



Celebrate!

Celebrate a Birthday Party, Sweet 16, Quinceanera, Baby or Bridal Shower, Retirement Party, High School Reunion, Holiday Party or any other Special Occasion with one of our Dinner Buffet Packages. Pricing ranges \$39.50 to \$79.50, there's something for every budget!

Included with every Package:

Water for Every Guest Table

Coffee & Tea station

Beautifully Decorated, Delicious Buffet

Choice of Black or White Linens

Choice of Napkin Colors

Centerpiece for each Guest Table

Event Uplighting in your Choice of Color

Easels and Card Box if needed

Event Coordinator & Serving Staff

1.5 Additional Hours to Decorate (if needed) | 1 Hour to Break Down



Bronze Dinner Buffet

Salad

Garden Salad with Assorted Dressings
Served with Fresh Dinner Rolls & Butter

Entrees (Choose 2)

Chicken Parmesan	Chicken Pesto
Penne Vodka	Herb Roasted Pork Loin
Cheese Tortellini	Hot Roast Beef with Pan Gravy
Italian Sausage w/peppers & onions	

Sides (Choose 2)

Herb Roasted Potatoes	Roasted Vegetable Medley
Whipped Yukon Gold Potatoes	Green Beans & Carrots

Dessert (Choose 1)

Vanilla Cheesecake with Fruit Topping	Cookie & Brownie Display
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PRICING

\$39.50/per person for a 3 Hour Event
Please add 6% Md Sales Tax + 20% Gratuity
4% Fee added for credit card payments



Silver Dinner Buffet

Salad (Choose 1)

Garden Salad Assorted Dressings | Caesar Salad

Served with Fresh Dinner Rolls & Butter

Entrees (Choose 2)

Penne Vodka

Cheese Tortellini

Italian sausage w/ peppers & onions

Flounder Florentine

Chicken Francaise

Chicken Marsala

Chicken Parmesan

Herb Roasted Pork Loin

Hot Roast Beef with Pan Gravy

Sides (Choose 3)

Rice Pilaf

Herb Roasted Potatoes

Whipped Yukon Gold Potatoes

Broccoli with Herb Butter

Roasted Vegetable Medley

Green Beans & Carrots

Dessert (Choose 1)

Vanilla Cheesecake
with Fruit Topping

Carrot
Cake

Cookie & Brownie Display

PRICING

\$46.50/per person for a 4 Hour Event

Please add 6% Md Sales Tax + 20% Gratuity

4% Fee added for credit card payments



Gold Dinner Buffet

Salad (Choose 1)

Garden Salad

Candied Walnut Salad

*Field Greens, Dried Cranberries, Goat Cheese, Candied Walnuts,
Raspberry Vinaigrette*

Caesar Salad

Market Salad

*Baby Spinach, Arugula, Asiago Cheese, Italian Pancetta,
Focaccia Croutons, Fig Dressing*

Served with Fresh Dinner Rolls & Butter

Entrees (Choose 3)

Flounder Florentine

Salmon (Lemon Butter)

Honey Soy Glazed Salmon

Blackened Cajun Salmon

Herb Roasted Pork Loin

Chicken Francaise

Chicken Marsala

Chicken Pesto

Grilled Pork Chops

Beef Bourguignon

Choice of Ravioli: Cheese, Butternut Squash, Mushroom

Sides (Choose 3)

Sauteed Squash and Onions

Grilled Veggies w/ Balsamic Reduction

Herb Roasted Potatoes

Whipped Yukon Gold Potatoes

Potatoes Au Gratin

Rice Pilaf

Roasted Vegetable Medley

Green Beans

Italian Style Green Beans

Buttered Green Beans & Carrots

Glazed Baby Carrots

Dessert Station (Choose 1)

Mini Desserts Sweet Table

Cookie & Brownie Display

S'mores Bar

Cheesecake Station

Ice Cream Sundae Bar

PRICING

\$53.50/per person for a 4 Hour Event

Please add 6% Md Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



Platinum Dinner Buffet

Salad (Choose 1)

Garden Salad
Candied Walnut Salad
*Field Greens, Dried Cranberries, Goat Cheese, Candied Walnuts,
Raspberry Vinaigrette*

Caesar Salad
Market Salad
*Baby Spinach, Arugula, Asiago Cheese, Italian Pancetta,
Focaccia Croutons, Fig Dressing*

Served with Fresh Dinner Rolls & Butter

Entrees (Choose 3)

Flounder Florentine
Salmon (Lemon Butter)
Honey Soy Glazed Salmon
Rasta Pasta

Chicken Francaise
Chicken Marsala
Chicken Pesto
Stuffed Chicken Breast
Chicken Alfredo
Ravioli: Cheese, Butternut Squash, Mushroom, Lobster

