

# Breakfast & Brunch

All breakfast & brunch buffets include coffee, tea & chilled orange juice

## Continental Breakfast

- Warm muffins
- Danishes and mini Croissants
- Whole fruit including oranges, apples and bananas
- Bagels with cream cheese & jam
- 2 assorted cereals with milk...\$10.50/p

## The Early Riser Breakfast

- Scrambled eggs
- Bagels with cream cheese & jam
- French toast casserole
- Breakfast sausage and bacon
- Homefried potatoes...\$14.50/p

## Brunch Buffet

- Fresh fruit and yogurt
  - Scrambled eggs
  - Eggs Benedict
  - Mashed potatoes
  - Baked Ziti
  - Bacon
  - Chicken ala king with biscuits...\$16.50/p
- \*\* Pasta substitutions at an additional \$0.50/p

## Additions ...

- Vegetable breakfast pizza...\$2.75/p
- Chicken a la king with biscuits ...\$3.00/p
- Fresh fruit & yogurt...\$2.25/p
- Basket of muffins for the table...\$2.50/p
- Eggs Benedict with creamy hollandaise...\$3.50/p
- Omelet station...\$4.50/p  
(additional \$50 chef fee)
- Oatmeal bar - maple syrup, cinnamon, honey, milk, blueberries, bananas, walnuts, granola, apples...\$3.25/p
- Carving station of ham, turkey, or roast beef for \$5.75/p  
(additional \$50 chef fee)

# Pearl's Cocktail Party Package

This package requires a 50 person full price minimum. If under 50 guests there will be an additional room fee.

**This station will be the first station served to your guests upon arrival & will stay out for 1 hour.**

Vegetable & fruit crudité display (GF)...ranch dip and assorted domestic cheese with crackers

Add imported cheeses...\$2.50/p

**Choose 1 of the following hot dips to add to your crudité display:**

- Spinach & asiago cheese dip
- Stuffed banana pepper dip
- Buffalo chicken wing dip
- Beef on weck dip

*All served with bread*

**This station would be the second station served to your guests and will stay out for 1.5 hours.**

**Choose 3 of the following:**

- Herb & parmesan stuffed mushrooms
- Pot roast crostini with crumbly blue cheese
- Smoked Gouda mac n cheese bites
- Spanikopita
- Tomato bruschetta (GF)
- Swedish Meatballs

*Add a 4th choice from the category above for an additional \$2/p*

**Choose 2 of the following:**

- Char-grilled flank steak skewers (GF)
- Golden fantail shrimp w/ cocktail sauce
- Crab Rangoon
- Bacon wrapped scallops (GF)
- Scallop cakes with wasabi mayo

*Add a 3rd choice from this category for an additional \$2/p*

\$20/p plus tax and service charge

**\*\*See our beverage and bar page for alcohol and non selections.**

# 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 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**

# Pearl's Station Style Reception

## Package

This package requires a 100 person full price adult minimum. **Package includes your choice of 3 stations.**  
Complimentary centerpieces, linens and champagne toast included.

### Display Station

Crisp vegetable crudité's 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.

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

### Carving Station

All Carving Stations include carved roast beef with au jus and carved turkey breast with cranberry relish (GF).

Sub Grilled beef tenderloin with rosemary demi-glace...\$12/p

Sub Roasted prime rib of beef with garlic demi-glaze...\$5/p

Sub Garlic crusted porkloin (GF) with apple bourbon glaze...\$4/p

Sub Honey baked country ham (GF) with Lake Effect honey mustard glaze...\$4/p

Sub Faroe Island Salmon...\$5/p

### Mexican Station

Creamy cilantro lime chicken on white rice, shrimp, tortilla chips, soft tortilla shells, shredded cheddar cheese, sour cream, guacamole, salsa, diced tomato, jalapenos, shredded lettuce and refried beans

### Buffalo Station

Buffalo style chicken wings, creamy stilton dressing, fresh crunchy carrot and celery sticks, boneless chicken wings with BBQ sauce, mini beef on weck sliders, pierogi and homemade potato chips with ranch dip. Add gourmet pizza \$3/p

### Garden Salad & Baked Potato Station (GF)

Mixed greens, assorted dressings, cranberries, sunflower seeds, house baked croutons, shredded cheddar, crisp cucumbers and cherry tomatoes with diced chicken and steak. Top your baked potato with bacon, broccoli cheese sauce, sour cream, chives and our brewhouse chili.

**Pasta Station** with warm rolls. Chef attended option for \$100 fee

You may choose two (?) selections from the following:

Vegetable or chicken primavera over farfalle; Cheese tortellini in a tomato-basil cream; Traditional Fettuccini Alfredo; Linguini in a white or red clam sauce; Penne with vodka sauce; Fettuccini with spicy hot tomato oil

...\$68/p plus tax and service charge

# 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, 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 in a Madeira wine sauce over seasoned rice, sautéed 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 week rolls, white rolls and horseradish.

**-OR-**

Our Award Winning Beer Braised Pot Roast

# Winter Magic Package

A minimum of 100 full price guests is required  
Centerpieces and linens included.

**This package is only available in January, February & March**  
Additional minimums may apply

## **4 Hour Call Bar Package**

Call liquor brands, handcrafted draft beer, varietal wine and soda.

## **Hearty Soup Station**

Our Smoked Gouda beer cheese soup and Chicken with wild rice accompanied with ciabatta bread, parmesan and scallions.

## **Choice of:**

**A Served Dinner including a garden salad with warm rolls**

**Guest select from the following three options:**

- Beer braised pot roast with smashed potatoes
- Pearl's chicken piccata with smashed potatoes
- Six cheese bowtie pasta

**-OR-**

## **A Buffet Style Dinner**

Beer braised pot roast, chicken piccata over wild rice and six cheese bowtie pasta with sautéed seasonal vegetables, smashed potatoes. Served or buffet style salad with rolls.

## **A Premium Coffee & Tea Station**

With gourmet syrups and hot chocolate with marshmallows.

## **Warm Apple Crisp Station**

With vanilla ice cream and warm caramel sauce.

**....\$56/p plus tax and service charge**

# 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, 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, raisins, 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