



# WEDDING MENU



The food was amazing and we are still getting compliments today! -Taylor B. 7/14/2023

TO HAVE A GORGEOUS, STRESS-FREE WEDDING  
CALL/TEXT 215-943-7070 OR EMAIL [INFO@FALLSMANORCATERING.COM](mailto:INFO@FALLSMANORCATERING.COM)

# Cocktail Hour Butlered Hors D'oeuvres

*Luxury & Classic Package - Choose 10  
Essentials Package - \$4/person++ per hors d'oeuvre*

## Seafood

- Mini Maryland Crab Cakes
- Tapas Shrimp
- Coconut Crusted Shrimp
- Shrimp Quesadilla Bites
- Smoked Salmon Cucumber Canape
- \*Bacon-Wrapped Sea Scallops \$3 pp
- \*Lobster Gazpacho Shooter \$3 pp

## Land

- Sesame Chicken Skewers
- Mini Beef Wellington with Dijon
- Philly Cheese Steak Spring Rolls
- Coney Island Pigs in Blanket
- Micro Cheeseburger w/Shoe-string Fries
- Buffalo Chicken Spring Rolls
- Braised Beef Short Ribs in Phyllo Cup
- Lamb Kabobs

## Vegetarian

- Tomato Bruschetta
- Caprese Skewer
- Mini Grilled Cheese w/Tomato Soup
- Mini Vegetable Spring Rolls
- Arancini
- Mini Quiche

## Caribbean Inspired

- Pork Carnitas Empanada
- Chorizo Empanada
- Sweet Plantain Canapé
- Carnitas Tostones
- Jerk Chicken Skewers

## South Asian Inspired

- Indian Samosa Triangle
- Lamb Samosa Triangle
- Chicken Samosa
- Vegetable Tikis
- Vegetable Pakora
- Chicken Tikka Masala Skewers
- Chicken Tandoori Skewers

**\*Items are available  
at an additional upcharge.**

# Cocktail Hour Display Stations

## ARTISANAL TABLE

*Luxury Package Only*

*Classic or Essential - Add this Station for \$10/person++*

Our Artisanal Table showcases fine cheeses, premium cured meats, croissants, rustic breads & crackers, and seasonal accompaniments—marinated olives, fresh fruits, crudite with green goddess dressing, & house-made spreads like whipped feta, hummus, and spinach artichoke dip.

*Beautifully styled with natural décor, it's a stunning centerpiece and delicious highlight of your cocktail hour.*

## SELECT 2 STATIONS

*Included with Signature & Classic Package*

*Essential Package - \$10/per person, per station++*

### Pasta

#### (Select 2 Pasta & 2 Sauces)

*Served with Assorted Italian Breads, Chef-Inspired Butters, Roasted Garlic, Peppers, & Parmigiano-Reggiano*

##### Pasta Choices:

Penne | Cavatappi | Farfalle | Campanelle | Tortellini | Radiatore | Orecchiette | Fusilli

##### Sauce Choices:

Vodka | Marinara  
Primavera | Alfredo  
Fra Diavolo | Pesto

Aglio e Olio - Roasted garlic with EVOO, Basil, Oregano, & Shredded Parmesan

### Mash-Tini Bar

#### (Select 2 Potato Choices)

Yukon Gold Mashed Potatoes | Red Bliss Mashed Potatoes | Roasted Garlic Mashed Potatoes | Sweet Mashed Potatoes

Included Toppings: Sour Cream | Butter Steamed broccoli | Cheddar | Bacon Brown Sugar | Cinnamon Mini Marshmallows | Raisins

### Garden Salsa Bar

Pico de Gallo | House Guacamole  
Black Bean Corn Salsa | Plantain Chips  
Tortilla Chips | Grilled Pita

### Flatbread Pizza (Select 2)

*Served with Garlic Knots, House Made Marinara Sauce, and Red Pepper Flakes*

##### Pizza Choices:

Margherita | Grilled Vegetable  
BBQ Chicken | Buffalo Chicken  
New York (Mozzarella & Tomato Sauce)  
White Pizza with Spinach

### Indian Street

Spicy Hummus | Eggplant Relish | Naan  
Cucumber Raita | Grilled Pita  
South Indian Vegetable Curry

### Mediterranean

Hummus | Tapenade | Baba Ghanoush  
Grilled Marinated Vegetables | Olive Assortments  
Stuffed Grape Leaves | Pitas | Assorted Breads

### \*9th Street Antipasto (+\$13pp)

Sopressata | Capicola | Mortadella | Sicilian Salami |  
Grilled Vegetables | Gorgonzola | Sharp Provolone  
Asiago | Olive Assortment  
Rustic Italian Bread