Carving Station (Choose 1)

Honey Baked Ham
Rosemary Roasted Pork Loin
Herb Roasted Sirloin
Roasted Turkey Breast
Beef Tenderloin (+\$4/pp)

Sides (Choose 3)

Broccoli & Butter
Pasta Primavera
Garden Herb Risotto
Rice Pilaf

Whipped Yukon Potatoes
Herb Roasted Potatoes
Potatoes Au Gratin

Roasted Vegetable Medley
Green Beans
Roasted Brussels Sprouts

Rosemary Cajun Sweet Potato Wedges
Grilled Asparagus
Glazed Baby Carrots

Dessert Station (Choose 1)

Mini Desserts Sweet Table
Assorted Cupcakes
Cookie & Brownie Display

Cheesecake Station
Ice Cream Sundae Bar
S'mores Bar

PRICING

\$61.50/per person for a 4 Hour Event

Please add 6% Md Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



Diamond Dinner Buffet

Salad (Choose 1)

Garden Salad
Caesar Salad

Caprese Salad
Berry Citrus Salad

Candied Walnut Salad
Market Salad

Served with Fresh Dinner Rolls & Butter

Seasonal Fresh Fruit Display

Cocktail Station (Choose 1)

Cheese Display with Fresh Crudite
Grilled Cheese & Tomato Soup Shooters
Assorted Flatbread Station

Mini Bites Station: Caprese, Antipasto & Melon Prosciutto skewers
Greek Grilled Lamb Chops (+\$15/pp)

Passed Hors-D'oeuvres (Choose 4)

Mini Crab Balls
Coconut Crusted Shrimp
Chicken Satay

Philly Cheesesteak or Buffalo Chicken Egg Rolls

Pigs in a Blanket
Vegetable Spring Rolls

Berry Crostini w/ Sweet Mascarpone & Balsamic Glaze

Entrees (Choose 3)

Flounder Florentine
Salmon (Lemon Butter)
Honey Soy Salmon
Spanish Flank Steak

Chicken Francaise
Tuscan Chicken
Chicken Pesto
Stuffed Chicken Breast

Ravioli: Cheese, Lobster, Mushroom, Butternut Squash

Carving Station (Choose 1)

Glazed Ham
Roasted Turkey Breast
Rosemary Roasted Pork Loin

Herb Roasted Sirloin
Beef Tenderloin (+\$4/pp)

Sides (Choose 3)

Mac & Cheese
Cajun Sweet Potato Wedges
Herb Risotto
Rice Pilaf

Whipped Yukon Potatoes
Herb Roasted Potatoes
Potatoes Au Gratin

Roasted Vegetable Medley
Green Beans
Roasted Brussels Sprouts

Green Beans & Carrots
Grilled Asparagus
Glazed Baby Carrots

Dessert Station (Choose 1)

Mini Desserts Sweet Table
Assorted Cupcakes
Cookie & Brownie Display

Cheesecake Station
Ice Cream Sundae Bar
S'mores Bar

PRICING

\$79.50/per person for a 4 Hour Event

Please add 6% MD Sales Tax + 20% Gratuity | 4% Fee added for credit card payments



Beverage Options

*All Beverage Options are subject to \$200 Set-up/Attendant Fee
Please add 9% Sales Tax & 20% Gratuity*

Non-Alcoholic Beverages (Complimentary)

Unlimited Soft Drinks, Iced tea, Water from the bar

Subject to \$200++ Set-up/Attendant Fee

OPEN BAR

\$35.00++ per person
Beer, Wine, Spirits

TAB BAR

\$600 Minimum
Client Covers Cost of Guest Beverages

CASH BAR

\$600 Minimum
Guests Purchase their own drinks

Open Bar Menu

PREMIUM SPIRITS

Tito's Vodka
Smirnoff & Smirnoff Flavors
Beefeater's Gin
Bacardi Rum
Captain Morgan
Malibu
Jose Quervo Gold & Silver
Sloe Gin

Seagram's VO
Jameson
Jim Bean
Jack Daniel's Dewars
Southern Comfort
Sweet & Dry Vermouth
Christian Brother's Brandy

Peach Schnapps
Apple Pucker
Melon Liqueur
Triple Sec
Kahlua
Irish Cream
Amaretto
Grenadine

BEER (Choose 2)

Coors Light | Miller Lite | Yuengling | Heineken OR Corona

WINE (Choose 3)

Merlot | Cabernet | Pinot Noir | Chardonnay | Pinot Grigio | Moscato | White Zinfandel

