

## Pearl's Served Reception Package

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

### **Display Station**

Crisp vegetable crudite 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 vegetable medley, 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.

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

- 7oz Hand cut filet mignon with roasted garlic demi-glace...**\$82/p plus tax and service charge**
- 12oz Slow roasted prime rib with au jus...**\$68/p plus tax and service charge**
- Award winning beer braised pot roast cooked to create the most tender beef you have ever had...**\$65/p plus tax and service charge**
- Breast of chicken with sausage sage stuffing topped with spinach, mushrooms & red pepper cream sauce...**\$65/p plus tax and service charge**
- Sautéed breast of chicken with marsala mushroom Sauce...**\$65/p plus tax and service charge**
- Chicken piccata hand tenderized breast of chicken lightly breaded and topped with a creamy lemon sauce...**\$65/p plus tax and service charge**
- Tofu stuffed pepper: stuffed with fresh vegetables, tofu and rice...**\$65/p plus tax and service charge**