

Pearl's Pan-American Reception

Package

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

Antipasti Display Station

Cappicola, prosciutto, hard salami, prosciutto, pepperoni, soft cheeses & fresh mozzarella, olives, cherry peppers, pepperoncini, artichokes and bruschetta spread with bread.

One Hour of Passed Hors d'oeuvres

Includes Crab Rangoon, lemon pepper chicken skewers, herb & parmesan stuffed mushrooms, and pot roast crostini.

A 4 Hour Open Bar

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

Wines During Dinner

1 bottle of house red and white for each table.

All Dinners include our specialty salad (mesclun greens, mandarin oranges, craisins, fried chickpeas with brown sugar rum vinaigrette), warm rolls, and sautéed seasonal vegetables. Choice of rosemary roasted potatoes, smashed potatoes with gravy, or wild rice.

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

- 7oz Hand cut filet mignon with roasted garlic demi-glace
- 12oz Slow prime rib with au jus
- Breast of chicken with sausage sage stuffing topped with spinach, mushrooms, in a red pepper cream sauce
- Sautéed breast of chicken with marsala mushroom sauce
- Baked salmon filet with a dill béchamel sauce
- Tofu stuffed pepper (GF)
- Six cheese bowtie pasta

* Additional Options available Upon Request

A Sweet Finish Includes a coffee bar with gourmet flavored syrups, tea, cookies, iced fudged brownies and assorted dessert squares.

Late Night Snack Station Featuring cheese and pepperoni pizza, Buffalo style chicken wings with Stilton blue cheese, savory mac n cheese bites

...\$89 per person