TOP SHELF OPEN BAR UPGRADE (\$15++/person)

Grey Goose | Crown Royal | Johnny Walker Black | Hennessy | Patron Gold | Tanqueray | Amaretto DiSaronno | Baileys

Top Shelf Liquors are available with Tab & Cash Bars



Terms & Conditions

- We do not serve alcohol to the vendors.
- Event time varies based on availability.
- \$500 non-refundable retainer required to reserve the date. For events valued at > \$10,000, a higher deposit will be required.
- After the initial retainer has been paid, the payment schedule is as follows:
 - 50% deposit of the estimated total is half way between the date booked and the event date.
 - Final balance is due 2 weeks prior to the event in the form of cash or certified check only.
 - Other payments may be made in the interim.
- Payments may be made by cash, check, or credit card. There is 4% surcharge on all credit or debit card payments. Please Make Checks Out to Plum Caterers LLC
- A \$200 Refundable Damage Deposit is required with the final payment and will be shredded or returned after your event pending any repairs resulting from the said event or to cover any missing or broken items.
- All deposits and interim payments are non-refundable and non-transferable to another event or person.

Available Dates: _____

Price Per Person \$_____ x 1.26 (6% Sales Tax and 20% Gratuity) = Total Price Per Person \$_____

Total Price Per Person _____ x # of Guests _____ = \$ _____

Beverage Set-up Fee = \$ 200.00

Add-On: _____ Price: _____

Add-On: _____ Price: _____

Add-On: _____ Price: _____

Add-On: _____ Price: _____

Outside Vendor Fees: # of Vendors: _____ X \$100 each Price: _____

Total Add-Ons \$_____ + 6% Tax on Add-ons = _____

Grand Total: \$_____

Deposit of \$500 on _____ Mid-payment _____ on _____ Final Payment _____ on _____

Price Guaranteed until: _____



Outside Vendors, Liability Insurance & Vendor Meals

1. Vendor Requirements:

- a. The following outside vendors will incur a \$100 Vendor Fee each: DJ, Photographer, Videographer and Photobooth.
- b. All outside vendors including but not limited to DJ's, Bands, MC's, Photographers, Videographers, Decorators, Planners, Event Stylists, Florists, Bakeries, Sweet/candy table providers, Balloon Arch companies, etc. must be pre-approved by Falls Manor PRIOR to the client contracting for their services. You must submit the list of potential vendors at least 6 months prior to the wedding via email to info@fallsmanorcatering.com Vendors are not guaranteed to be approved by Falls Manor.
- c. ALL outside Vendors must be a legitimate registered business AND have a website or social media page with reviews or be one of the paid vendors on The Knot or The Wedding Wire with reviews.
- d. Any outside Vendor is solely responsible for their own labor and set up of any items or services they are contracted for by the client. The Sugarhouse will not provide any of its own staff to assist any outside vendors.
- e. Outside Vendors have a maximum of 1.5 hours for any set up and 1 hour for any break down. A fee of \$25 for every 15 increments will be assessed to the client for any additional break down time. Addition time may not be added to the set up.
- f. Outside Vendors may not use any of The Sugarhouse's property and The Sugarhouse will not provide any items that the vendor might need to perform their services. An 8' DJ Table and access to a power outlet will be provided.
- g. Vendors may not consume any alcohol while performing services at The Sugarhouse and must abide by all rules and regulations set forth by The Sugarhouse. DJs may not play music above 90 db.

2. Liability Insurance:

- a. ALL outside vendors must carry Liability Insurance with at least \$1,000,000 in coverage.
- b. ALL outside vendors must add Big Bite Investments as an additional insured to their Liability Insurance and submit Certificate of Insurance to The Sugarhouse at least 30 days prior to your event.
- c. If a vendor without prior approval comes to The Sugarhouse, "The Day of" management will refuse entry to said vendor and vendor's services will not be allowed to be performed.
- d. In the event an approved vendor has not submitted their Certificate of Liability Insurance or has submitted one WITHOUT adding The Sugarhouse as an additional insured, that vendor will not be allowed to perform any services at the venue and "The Day of" management will refuse entry to said vendor.

3. Vendor Meals:

- a. The following IN HOUSE vendors must be provided with a meal: Photographers, DJs, Photobooth attendant and Videographers. Vendor meals are paid for by the client and are always half price. 2 vendor meals count as 1 person towards the guest minimum.
- b. Providing vendor meals to the outside vendors is at the discretion of the client. If provided, these vendor meals must be paid for by the client. If the vendor meals are not paid for, outside vendors will not be provided with a meal by The Sugarhouse.