

500 PEARL

Off-Site Catering





Breakfast

- Prices are Per Guest
- Based on 60 Minutes of Service
- Minimum of 25 Guests
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included
- Fruit Juices Included

CONTINENTAL | \$21

Sliced Fresh Fruit Medley, Assorted Morning Pastries, Butter & Fruit Jellies, New York Style Bagels with Cream Cheese, Crunchy Granola, Individual Fruit Yogurts

RECHARGE | \$24

Hearty Oatmeal Served with Dried Fruits, Honey, Nuts and Brown Sugar
Assorted Morning Pastries, Butter & Fruit Jellies

Build Your Own Parfait: Greek Yogurt, Crunchy Granola, Seasonal Berries

THE TUPPER | \$31

Seasonal Sliced Fruit, Assorted Morning Pastries, Butter & Fruit Pastries, Farm Fresh Scrambled Eggs, House Made Home Fries with Onions and Peppers

Choice of One: Hardwood Smoked Bacon, Breakfast Sausage, Sliced Smokehouse Ham

THE 500 BRUNCH | \$44

Seasonal Sliced Fruit, Assorted Morning Pastries, Butter & Fruit Jellies, New York Style Bagels with Cream Cheese, Tortellini Seasonal Salad, House Made Home Fries with Onions & Peppers

Choice of One: Farm Fresh Scrambled Eggs with Cheddar Cheese & Chives, Ham & Cheese Frittata, Spinach & Cheese Frittata

Choice of Two: Herb Roasted Chicken Breast, Sliced Smoke House Ham, Breakfast Sausage, Hardwood Smoked Bacon

GRAB AND GO | \$12

Orange Juice, Assorted Muffin, Granola Bar, Whole Fruit (1), 8oz Fresh Squeezed Assorted Juice / Smoothie

Breakfast Add-Ons

- Prices are Per Person
 - Chef Fee
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THE PEARL SUGAR WAFFLE | \$16

Fresh Berries, Powdered Sugar, Butter, Seasonal Fruit Compote & Maple Syrup

2 HOUR SPECIALTY BEVERAGE BAR | \$18

Mimosa Bar with Champagne & Orange Juice

Bloody Mary Bar with Vodka, Olives & Celery

PARFAIT BAR | \$14

Assorted Yogurts, Crunchy Granola, Seasonal Fruits & Berries

OATMEAL | \$12

Hot & Hearty Oatmeal, Sliced Almonds, Walnuts, Blueberries, Strawberries & Bananas, Dried Cranberries, Chia Seeds, Brown Sugar, Honey & Maple Syrup

JUMBO CINNAMON ROLLS | \$7

OVERNIGHT OATS | \$9

Chef's Choice





Breaks

- Based on 60 Minutes of Service
 - Minimum of 20 Guests
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Bottled Water & Assorted Sodas | \$3 Per Person Or \$3 Each on Consumption

Regular & Decaffeinated Coffee, Assorted Herbal Teas | \$7 Per Person or \$50 Per Gallon

Starbucks® Bottled Frappuccino | \$8 Each on Consumption

Naked® Fruit Juices | \$6 Each on Consumption

All Day Beverage Service: Assorted Soda, Bottled Water, Coffee and Tea | \$22 Per Person

Half Day Beverage Service: Assorted Soda, Bottled Water, Coffee and Tea | \$16 Per Person

BUILD YOUR OWN BREAK

Choice of 2 | \$15 Per Person

Choice of 3 | \$18 Per Person

Trail Mix Single Serve Packs

Assorted Granola & Energy Bars

Fruit Parfait with Crunchy Granola & Berries

Assorted Breakfast Pastries with Butter & Fruit Jellies

Seasonal Whole Fruit

Sliced Seasonal Fruit & Berries Medley

Fruit Smoothie: Yogurt, Seasonal Fruits & Berries, Honey

Artisanal Cheese & Crackers

Vegetable Crudite with Dip

Tortilla Chips with Salsa

Assorted Cookie Bars



Lunch Buffets

- Prices are Per Guest
- Based on 60 Minutes of Service
- Minimum of 25 Guests
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included

TOUR OF ITALY | \$45

Roll & Butter, Minestrone Soup (V)

House Salad: Garden Greens, Grape Tomatoes, Cucumber, Shaved Red Onion & Balsamic Vinaigrette (VG) (DF) (GF)

Chicken Milanese: Breaded Chicken Breast, Fresh Arugula, Blistered Tomato, Lemon, Balsamic Glaze

