

Pearl's Buffet Reception Package

This package requires a 100 person full price adult minimum.
Complimentary centerpieces, linens and champagne toast included.

Display Station

Crisp vegetable crudité 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 asparagus with crispy asiago.

4 Hour Open Bar

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

All Dinners include a garden salad, warm rolls, 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, tea, cookies, iced fudged brownies and assorted dessert squares.

Choice of:

Buffet A

Gulf Shrimp linguini in a lemon garlic cream sauce, grilled chicken breast in a Madeira wine sauce over seasoned rice, seasonal vegetable medley & rosemary roasted potatoes...**\$68/p plus tax and service charge**

-OR-

Buffet B

Six cheese bowtie pasta, honey basil chicken over seasoned rice (GF), baked salmon (GF), seasonal vegetable medley & roasted red potatoes...**\$65/p plus tax and service charge**

With Either a...

A Chef Tended Carving Station

Carving station: a top round of beef (GF) with au jus and is served with weck rolls, white rolls and horseradish.

-OR-

Our Award Winning Beer Braised Pot Roast