### \*Seafood Martini (+\$15/pp)

Jumbo Shrimp | Alaskan Crab Claws | New Zealand  
Poached Mussels | Belvedere Spiked Cocktail Sauce |  
Lemon Wedges

# Sit Down Dinner Entrees or Sit Down Duet Plate

## SELECT 2 ENTREES + 1 VEGETARIAN

### Chicken

- Chicken Marsala (*Marsala Wine Sauce*)
- Chicken Piccata (*Lemon Butter Caper Sauce*)
- Grilled Chicken Bruschetta (*Sharp Provolone, Balsamic Glaze*)
- Chicken Florentine (*Spinach & Asiago, Roasted Tomato Cream*)
- Chicken Francaise (*Egg-Dipped in Lemon Butter Caper Sauce*)
- Chicken Saltimbocca (*Fontina Cheese, Prosciutto, White Wine Lemon Butter Sauce*)
- Falls Chicken (*Stuffed with Asparagus, Roasted Peppers and Sharp Provolone*)
- Tuscan Chicken (*Spinach, Sun-dried Tomatoes, Creamy Garlic Sauce*)
- \*Chicken Chesapeake (*Stuffed with Lump Crab Imperial with Bearnaise Sauce*) \$8/pp

### Fish

- Manor Salmon (*Citrus Beurre Blanc*)
- Far East Salmon (*Thai Sweet Chili, Ginger, Soy Glaze with Wonton Crisps*)
- Mango Salmon (*Mango Glaze & Chives*)
- Blackened Cajun Salmon (*with Fresh Corn, Tomato, Avocado Salsa*)
- Pistachio Crusted Salmon (*Bearnaise Sauce*)
- Salmon En Croute (*Garlic, Spinach, and Feta wrapped in Puff Pastry with Roasted Red Pepper Cream*)
- Flounder Florentine (*Baby Spinach, Garlic, and Lobster Sauce*)
- \*Crab Stuffed Flounder (*Lump Crab Imperial with Roasted Red Pepper Cream*) \$8/pp
- \*Crab Cakes (*Lemon Butter Sauce*) \$10/pp

### Beef & Meat

- Petite Bistro Steak (*Cabernet Demi Glace*)
- Petite Bistro Steak a la Champignon (*Wild Mushrooms*)
- Slow Roasted Brisket of Beef (*Baby Bella Cabernet Wine Sauce*)
- Apple Jack Pork Loin (*Granny Smith Apple Bacon & Onion Ragut*) - not available for food tastings
- Herb Roasted Pork Loin (*Sweet Italian Sausage, Spinach, Apricot*) - not available for food tastings
- \*NY Strip Steak Au Poivre (*Brandy Demi-Glace with a touch of Cream*) \$6/pp
- \*Red Wine Braised Short Ribs (*Cabernet Demi-Glace*) \$8/pp
- \*Slow Roasted Prime Rib of Beef (*Au Jus with Creamy Horseradish*) \$8/pp - not available for food tastings
- \*Grilled Filet Mignon (*Cabernet Demi-Glace & Crisp Onion Straws*) \$Market Price
- \*Beef Wellington (*Tenderloin & Mushroom Duxelles in Puff Pastry with Demi-Glace*) \$8/pp
- \*New Zealand Baby Lamb Chops (*Served in Dijon Cream*) \$10/pp

\*Items are available at an additional upcharge.

All entrée items are prepared Gluten Free with the following exceptions: Pistachio Salmon, Salmon En Croute, and Beef Wellington

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### Vegetarian (Sit Down Dinners Only)

Pasta Primavera (*Squash, Broccoli, Mushrooms, Carrots, Cauliflower, and Snap Peas in Alfredo*)  
Potato Gnocci (*EVOO, Garlic, Garden Vegetables, Parmesan*)  
Vegetable Lasagna (*Seasonal Vegetables, Ricotta, and Tomato Sauce*)  
Cheese Tortellini (*Tomato Cream Sauce*)  
Eggplant Caponata Stuffed Pepper (*Kalamata Olives, Tomatoes, Celery, Onions, and Capers*) - *VEGAN*  
Quinoa Stuffed Portobello Cap (*Red Quinoa with Carrots, Celery, and Onion*) - *VEGAN*  
Vegan Harvest (*Golden Beets, Brussel Sprouts, Grilled Asparagus over Quinoa*) - *VEGAN*

## Buffet Dinner Entrees

### SELECT 2 ENTREES

#### Chicken (Select 1)

Chicken Marsala  
Chicken Piccata  
Grilled Chicken Bruschetta  
Chicken Florentine  
Chicken Francaise  
Chicken Saltimbocca  
Falls Chicken  
Tuscan Chicken