Penne ala Vodka: Tomato Vodka Cream Sauce, Fresh Basil Chiffonade
Herb Roasted Red Potatoes (VG) (GF) (DF), Clipped Green Beans (VG) (GF) (DF)

Cheesecake with Seasonal Sauce

Eggplant Parm Option

Meatball Option

WRAP IT UP | \$37

House Salad: Garden Greens, Grape Tomatoes, Cucumber, Shaved Red Onion & Balsamic Vinaigrette (VG) (DF) (GF)

Choice of 2 Flour Tortilla Wraps (Gluten Free Wraps Available upon Request)

Grilled Chicken Salad: Romaine Hearts, Celery, Onion, Red Peppers, Lemon, Salt, Pepper, Mayo

Classic Chicken Caesar: Romaine Hearts, Focaccia Croutons, Aged Parmesan, Creamy Caesar Dressing

Roast Beef & Cheddar: Field Greens, Tomatoes, Shaved Red Onion, Horseradish Aioli

Turkey Avocado Club: Turkey, Bacon, Lettuce, Tomatoes, Avocado, Mayo

Mediterranean Vegetable Gluten-Free Wrap: Seasonal Hummus, Field Greens, Roasted Garden Vegetables (VG) (DF) (GF)

Cookie Bar Platter

Per Piece Option: Cold Pasta Salad, Chips, Fresh Fruit

SOUTH OF THE BORDER | \$37

Chicken Tortilla Soup

Choice of Three (Flour Tortillas Available and Corn Tortillas upon Request)

Modello Pork Tacos

Carne Asada Tacos

Southwest Pulled Chicken Tacos

Fish Tacos

Accouterment Offering Display

Salsa Verde and Salsa Roho, Cilantro Lime Crema, Cabbage Slaw, Avocado, Queso Fresco, Sriracha Aioli

Beans & Rice (VG) (DF) (GF)

Tortilla Chips with Salsa and Guacamole

Cinnamon-Dusted Brownies

TASTE OF BUFFALO | \$32

House Salad: Garden Greens, Grape Tomatoes, Cucumber, Shaved Red Onion & Balsamic Vinaigrette (VG) (DF) (GF)

Buffalo Wings: Choice of 2 Flavors - Hot, Medium, Mild or BBQ (DF) (GF)

Mini Carved Beef on Weck: Horseradish Aioli

Potato Pierogies: Caramelized Onions

Cheddar Mac 'n Cheese

Gourmet Pizzas: Cheese, Cheese and Pepperoni, Buffalo Chicken

House Made Caramelized Onion Dip with Crisp Chips

Cookie Bar Platter

SALAD OPTION ENHANCEMENT

4oz Chicken \$6

4oz Steak \$10

4oz Tofu \$4





Plated Lunch

- Freshly Brewed Regular and Decaffeinated Coffee Included
 - Selection of Herbal Teas Included
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Salad Selections - Choose One:

Traditional Caesar Salad: Romaine Hearts, Garlic Croutons, Aged Parmesan Cheese, Caesar Dressing

House Salad: Garden Greens, Local Tomatoes, Cucumber, Shaved Red Onion, Balsamic Vinaigrette (VG) (DF) (GF)

Entree Selections - Choice of Two:

Honey & Herb Glazed Chicken | \$29

Sage Scented Chicken au Jus (DF) (GF)

Buffalo Niagara Chicken | \$29

Gorgonzola Cream

Espresso Rubbed Steak | \$38

8oz Ribeye, Red Wine Demi Glaze (GF)

Portobello & Vegetable Stack | \$30

Medley of Roasted Vegetables, Classic Pomodoro Sauce (VG) (DF) (GF)

Burrata Cheese Ravioli | \$28

Seasonal Sauce

Citrus & Herb Roasted Salmon | \$33

6oz Salmon, Scallion Oil

Grilled Tofu | \$27

Quinoa, Moroccan Chickpeas, Parsley & Shallot Gremolata (VG) (DF) (GF)

Starch Selections - Choose One:

Classic Rice Pilaf (VG) (DF) (GF)

Oven Roasted Potatoes (VG) (DF) (GF)

Roasted Garlic Whipped Potatoes

Dessert Selections:

Chocolate Cake | \$8 (GF)

Assorted Buffet Cheesecake | \$6

Cinnamon Dusted Brownie | \$5

Hors d'oeuvres

- Priced Per Piece In Quantity of 25 Pieces
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Served Hot

