



Special Events Menus



Breakfast

- Prices are Per Person
- Based on 60 Minutes of Service
- Minimum of 20 Guests
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included
- Fruit Juices Included

CONTINENTAL | \$20

Medley Of Sliced Fresh Fruit, Freshly Baked Morning Pastries with Butter and Fruit Preserves, New York Style Bagels with Cream Cheese, Whole Grain Granola, Individual Fruit Yogurts

RECHARGE | \$20

Hearty Oatmeal, Dried Fruits, Honey, Nuts

Assorted Breads and Muffins with Butter and Fruit Preserves

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

THE TUPPER | \$25

Farm Fresh Scrambled Eggs, House Made Fried Potatoes with Onions and Peppers

Choice of One: Hardwood Smoked Bacon, Sausage Links, or Smokehouse Ham

THE FRANKLIN | \$35

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

Fried Potatoes with Peppers and Onions, French Toast Bread Pudding

Choice of Two: Hardwood Smoked Bacon, Sausage Links, or Smokehouse Ham

Warm Cinnamon Rolls with Cream Cheese Frosting

THE 500 BRUNCH | \$39

Medley of Sliced Fresh Fruit, Chopped Salad with Choice of Dressing

Ham and Cheese or Vegetarian Frittatas, Scrambled Eggs, Roasted Herb Breakfast

Potatoes, Cheddar Mac and Cheese, French Toast Bread Pudding with Spiced Apple

Chutney and Maple Syrup, Bagels with Cream Cheese, Assorted Mini Muffins, with Fruit Preserves

Choice Of Two: Herb Roasted Chicken Breast, Seared Ham Steak, Sausage Links, or Crisp Bacon

GRAB AND GO | \$10

Hard Boiled Egg, Muffin, Whole Fruit and Bottled Orange Juice

BEVERAGE BAR | \$18

Mimosa Fountain with Champagne and Orange Juice or Bloody Mary Bar with Vodka, Olives and Celery



Breakfast Add-Ons

- Prices are Per Person
 - Chef Fee
-

THE PEARL SUGAR WAFFLE | \$14

Sliced Strawberries, Hand Whipped Cream, Powdered Sugar, Butter and Fruit Preserves, Nutella®, Warm Maple Syrup

OMELET STATION | \$16

Farm Fresh Eggs, Choice of One: Sliced Smokehouse Ham, Bacon or Breakfast Sausages. Bell Peppers, Caramelized Onions, Tomatoes, Mushrooms, Spinach Leaves, Cheddar, Swiss, Feta Cheeses

Eggbeaters Available

Chef Attended

PARFAIT BAR | \$12

Assorted Yogurts, Granola, Fresh Fruits

OATMEAL | \$10

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

WARM CINNAMON ROLLS | \$5

With Cream Cheese Frosting

SMOKED SALMON ON CROSTINI | \$10

Chopped Egg, Cream Cheese, Capers, and Red Onions served on a Toasted Crostini





Breaks

- Based on 60 Minutes of Service
 - Minimum of 20 Guests
-

Bottled Water and Assorted Sodas | \$5 Per Person Or \$3 Each on Consumption

Regular + Decaffeinated Coffee, Assorted Herbal Teas | \$6 Per Person or \$45 Per Gallon

Starbucks® Bottled Frappuccino | \$7 Each

Naked® Fruit Juices: Red Machine, Blue Machine, Green Machine | \$6 Each

All Day Beverage Service: Assorted Sodas, Bottled Water, Coffee and Tea | \$15 Per Person

BUILD YOUR OWN BREAK

Choice of 1 | \$8 Per Person

Choice of 2 | \$12 Per Person

Trail Mix Assortment of Single Serve Packs

Assorted Granola and Energy Bars

Fruit Yogurt Parfait: Granola and Berries

Freshly Baked Pastries with Butter and Fruit Preserves

Season's Picked Fresh Whole Fruit

Fruit Smoothie: Yogurt, Seasonal Fruits and Berries, Honey

Medley Of Sliced Fresh Fruits and Seasonal Berries

Artisanal Cheese and Crackers

Vegetable Crudité and Dips

Tortilla Chips with Salsa

Ice Cream Sandwiches

Assorted Cookie Bars



Lunch Buffets

- Prices are Per Person
- Based on 60 Minutes of Service
- Minimum of 20 Guests
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included