\*Chicken Chesapeake \$8/pp

#### Fish (Select 1)

Manor Salmon  
Far East Salmon  
Mango Salmon  
Pistachio Crusted Salmon  
Salmon En Croute  
Blackened Cajun Salmon  
Flounder Florentine

\*Crab Stuffed Flounder \$8/pp

#### \*Carving Station (Choose 1)

*Included with Luxury Package Only*

*Classic or Essential - Add a Carving Station for \$12/person++*

Herb Roasted Sirloin (*Cabernet Demi-Glace*)

Rosemary Roasted Pork Loin (*Cider-Spiked Demi Glace*)

Honey Baked Ham (*Pineapple Brown Sugar Glaze*)

Herb Roasted Turkey Breast (*Homemade Gravy & Cranberry Orange Relish*)

\*Slow Roasted Prime Rib of Beef (*Natural jus and Horseradish Sauce*) +\$12/pp

\*Beef Wellington (*Tenderloin and Mushroom Duxelles in Puff Pastry with Demi-Glace*) \$10/pp

\*Items are available at an additional upcharge. Carving Station Items are not available for food tastings.

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# Salad Course

## SELECT 1

### Garden Salad

Fresh Field Greens, Grape Tomatoes, English Cucumbers, Shredded Carrots,  
*Focaccia Croutons | Choice of Balsamic, Ranch, or Champagne Vinaigrette*

### Caesar Salad

Crisp Hearts of Romaine & Shaved Parmesan

*Focaccia Croutons | House Caesar Dressing*

### Falls Salad

Fresh Field Greens, Dried Cranberries, & Crumbled Goat Cheese  
*Toasted Walnuts | Raspberry Vinaigrette*

### Market Salad

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

### Chopped Salad

Romaine, Iceberg, Field Greens, Heirloom Tomatoes, Cucumbers, Carrots, Celery, Bell Pepper, Pepperoncini, Parmesan  
*Focaccia Croutons*  
*Extra Virgin Olive Oil & Red Wine Vinegar*

*(All Salads are Gluten Free without Croutons)*

# Side Dishes

## SELECT 3

### Starch

Mashed Red Bliss Potatoes  
Whipped Yukon Gold Potatoes  
Herb Roasted Red Bliss Potatoes  
Roasted Fingerling Potatoes  
Potatoes Au Gratin  
Rice Pilaf  
Arroz con Gandules  
Garden Herb Risotto  
Tuscan Red Quinoa  
Jamaican Rice & Peas  
Indian Basmati Rice

### Pasta

Penne Vodka  
Penne Marinara  
Cheese Tortellini  
Sicilian Cavatappi (*Pine Nuts, Prosciutto*)  
Penne Amatriciana (*Spicy with Pancetta*)  
Campenelle Primavera (*Vegetables & Alfredo*)  
Cavatappi Carbonara (*Creamy Egg & bacon*)  
Campanelle Aglio e Olio (*Roasted Garlic, EVOO, Herbs, Parmesan*)

### Vegetable

Whole Buttered Green Beans with Carrots  
Green Beans Almandine  
Italian Style Green Beans  
Broccoli with Compound Butter  
Orange Ginger Glazed Baby Carrots  
Roasted Vegetable Medley  
Roasted Brussels Sprouts  
Roasted Butternut Squash  
Grilled Asparagus  
Zucchini Provençal

*Add another Side - \$8/++*

## Dessert Displays (Select 1)

### Cheesecake-Tini Station

NY Style Cheesecake in a Martini Glass

Toppings: Whipped Cream, Chocolate Chips, Glazed Cherries, Sliced Strawberries, Glazed Blueberries and Marshmallows

### Ice Cream Sundae Bar

Vanilla, Chocolate, & Strawberry

Toppings: Whipped Cream, Rainbow Sprinkles, Chocolate Sauce, Caramel Sauce, Glazed Strawberries, Crushed Oreos, Maraschino Cherries, Walnuts, Chopped Butter Fingers, Chopped Kit Kats, and Marshmallows

### Viennese Sweet Table

Assorted Mini Cakes and Petite Fours. Cannoli's, Éclairs, Cream Puffs, Homemade Cookies, Brownies, Rich chocolate mousse cups

### Giant Chocolate Chip Cookie

Freshly made in house giant chocolate chip cookies, packaged into a white cookie bag with the wedding couple's custom seal.