- Crab Cakes | \$5**
- Bacon-Wrapped Seared Sea Scallops | \$5**
- Beef on Weck Eggroll | \$6**
- Buffalo Chicken Wonton | \$5**
- Arancini | \$5**
- Mini Italian Meatballs | \$4**
- Sausage & Cheese Stuffed Mushrooms | \$4**
- Brie & Raspberry in Phyllo | \$5**
- Coconut Shrimp | \$4**
- Mini Thai Meatballs | \$4**
- Steak, Roasted Red Pepper, Gorgonzola Crostini | \$8**
- Chicken Satay Skewer | \$6**

Served Cold

- Wasabi Seared Tuna Wontons | \$6**
- Caprese Skewers | \$4**
- Shrimp Cocktail | \$7**
- Spinach & Artichoke Crostini | \$4**
- Roasted Beet, Tarragon & Feta Crostini | \$4**
- Traditional Tomato Bruschetta | \$4**



Plated Dinner

- Prices are Per Guest
- Based on 60 Minutes of Service
- Minimum of 20 Guests
- Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas Included
- Choice of Vegetable: Glazed Carrots, Green Beans, Asparagus, Charred Broccolini

SALAD SELECTIONS

Choice of One

Traditional Caesar Salad: Romaine Hearts, Garlic Croutons, Shredded Parmesan Cheese, Caesar Dressing

House Salad: Garden Greens, Local Tomatoes, Cucumber, Shaved Red Onion, Balsamic Vinaigrette (VG) (DF) (GF)

Roasted Tomato Caprese: Sliced Mozzarella, Roasted Plum Tomatoes, Sweet Basil Pesto, Balsamic Reduction (GF)

Strawberry Rhubarb Feta Salad: Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberry, Strawberry Rhubarb Vinaigrette

ENTRÉE SELECTIONS

Portobello & Vegetable Stack | \$38 Medley of Roasted Vegetables, Classic Pomodoro Sauce (VG) (DF) (GF)

Grilled Tofu | \$35 Quinoa, Moroccan Chickpeas, Parsley & Shallot Gremolata (VG) (DF) (GF)

Burrata Cheese Ravioli | \$37 Seasonal Sauce

Honey & Herb Glazed Chicken | \$41 Sage Scented Chicken au Jus (DF) (GF)

Chicken Milanese | \$40 Arugula Pesto, Sundried Tomato Oil

Buffalo Niagara Chicken | \$40 Gorgonzola Cream

Citrus & Herb Roasted Salmon | \$40 Scallion Oil (DF)

Lemongrass Seared Halibut | \$43 Coconut Ginger Rice, Soy & Crispy Garlic Bok Choy, Citrus Conserva (DF) (GF)

Bourbon & Peach Glazed Frenched Pork Chop | \$45 Blackened Peach & Heirloom Tomato Salsa (GF) (DF)

Filet of Sirloin | \$48 Red Wine Demi (GF)

Center Cut Filet Mignon | MP Red Wine Demi (GF)

STARCH SELECTIONS

Choice of One

Classic Rice Pilaf (VG) (DF) (GF)

Oven Roasted Potatoes (VG) (DF) (GF)

Roasted Garlic Whipped Potatoes

Israeli Couscous

DESSERT SELECTIONS

Chocolate Cake | \$7 (GF)

Assorted Buffet Cheesecake | \$6

Cookie Bar Board | \$7

Cinnamon Dusted Brownie | \$5



Buffet Dinner

- Prices are Per Guest
- Based on 60 Minutes of Service
- Minimum of 25 Guests
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included

CLASSIC DINNER BUFFET | \$47

Includes Roll and Butter & Chef's Selection of Seasonal Vegetable

Salad Options - Choose One

Traditional Caesar Salad: Romaine Hearts, Garlic Croutons, Shredded Parmesan Cheese, Caesar Dressing

House Salad: Garden Greens, Local Tomatoes, Cucumber, Shaved Red Onion, Balsamic Vinaigrette (VG) (DF) (GF)

Entree Options

Honey & Herb Glazed Chicken: Sage Scented Chicken au Jus

6oz Filet of Sirloin

Choice of One

Oven Roasted Potatoes (GF) (DF) (VF)

Garlic Whipped Potatoes

Classic Rice Pilaf (GF) (DF) (VG)

Israeli Couscous

TOUR OF ITALY | \$51

Includes Roll and Butter & Minestrone Soup

House Salad: Garden Greens, Grape Tomatoes, Cucumber, Shaved Red Onion & Balsamic Vinaigrette (VG) (DF) (GF)

Chicken Milanese: Breaded Chicken Breast, Arugula Pesto, Sundried Tomato Oil Eggplant Parm

