIE SPRING ROLLS

with sesame soy dipping sauce

SPANAKOPITA

spinach and feta

SWEET CORN FRITTERS

with garlic scented honey

ITALIAN MEATBALL SKEWERS

with basil ricotta

SOUTHERN FRIED OYSTER

with creamed corn succotash

SESAME CHICKEN OR BEEF SATAY

with ginger hoisen glaze

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Salads

(Choice of One - \$5/Guest Additional)

BABY GREEN SALAD

Baby mesclun bundles with sliced cucumber, vine ripened cherry tomato and shaved red onions served with balsamic vinaigrette

CLASSIC CAESAR SALAD

Crisp romaine served with garlic croutons, shaved parmesan and cracked peppercorn Caesar dressing

STEAK HOUSE WEDGE

Baby iceberg, crumbled bacon, roma tomatoes and crispy vidalia onions served with fresh buttermilk ranch or creamy gorgonzola dressing

WARM SPINACH SALAD

Tender baby spinach, dried sweet cranberries, crisp bacon and crumbled blue cheese served with honey mustard

CAPRESE SALAD

Vine ripened tomatoes, fresh buffalo mozzarella, basil pesto oil and sweet balsamic reduction

Vegetables

(Choice of One - \$3/Guest Additional)

HARICOT VERTS

with roasted garlic oil and sea salt

BABY CARROTS

with herb butter

GRILLED ASPARAGUS

BABY ZUCCHINI AND PATTYPAN SQUASH

SAUTÉED SEASONAL VEGETABLES

SWEET FRIED PLANTAINS

Starches

(Choice of One - \$3/Guest Additional)

ROASTED GARLIC MASHED POTATOES

CRISPY ROASTED POTATOES

with fresh sage and rosemary

POTATO AU GRATIN

PENNE WITH BASIL PESTO

White wine heavy cream, sundried tomatoes and toasted pine nuts

CREAMY STONE GROUND GRITS

with parmesan cheese and hominy

BUTTERED WHITE OR WILD RICE

ARROZ CON GANDULES

Sauces

(Optional Selection)

HOLLANDAISE OR BÉARNAISE

RED WINE DEMI-GLACE

BOURBON VANILLA BEAN JUS

LEMON CAPER BEURRE BLANC

SHIITAKE MUSHROOM MARSALA

BASIL PESTO COMPOUND BUTTER

GINGER SOY GLAZE

CILANTRO-ARUGULA CHIMICHURRI

ROMANESCA

(Prosciutto, red pepper, cream, white wine)

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Enhancements

RECEPTION

(Non-replenished displays | Serves 50-75 guests)

CANDY BUFFET\$420

Assorted candies with glass display jars, scoop and take-away bags

HOMEMADE CHIPS AND DIP\$150

Baba ghanoush, roasted garlic hummus and sundried tomato pesto or fire roasted tomato salsa, hass avocado guacamole and queso

TOMATO AND MOZZARELLA CAPRESE\$200

Served with balsamic reduction and fresh basil pesto

FRESH FRUIT DISPLAY\$250

Sliced tropical fruits and fresh berries

FRESH FRUIT AND GOURMET CHEESES WITH CRACKERS AND CROSTINI.....\$375

Dried fruits, candied walnuts and assorted crackers and crostini

DIM SUM\$400

Spring rolls, crab rangoons, dumplings, and shu-mai
Hoisen, sweet chili sauce, sambal and sesame ginger dipping sauces

OUTDOOR BEVERAGE STATION\$500

Includes two gallons of Sangria, two gallons of wedding punch and either lemonade or iced tea displayed in our Mason Jar Dispensers with rustic décor - also includes an attendant

ICED "FRUIT DI MARE" SEAFOOD DISPLAY \$625

Fresh shucked oysters, coconut poached shrimp and chilled crab claws served with Bloody Mary cocktail sauce, lemon aioli and peppercorn mustard sauce

DINNER

(Price is per person)

