

Rehearsal Dinner Packages

Under 50 guests incur a \$100 room fee

A. Buffalo Buffet & 2 hrs of Full Service Bar **with Well Liquor, Handcrafted Beer, Wine & Soda**

- Buffalo style chicken wings
- Boneless chicken wings
- Mini roast beef on weck
- Vegetable AND cheese & pepperoni pizzas
- Ru's Pierogi
- Baked Ziti
- Celery, carrots, & creamy stilton

\$33.50pp + service & tax

B. Taste of Pearl Buffet & 2 hours of Full Service Bar **with Call Liquor, Handcrafted Beer, Wine & Soda**

Served with sautéed seasonal vegetables

Choice of ONE Starch:

- Roasted red potatoes
- Smashed potatoes

Choice of ONE Pasta:

- Six Cheese Bowtie Pasta
- Baked Ziti with Marinara
- Cheese Tortellini with a sundried tomato cream sauce
- Penne with Vodka Sauce
- Rotini in a hardy Tuscan tomato sauce (DFA/VA)

Choice of TWO Entrées:

- Beer Braised Pot Roast
- Beef on Weck
- Steak cacciatore with white rice
- Chicken piccata with a creamy lemon sauce
- Honey Basil Chicken Breast with wild rice (GF)
- Blackened Cod with herb and citrus butter (GF)

\$44.00pp + service & tax

**C. Dinner Stations & 2 hours of Full Service Bar
with Call Liquor, Handcrafted Beer, Wine & Soda**

CHOICE OF THREE

Buffalo Station

Buffalo style chicken wings, fresh carrot & celery sticks, boneless chicken wings with BBQ sauce, mini beef on weck sliders, Ru's piergoi and homemade crispy potato chips with ranch dip.

Garden Salad & Smashed Potato Station (GFA/DFA/VA)

Mixed greens, assorted dressings, cranberries, sunflower seeds, house baked croutons, shredded cheddar, crisp cucumbers and cherrytomatoes with diced chicken and steak. Top your smashed potatoes with cheddar cheese, bacon, sour cream, butter, scallions and beef gravy.

Mexican Station

Beef empanadas, creamy cilantro lime chicken, carne piccata, chipotle shrimp, peppers and onions, Mexican rice, tortilla chips, soft tortilla shells, shredded cheddar cheese, sour cream, guacamole, salsa, diced tomato, jalapenos, shredded lettuce and black beans

Carving Station (Attended) \$100 Chef fee

All include carved Roast Beef with au jus and carved Turkey Breast with cranberry relish. (GF)

Pearl's Pulled Slider Bar

BBQ Pulled Pork, Pulled Pot Roast with Rolls, Portabella mushrooms, Pickled onions, Crumbly Blue & Shredded Cheddar. Served with potato salad, coleslaw, chips, mayonnaise & horseradish

\$45pp + service & tax

Add pasta to any station for \$3/p