



\$100

PER PERSON INCLUDES

3 Passed Hors D'oeuvres
Cheese, Seasonal Dips & Fruit
Stationary Grazing
Appetizer Display
Family Style or Plated Salad
Choice of 2 Entrees one of which
is vegetarian
3 Starches or Vegetable Sides
Local Bread with Vermont
Butter or Dipping Oil
Coffee & Tea Station
Consultation with Susanna &
Customized Menu Planning
Tasting for two at Susanna's
Catering Kitchen
1 Site Visit
On site labor for 6 hours
Up to 6 Vendor meals
Service Charge



\$150

PER PERSON INCLUDES

4 Passed Hors D'oeuvres
Any Stationary Grazing
Appetizer Display
Family Style or Plated Salad
Choice of 3 Entrees one of
which is vegetarian
3 Starches or Vegetable Sides
Local Bread with Vermont
Butter or Dipping Oil
Coffee & Tea Station
Consultation with Susanna &
Customized Menu Planning
Tasting for 2-4 at Susanna's
Catering Kitchen
1 or 2 Site Visits
Susanna's on site Catering
Management
On site labor for 8 hours
Up to 8 vendor meals
Service Charge



\$200

PER PERSON INCLUDES

4 or 5 Passed Hors D'oeuvres
2 Stationary Grazing Appetizer
Displays
Family Style or Plated Salad
Choice of up to 4 Entrees
4 Starches or Vegetable Sides
Local Bread with Vermont
Butter or Dipping Oil
Coffee & Tea Station
Consultation with Susanna &
Customized Menu Planning
Tasting for 2-4 at Susanna's
Catering Kitchen or at
venue of choice
1 or 2 Site Visits
Susanna's on site Catering
Management
On site labor for 9 hours
Up to 12 vendor meals
Travel to venue within 1.5hrs of
Susanna's Kitchen
Service Charge



\$225

PER PERSON INCLUDES

4 Passed Hors D'oeuvres
Plated of family style 5 course
Tasting Menu
Local Bread with Vermont
Butter or Dipping Oil
Dessert Course
Coffee & Tea Station
Consultation with Susanna &
Customized Menu Planning
Tasting for 2-4 at Susanna's
Catering Kitchen or at
venue of choice
1 or 2 Site Visits
Susanna's on site Catering
Management
On site labor for 8-10 hours
as needed
Travel to venue within 1.5hrs of
Susanna's Kitchen
Service Charge

MINIMUM GUEST REQUIREMENT: Packages 1-3 have a minimum 40 guest required

DISCOUNTED PRICING is available on weddings larger than 80 guests

ADDITIONAL CHARGES: Additional onsite labor, On site catering management for package 1, Travel to the venue if over the specified amount of time, Staff accommodations if needed, Added courses or changes from specified menu choices on selected package

TAXES & GRATUITY: All prices subject to a 9% State meals tax which is collected on the total food cost portion of the package. Staff gratuity is suggested at 25% of total labor cost

DEPOSIT SCHEDULE & PAYMENT: A 25% non-refundable deposit is payable on contract signing, A second 25% non-refundable deposit is payable 2 months prior to your event, Full payment is due 1 week prior to your event

MENU SELECTIONS: Final menu selections are due 2 months prior to your event, thereafter any changes must be agreed upon by Susanna's Catering. Please provide a list of allergies/special dietary requirements in advance

PRICING: Even though soaring food costs and supply chain issues make it hard to ascertain catering costs for a year out, we will do our best to honor our pricing as well as offering alternatives for unavailable menu items

TOTAL FOOD COST: Your total food cost is half of the selected package per person cost

CHILDREN'S MEALS: Children between the ages of 5-12 are charged at half of the adult food cost

BAR & LIQUOR SERVICE: Susanna's Catering does not carry liquor liability and her staff are not allowed to pour or serve alcohol of any kind. It is the job of your chosen bar service to manage the clearing of glassware unless discussed and agreed on prior to your event