Meatball Parm

Penne Ala Vodka: Tomato Vodka Cream Sauce, Fresh Basil Chiffonade

Oven Roasted Potatoes (VG) (GF) (DF)

Clipped Green Beans (VG) (GF) (DF)

Cheesecake with Seasonal Berries

TASTE OF BUFFALO BUFFET | \$54

House Salad: Garden Greens, Grape Tomatoes, Cucumber, Shaved Red Onion & Balsamic Vinaigrette (VG) (DF) (GF)

Buffalo Wings: Choice of 2 Flavors: Hot, Medium, Mild or BBQ (DF)(GF)

Mini Carved Beef on Weck: Horseradish Aioli

Potato Pierogies: Caramelized Onions

Cheddar Mac 'n Cheese

Gourmet Pizzas: Cheese, Cheese & Pepperoni, Buffalo Chicken

House Made Caramelized Onion Dip with Crisp Chips

Cookie Bar Platter

CHILDREN'S MENU | \$14

For Children Under 12 Years of Age

Chicken Fingers: Served with French Fries and BBQ Sauce

Cheese Pizza: Served with French Fries

Macaroni & Cheese: Served with French Fries

PRICES ARE SUBJECT TO CHANGE



Stations

- Prices are Per Person
- Minimum of Three Stations Required

CARVING STATION

(Must Be Chef Attended - \$150 Chef Fee Per Chef)

Includes Dinner Rolls and Accompaniments

Choice of Two

Herb Roasted Turkey | \$17 Cranberry Relish, Turkey au Jus (DF) (GF)

Bourbon Glazed Smokehouse Ham | \$12 Pineapple Relish (DF) (GF)

Grilled Flank Steak | \$23 Chimichurri

Marinated Pork Loin | \$15 Seasonal Fruit Chutney (DF) (GF)

Pepper Crusted Grilled Beef Tenderloin | \$28 Horseradish Aioli, Red Wine Demi (GF)

PASTA CREATION STATION | \$20

(Must Be Chef Attended - Up to 100 Guests - \$150 Chef Fee)

Breads: Roasted Garlic Bread and Cheese Bread

Choice of Two

Baked Rigatoni: Classic Pomodoro, Italian Sausage, Herbed Ricotta

Pasta Primavera: Roasted Zucchini, Summer Squash, Eggplant, Spinach, Plum Tomatoes in a White Wine Garlic Sauce (V)

Gluten Free Penne Pomodoro: Classic Pomodoro, Sweet Basil Chiffonade (GF) (DF) (V)

Classic Chicken & Broccoli Alfredo: Creamy Alfredo, Aged Parmesan, Italian Parsley

FARM FRESH CHOPPED SALAD | \$16

Breads: Focaccia Croutons, Fresh Rolls and Butter

Greens: Baby Spinach Leaves, Garden Greens

Toppings: Smoked Bacon, Eggs, Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers

Cheeses: Shredded Cheddar

Dressings: *Choice of Two* Creamy Ranch, Classic Caesar, Balsamic Vinaigrette, House Italian

TASTE OF BUFFALO | \$29

Buffalo Wings: *Choice of Two* Hot, Medium, Mild or BBQ (DF) (GF)

Mini Carved Beef on Weck: Horseradish Aioli

Potato Pierogies: Caramelized Onions

Cheddar Mac 'n Cheese

Gourmet Pizzas: Cheese, Cheese & Pepperoni, Buffalo Chicken

STREET TACOS | \$23

Choice of Two (Flour Tortillas Available and Corn Tortillas upon Request)

Modelo Braised Pork Tacos

Carne Asada Tacos

Southwest Pulled Chicken Tacos

Fish Tacos

Accoutrement Offering Display

Salsa Verde and Salsa Rojo, Cilantro Lime Crema, Cabbage Slaw, Avocado, Queso Fresco, Sriracha Aioli

Beans & Rice (VG) (DF) (GF)

Tortilla Chips with Salsa and Guacamole

SLIDERS

CHOICE OF TWO | \$22 • CHOICE OF THREE | \$26

Sliced Angus Beef: Fried Onions, Chipotle Mayo

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

Portobello: Arugula Mix, Sautéed Onions, Balsamic Reduction (V) (DF) (GF)

Big Pearl: Angus Burger, Lettuce, Tomato, Onion, Cheddar Cheese

FRY BAR | \$12

Crispy French Fries, Sweet Potato Waffle Fries, Tater Tots

Smoked Bacon Bits, Queso, Ketchup, Honey, Gravy