**Add 2nd Dessert Display - \$10/pp**

### Doughnut Wall Bar

*Vanilla Doughnuts Presented on Our Adorable Wooden Walls*

Toppings: Vanilla Glaze, Chocolate Glaze, Fruity Pebbles. Chopped Kit Kats, Mini Marshmallows, Crushed Oreos, Assorted Drizzles

### S'Mores Bar

Jumbo Marshmallows, Graham Crackers, Hershey's Chocolate

### \*Grand Ballroom Flambe Station \$10/pp

Choose Banana's Foster, Strawberry Foster, or Cherries Jubilee over Vanilla Bean Ice Cream

### \*Chocolate Fountain Station \$10/pp

Flowing Chocolate with Graham Crackers, Marshmallows, Fresh Fruit, Biscotti, and Pretzels. Choice of Milk, Dark, or White Chocolate

### \*Caramel Fountain Station \$10/pp

Fresh Apple Wedges with Peanuts, Chocolate Chips, Peanut Butter Chips, Kit Kats, and Butter Fingers

## 3 Tier Wedding Cake Included!

**Cake Flavors (Select up to 2 Flavors)**

Red Velvet | Chocolate | Vanilla Pound | Lemon Pound | Chocolate Chip Pound

**Cake Fillings (Select up to 3 Fillings)**

Raspberry | Cannoli | Vanilla Buttercream | Chocolate Butter Cream | Cream Cheese

**Included Buttercream Decorations**

Rosettes | Texturing | Scrollwork | Beaded Border | Luster Dust

*\*Additional Decorations such as lace, sugar flowers, fresh flowers, bling ribbons, fondant, extra tiers, etc. are available for an additional cost and can be discussed with the bakery directly.*

## House Favorites!

### \*Taste Of Philly Favors \$9/pp

House made Cheesesteak with a TastyCake packaged To-Go in a white bag with the Wedding Couple's Custom Seal

### \*Lemonade Stand with Cookies \$6/pp

Pre-Ceremony Only

Pink and Old Fashioned Lemonade served with a variety of freshly baked cookies.

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# Premium Open Bar - Included Spirits

**Vodka**  
Tito's  
Smirnoff  
Smirnoff Flavors

**Tequila**  
Jose Cuervo Silver  
Jose Cuervo Gold

**Gin**  
Beefeater's

**Rum**  
Bacardi  
Malibu Coconut Rum  
Captain Morgan

**Whiskey**  
Seagram's VO  
Jameson  
Jim Bean  
Jack Daniels  
Dewar's

**Brandy**  
Christian Brothers  
Blackberry  
Apricot

**Liquors**  
Southern Comfort  
Peach Schnapps  
Sour Apple Schnapps  
Sweet/Dry Vermouth  
Triple Sec  
Sloe Gin  
Grenadine  
Blue Curacao

**After Dinner**  
Irish Cream  
Coffee Liqueur  
Amaretto

**Juices & Mixers**  
Orange  
Cranberry  
Grapefruit  
Pineapple  
Sour Mix  
Lime Juice

## Bottled Beer (Select 2)

Coors Light  
Miller Lite  
Yuengling Lager  
Heineken OR Corona

## Wine (Select 3)

Chardonnay	Merlot
Pinot Grigio	Cabernet
Moscato	Pinot Noir
White Zinfandel	

## Coffee & Tea

Self Serve Coffee & Tea Bar Included during the entire reception

## Upgrade to Top Shelf Open Bar \$15/pp

Grey Goose | Crown Royal | Johnnie Walker Black | Hennessy | Patron | Tanqueray  
Bailey's | Kahlua | Amaretto DiSarrono

## Craft Beer Upgrade \$7/pp (Select 2)

Lagunita's IPA | Blue Moon | Sam Adams (Lager or Seasonal) | Angry Orchard

*Dry Weddings (no alcohol) - Please deduct \$5/person*

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## Signature Cocktails

SELECT 2 - SIGNS WILL BE PROVIDED

### **Drunk In Love**

Tequila, Triple Sec, Sour Mix & Lime Juice

### **The Tipsy Groom**

Rum & Coke

### **Sweet On You**

Vodka, Cranberry & Pineapple

### **Wedding Cake Martini**

Gin, Amaretto, Orange and Pineapple juices, Cream

### **Something Blue**

Rum with Pineapple Juice & Blue Curacao

### **Main Squeeze**

Gin, Ginger Ale & Lemon Juice

### **Sun-Kissed Bride**

Tequila, OJ & Grenadine

### **Love Potion**

Vodka, Triple Sec, Cranberry Juice & Lime Juice

### **The Perfect Pair**

Whiskey & Coke

### **Blushing Bride**

Vodka, Peach Schnapps, Lime Juice & Cranberry Juice

*You may change the names of the drinks, but there are no alcohol substitutions.*

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