SOUPS Plated | Buffet

TOMATO BASIL\$6 | \$4

Served with pesto oil and garlic croutons

SOUTHERN CORN CHOWDER.....\$7 | \$5

Served with cheddar cornbread croutons

LOBSTER BISQUE\$10 | \$8

Served with lobster croquette and sherry foam

APPETIZERS Plated | Buffet

ORECIETTE AL PESTO.....\$7 | \$5

Thumbprint pasta with creamy pesto sauce

CAMPANELLE WITH SHORT RIB RAGU\$8 | \$6

Bell shaped pasta with braised beef short rib

SHRIMP AND ARTICHOKE RISOTTO\$10 | \$8

Served with red chili oil

BOURBON GLAZED PORK BELLY\$12 | \$10

Served with creamy polenta and braised greens

LOWCOUNTRY SHRIMP AND GRITS ...\$18 | \$16

Jumbo shrimp, sofrito sauce, creamy stone ground grits

DESSERT

(Price is per person)

TIRAMISU, JACK DANIELS' CHOCOLATE CAKE, KEY LIME PIE OR FROSTED VANILLA CAKE.....\$6

DESSERT STATION.....\$10

Includes an assortment of dessert bars, cake pops and mini dessert shooters

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Carving Stations

(\$100 Carver Fee Applies)

HONEY MUSTARD AND HERB GLAZED PORK LOIN.....\$150
 Six hour brined tender pork loin, oven roasted and basted with a honey mustard glaze. Serves 20-30 guests.

PEPPERCORN CRUSTED ROAST BEEF\$300
 Twenty pound top round slow roasted to your specification served with red wine jus. Serves 50-75 guests.

HERB-CRUSTED BEEF TENDERLOIN\$300
 Seasoned to perfection and finished with a crispy herbed crust, red wine jus and horseradish sauce. Serves 20-30 guests.

CLASSIC PRIME RIB.....\$375
 Seasoned and oven roasted - served with Rosemary Au Jus. Serves 50-60 guets.

WHOLE TURKEY BREAST\$150
 Oven roasted with chipotle honey and citrus glaze. Serves 20-30 guests.



Action Station Package

- \$65 Per Person -

Includes soft drinks and a champagne toast.

THREE BUTLERED HORS D'OEUVRES

SALAD BAR

Choice of Asian, Caesar, or Garden with two dressings.

CHICKEN TENDER BAR

Served with assorted sauces for dipping.

PASTA STATION

Choice of two: Orecchiette al pesto, Penne pomodoro, Cavatelli bolognese, Rigatoni e ragu salsiccia, Fusilli bianco, or Macaroni al tartufo.

MASHED POTATO BAR

Served with assorted toppings to include shredded cheddar cheese, sour cream, butter, and pulled pork

ROAST BEEF CARVING STATION

Served with rolls.

ONE DESSERT BAR

Choice of Donut Bar, Candy Buffet, or S'mores Bar

CAKE CUTTING SERVICE

CHAMPAGNE TOAST

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Late Night Snacks

(Serves 50-75 guests)

- POPCORN BAR..... \$225**
Fresh popcorn with assorted flavorings
- TRUFFLED FRY CONES \$175**
Crispy potato frits tossed in truffle oil with grated parmesan cheese served with pesto aioli
- NACHO BAR..... \$150**
Fresh yellow corn tortilla chips, pico de gallo, guacamole and warm queso dip
- S'MORES BAR \$375**
Honey graham crackers, marshmallows, Hershey's chocolate in a creative display for roasting
- MINI BURGERS..... \$250**
Handmade ground beef sliders with choice of cheddar, Swiss, blue or pepper jack cheese
- TACO BAR \$325**
Soft corn tortillas with grilled chicken, marinated steak, assorted salsas and toppings
- KOREAN BARBECUE BAR..... \$350**
Marinated beef short rib skewers, cucumber, ginger-carrot slaw, lettuce wraps and assorted dipping sauces

