



Falls Manor

— CATERING & SPECIAL EVENTS —



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



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
Aglie 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 Crouete (*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 Ragout*) - 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 Crouete, 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 Gnocchi (*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 Crouete

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*)
Campanelle 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/pp++



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

Rum
Bacardi
Malibu Coconut Rum
Captain Morgan

Brandy
Christian Brothers
Blackberry
Apricot

After Dinner
Irish Cream
Coffee Liqueur
Amaretto

Tequila
Jose Cuervo Silver
Jose Cuervo Gold

Gin
Beefeater's

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

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

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 DiSaronno

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.