



Wedding Menus



Good Things Station Package

- \$95 Per Person
 - Maximum attendance of 100
 - 4 Hours of Concierge Bar
 - 2 Personalized Signature Cocktails included at the Bar
 - Display of Seasonal Fruits, International & Domestic Cheese, with Artisan Crackers
 - Plated Salad Service: Choice of House or Caesar Salad
 - Coffee and Tea Station
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CHOICE OF 3 STATIONS

CARVING STATION:

CHOICE OF 2 PROTEINS

Garlic and Honey Glazed Turkey: Cranberry Relish, Roasted Turkey Jus

Root Beer Glazed Smokehouse Ham: Pineapple Relish

Marinated Pork Loin: Apple Cider Reduction

Pepper Crusted Grilled Beef Tenderloin: Creamed Horseradish, Demi Glaze

CUSTOM PASTA CREATIONS:

Pastas: Penne, Farfalle, Tortellini

Toppings: Roasted Peppers, Caramelized Onions, Roasted Mushrooms, Baby Spinach

Proteins: Italian Sausage, Grilled Chicken, Shrimp

Cheeses: Gorgonzola, Parmesan Cheese

Sauces: Basil Marinara, Herb Cream, Vodka Sauce

Breads: Roasted Garlic and Cheese Bread

BUFFALO HOMETOWN STATION:

Traditional Wings Two Ways, Mini Carved Beef on Weck with Horseradish Aioli, Potato Perogies with Caramelized Onions, Gourmet Artisan Flatbreads with Cheese, Pepperoni, Buffalo Chicken, and Stuffed Banana Pepper Risotto Cake

TAQUERIA STATION:

CHOICE OF 2 TACOS

Modello Braised Pork Tacos: Corn Tortillas, Mango Relish, Salsa Verde

Carne Asada Tacos: Shaved Radish, Cilantro Lime Crème

Chicken Taco: Pico de Gallo, Chipotle Ranch Dressing

Fish Tacos: Shredded Purple Cabbage, Siracha Aioli

Beans and Rice, Crispy Tortilla Chips with Queso

IDAHO STATION:

Crispy French Fries, Sweet Potato Fries, and Tots

Accompaniments: Chili, Smoked Bacon Bits, Sour Cream, Chives, Melted Queso, Spicy Ketchup, Brown Sugar Infused Honey, Peppered Gravy, Malt Vinegar, Hot Sauce

The Pearl Buffet

- \$110 Per Person
 - 4 Hours of Concierge Bar
 - 2 Personalized Signature Cocktails included at the Bar
 - Display of Seasonal Fruits, International & Domestic Cheese, with Artisan Crackers
 - Plated Salad Service: Choice of House or Caesar Salad
 - Champagne Toast for all Guests
 - Coffee and Tea Station
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PLATED SALAD SERVED

House: Garden Greens, Local Tomatoes, Cucumber, Shaved Red Onion, Balsamic Vinaigrette

Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing

ENTRÉES

CHOICE OF 2

Chicken Picatta

Buffalo Niagara Chicken

Roasted Chicken with a Seasonal Sauce

Filet of Sirloin

Herb Roasted Salmon

PASTA

CHOICE OF 1

Seasonal Ravioli

Penne Pasta with Alfredo or Marinara Sauce

Cheese Tortellini with Alfredo or Marinara Sauce

STARCH

CHOICE OF 1

Herb Roasted Red Potatoes

Classic Rice Pilaf

Roasted Garlic Whipped Potatoes

1 VEGETABLE

Clipped Green Beans with Toasted Almonds

Roasted Root Vegetables

Citrus Honey Glazed Carrots

The Pearl

- \$99 Per Person
 - 4 Hours of Concierge Bar
 - 2 Personalized Signature Cocktails included at the Bar
 - Display of Seasonal Fruits, International & Domestic Cheese, with Artisan Crackers
 - 2 Passed Hors d'oeuvres
 - Plated Salad Service: Choice of House or Caesar Salad
 - Coffee and Tea Station
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HORS D'OEUVRES

CHOICE OF 2

Traditional Bruschetta

Eggplant Caponata Crostini

Spanakopita

Mini Italian Meatballs

Sausage Stuffed Mushrooms

SALAD

CHOICE OF 1

House: Garden Greens, Local Tomatoes, Cucumber, Shaved Red Onion, Balsamic Vinaigrette

Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing

SERVED DINNER

CHOICE OF 2

Chicken Picatta

Buffalo Niagara Chicken

Roasted Chicken with a Seasonal Sauce

Filet of Sirloin

Herb Roasted Salmon

Seasonal Ravioli

Portobello Vegetable Napoleon

The 500

- \$110 Per Person
 - 4 Hours of First Class Bar
 - 2 Personalized Signature Cocktails available at the Bar
 - 3 Butler Passed Hors d'oeuvres
 - Charcuterie Display of 3 cheeses, 3 meats, crackers, and crudité
 - Plated Salad Course with Bread Service
 - Coffee and Tea Station
 - Champagne Toast for all guests
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HORS D'OEUVRES

CHOICE OF 3

Traditional Bruschetta

Eggplant Caponata

Spanakopita

Mini Meatball Marinara

Thai Meatballs

Caprese Skewers

Spicy Banana Pepper Risotto Cake

Coconut Shrimp

Sausage Stuffed Mushrooms

SALAD

CHOICE OF 1

House: Garden Greens, Local Tomatoes, Cucumber, Shaved Red Onion, Balsamic Vinaigrette

Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing

SERVED DINNER

CHOICE OF 2

Chicken Milanese

Chicken Picatta

Buffalo Niagara Chicken

Filet of Sirloin

Pan Seared Scallops

Portobello and Vegetable Napoleon

Seasonal Ravioli

The Forever

- \$120 Per Person
 - 4 Hours of Premium Bar
 - 2 Personalized Signature Cocktails available at the Bar
 - 4 Butler Passed Hors d'oeuvres
 - Charcuterie Display of 3 cheeses, 3 meats, jardinière vegetables, crackers, crudité, hummus, roasted red peppers
 - Plated Salad Course with Bread Service
 - Coffee and Tea Station
 - Champagne Toast for all guests
 - One Late Night Station
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HORS D'OEUVRES

CHOICE OF 4

Traditional Bruschetta
Mini Meatball Marinara
Eggplant Rollatini
Spanakopita
Caprese Skewers
Stinger Roulade
Beef on 'Weck Crostini
Sausage Stuffed Mushrooms
Spicy Banana Peppers Risotto Cake
Shrimp Cocktail
Bacon Wrapped Scallops
Crab Cakes
Arancini

SALAD

CHOICE OF 1

House: Garden Greens, Local Tomatoes, Cucumber, Shaved Red Onion, Balsamic Vinaigrette
Caesar: Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing
Spinach: Pecans, Seasonal Fruit, Goat Cheese, and a Raspberry Vinaigrette

SERVED DINNER

CHOICE OF 2

Roasted Chicken with a Seasonal Sauce
Chicken Picatta
Buffalo Niagara Chicken
Herb Roasted Salmon with Citrus Scallion Oil
Pan Seared Scallops ~ Available at Market Price
Filet of Mignon ~ Available at Market Price
Portobello and Vegetable Napoleon
Seasonal Ravioli

Enhancements

SALAD Z

\$3 per person

Roasted Tomato Caprese: Fresh Mozzarella, Tomatoes, Sweet Basil Pesto, Balsamic Reduction

Wedge: Iceberg, Cherrywood Bacon, Marinated Tomatoes, Red Onion, Bleu Cheese Dressing

Spinach: Pecans, Seasonal Fruit, Pickled Red Onion, Goat Cheese, and Raspberry Vinaigrette

Make any Entrée a Duet by adding Chicken or Shrimp at an additional \$10 per person

HORS D'OEUVRES

ALL HORS D'OEUVRES REQUIRE A MINIMUM OF 50 PIECES PER SELECTION

Thai Meatballs: \$3 per piece

Eggplant Caponata Crostini: \$3 per piece

Buffalo Chicken Crunch Roll: \$4 per piece

Stinger Roulade: \$4 per piece

Beef on 'Weck Crostini: \$4 per piece

Stuffed Banana Pepper Phyllo Cup: \$4 per piece

Sausage & Cheese Stuffed Mushrooms: \$3 per piece

Artisanal Flatbread: \$4 per piece

Loaded Potato Bites: \$3 per piece

Roasted Spinach & Artichoke Crostini: \$3 per piece

Crab Cakes: \$4 per piece

Bacon-Wrapped Scallops: \$4 per piece

Banana Pepper Cakes with Pomodoro Sauce: \$3 per piece

GOLD DISPLAYS

Artisanal Cheese and Fruit Display: Served with Crackers, \$8 per person

Charcuterie Display: Assorted Cheeses and Cured Meats, Olives, Dried Fruits, Nuts, Dip Spreads, Crackers, and Crudité, \$12 per person

Raw Bar: Based on Seasonal Availability, Market Price

BAR ENHANCEMENTS

Cabernet Sauvignon and Chardonnay served during Dinner, \$10 per person

Chilled Champagne Toast, \$3 per person

Bar Package Level Upgrade, \$10 per person

Additional Hour of Open Bar, \$10 per person

STATIONS

Chips & Dip Bar - \$7 per person

Tortilla Chips, House made Potato Chips, Salsa, and Caramelized Onion Dip

Buffalo Station - \$16 per person

Buffalo Chicken Wings – Two Ways

Carved Beef on 'Weck sliders with Horseradish Aioli

Gourmet Artisan Flatbread Pizzas with Cheese, Cheese and Pepperoni and Buffalo Chicken

Spicy Banana Peppers Risotto Cake

Potato Pierogies with caramelized onions

S'mores Bar - \$10 per person

Graham Crackers, Marshmallows, Milk or Dark Chocolate Bars, Peanut Butter Cups, Oreos

Pearl Slider Station - \$16 per person

CHOICE OF TWO

Grilled Angus Beef: Chili Fried Onions, Chipotle Mayo

Buffalo Chicken: Fried Chicken, Blue Cheese Dressing, Hot Sauce

Pulled Pork: Pineapple, Cabbage Slaw, BBQ

Portobello: Arugula Mix, Sautéed Onions, Balsamic Reduction

Big Pearl: American Cheese, Lettuce, Chopped Onion, Special Sauce

Nacho Bar - \$10 per person

Southwest Seasoned Chicken, Tortilla Chips, Queso,

Fresh Pico de Gallo, Black Olives, Jalapenos, Sour Cream, Salsa

Fry Bar - \$12 per person

French Fries, Sweet Potato Fries Waffle Fries, Tater Tots

Accompanied by: Smoked Bacon Bits, Melted Queso,

Spicy Ketchup, Brown Sugar Infused Honey, and Peppered Gravy




Thank You
for celebrating with us



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