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Bridal Suite Offerings

BREAKFAST SANDWICHES.....(EACH) \$4
 English muffins or mini croissants with a fried egg, cheese, ham or bacon

FRESH DELI SANDWICHES(EACH) \$8.50
 Your choice of turkey, ham, roast beef, or corned beef on white, wheat, or rye bread with swiss or cheddar cheese - each sandwich comes with roasted garlic aioli, lettuce, tomato and onion

BAGELS AND CREAM CHEESE \$20
 Variety of fresh bagels with assorted cream cheese flavors

CHEESE AND CRACKERS \$55
 A small display of imported and domestic cheeses accompanied with assorted jams, crackers and crostini

TEA SANDWICHES \$35
 - Cucumber with minted cream cheese
 - Smoked salmon with dill spread
 - Tomato and mozzarella with pesto aioli
 - Salami and olive tapenade

FRESH FRUIT DISPLAY \$25
 Pineapple, cantaloupe, honeydew, grapes and fresh berries

CHARCUTERIE BOARD..... \$65
 Thinly sliced cured meats, fresh breads, oils and mustards



Children's Meals

(Ages 12 and under. Includes fruit salad.)

ENTRÉE

CHICKEN FINGERS OR GRILLED CHICKEN BREAST (PER CHILD) \$15

Served with french fries or carrots with ranch dressing

Vendor Meals

Falcon's Fire offers you the option of vendor meals for your outside vendors such as your DJ, Photographer & Wedding Planner. Includes guest buffet or plated meal and soft drinks, excludes hors d' oeuvres and salad.

SAME FOOD SELECTION AS GUEST EVENT(PER VENDOR) \$20

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Cocktails & Beverage Selections

(One bartender per 75 guests)

LIQUOR BAR

Includes call, premium and super premium brands such as Grey Goose, Absolut, Tanqueray, Bombay Sapphire, Bacardi, Captain Morgan, Jose Cuervo Gold, Patron, Jim Beam, Jack Daniels, Crown Royal Seagram's 7, Dewar's, an array of imported and domestic beers, assorted house wines, sodas and juices

- 1 Hour\$25 per guest
- 2 Hours.....\$28 per guest
- 3 Hours.....\$30 per guest
- 4 Hours.....\$34 per guest

BEER AND WINE WITH SIGNATURE COCKTAIL

Includes an array of imported and domestic beers with assorted house wines, sodas and juices

- 1 Hour\$18 per guest
- 2 Hours.....\$21 per guest
- 3 Hours.....\$23 per guest
- 4 Hours.....\$27 per guest

BEER AND WINE BAR

Includes an array of imported and domestic beers with assorted house wines, sodas and juices

- 1 Hour\$16 per guest
- 2 Hours.....\$18 per guest
- 3 Hours.....\$20 per guest
- 4 Hours.....\$24 per guest

CASH BAR

- Premium Brand Liquor \$7.50 each
- Call Brand Liquor \$7.00 each
- House wine by the glass \$6.50 each
- Imported Beer..... \$4.50 each
- Domestic Beer \$4.00 each
- Signature Cocktail (Includes sign) \$50

WINE OR CHAMPAGNE BY THE BOTTLE

Upgrade to luxury brands available, prices quoted upon request

- House wine or champagne \$25 each

PUNCHES

- Sangria\$75 per gallon
- Traditional Wedding Punch.....\$55 per gallon
- Vodka, pineapple juice, cranberry juice and Sierra Mist*
- Anna de Codorniu Champagne Bar \$15
- Price is per person plus \$100 attendant fee.*

OPEN BAR

Your guests will enjoy hosted drinks based on an hourly rate per adult over 21
 - Purchase a 4-hour, full open bar package and receive the 5th hour free -

HOSTED BILLED ON CONSUMPTION BAR

Offer an open bar based on consumption - based on cash bar prices

CASH BAR

A bar is available for guests to purchase their drink of choice at the set price.
 A Bartender fee of \$100 applies to all cash bars