



## *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 \$59.50 to \$99.50, there's something for every budget!

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### *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*

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### *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*

\$59.50/per person for a 3 Hour Event

Please add 6% Md Sales Tax + 20%

Gratuuity 4% Fee added for credit card  
payments



## *Silver Dinner Buffet*

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### *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

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## *PRICING*

\$66.50/per person for a 4 Hour Event

Please add 6% Md Sales Tax + 20%

Gratuuity 4% Fee added for credit card  
payments



## *Gold Dinner Buffet*

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### *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

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## *PRICING*

**\$73.50/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*

**\$81.50/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*

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### *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

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## *PRICING*

**\$99.50/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*

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### ***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: \_\_\_\_\_

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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](mailto: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.