

# Pearl's Served Reception Package

This package requires a 100 person, full price minimum.

For your finest occasions the following is included:

Complimentary champagne toast for everyone,

Complimentary centerpiece and linens

## Display Station

Crisp vegetable crudites with dip, fresh fruits and assorted domestic cheese & premium crackers.

## One Hour of Passed Hors d'oeuvres

### Includes:

Tomato bruschetta , spanikopita, herb & parmesan stuffed mushrooms, and caprese skewers.

## A 4 Hour Open Bar

Includes call liquor brands, handcrafted draft beer, bottled Labatts beer, varietal wine and soda.

**All Dinners include:** A mixed green salad, warm garlic breadsticks, sautéed vegetables, and a choice of roasted potatoes, smashed potatoes & gravy, or seasoned rice.

## A Sweet Finish

Includes a coffee bar with gourmet flavored syrups, select teas, home baked cookies, iced fudge brownies, and assorted dessert squares.

## And a Choice of **THREE** of the Following Entrees:

- Hand Cut 7oz. Filet Mignon with Roasted Garlic Demi-Glace  
...\$80 per person
- Slow roasted Prime Rib with au jus.  
...\$66 per person
- Award Winning Beer Braised Pot Roast slow cooked to create the most tender beef you have ever had.  
...\$64 per person
- Breast of Chicken with Sausage sage stuffing topped with spinach, mushrooms & red pepper cream sauce.  
...\$64 per person
- Sautéed Breast of Chicken with Marsala Mushroom Sauce.  
...\$64 per person
- Chicken Piccata Hand Tenderized Breast of Chicken lightly breaded and topped with a creamy lemon sauce.  
...\$64 per person
- Tofu Stuffed Pepper - Stuffed with fresh vegetables & served over a bed of wild rice. ...\$64 per person

A dual entree may be served for an additional \$3 per person  
(portion sizes may vary based on entree selection)

*Additional Substitutions may be discussed*