TOUR OF ITALY | \$38

Minestrone Soup, Roll & Butter

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

Chicken Milanese: Breaded Chicken Breast, Blistered Grape Tomatoes, Balsamic Reduction

Slow Roasted Pork Loin: Apple Cider Reduction

Penne Ala Vodka: Tomato Vodka Cream Sauce, Fresh Basil Chiffonade
Herb Roasted Red Potatoes, Clipped Green Beans
Cheesecake with Seasonal Fruit Sauce

WRAP IT UP | \$34

Assorted Bags of Chips

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

Choice of 2 Flour Tortilla Wraps

Ham and Swiss Cheese: Field Greens, Tomato, Shaved Red Onion, Honey Mustard

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

Roast Beef and Cheddar: Field Greens, Tomato, Shaved Red Onion, Horseradish Aioli

Roasted Turkey and Creamed Brie Cheese: Field Greens, Tomato, Shaved Red Onion, Cranberry Aioli

Mediterranean Vegetable Wrap: Seasonal Hummus, Field Greens, Roasted Garden Vegetables

Cookie Bar Platter

SOUTH OF THE BORDER | \$35

Chicken Tortilla Soup

Select Two

Hawaiian Kalua Pork Tacos: Corn Tortillas, Mango Relish, Queso Fresco, Salsa Verde

Carne Asada Tacos: Radish, Roasted Corn, Cilantro Lime Crème

Fried Chicken Taco: Pico de Gallo, Chipotle Ranch Dressing

Fish Tacos: Avocado, Purple Cabbage, Cotija Cheese, Siracha Aioli

Beans and Rice, Tortilla Chips with Queso

Cinnamon-Dusted Brownies

TASTE OF BUFFALO BUFFET | \$38

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

Traditional Wings: Choice of 2 Sauces

Mini Carved Beef on Weck: Horseradish Aioli

Potato Pierogies: Caramelized Onions

Cheddar Mac and Cheese

Gourmet Pizzas: Cheese, Cheese and Pepperoni, Buffalo Chicken

Stuffed Banana Pepper Risotto Cakes: Pomodoro Sauce





Served Lunch

- \$29 Per Person
 - Freshly Brewed Regular and Decaffeinated Coffee Included
 - Selection of Herbal Teas Included
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Greens 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

Roasted Tomato Caprese: Sliced Mozzarella, Roasted Local Tomatoes, Sweet Basil Pesto, Balsamic Vinaigrette

Main Choice of Two

Chicken Forestier: Breast of Chicken, Wild Mushroom Ragout

Tuscan Seared Steak: Rosemary Confit with Tomato

Portobello And Vegetable Napoleon: Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach and Pesto Oil

Seasonal Ravioli: With Pomodoro Vodka Sauce

Baked Penne and Sweet Sausage Pomodoro: With Herbed Ricotta, Shredded Mozzarella

Citrus Roasted Salmon: With Vegetable Risotto and Scallion Oil

Starch Choice of One

Creamy Risotto

Vegetable Rice Pilaf

Oven Roasted Potatoes

Mashed Potatoes with Chives

Sweet Surrender Choice of One

Chocolate Cake with Berry Purée

New York Style Cheesecake

Lemon Layer Cake

Carrot Cake with Cream Cheese Icing and Carmel Sauce

Hors d'oeuvres

- Priced Per Piece In Quantity of 25 Pieces
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Served Hot

- Crab Cakes | \$4
- Bacon Wrapped Seared Sea Scallops | \$4
- White Flatbread Pizza | \$3
- Buffalo Stinger Roulade | \$4
- Beef On 'Weck Crostini | \$4
- Buffalo Chicken Crunch Roll | \$4
- Stuffed Banana Pepper Risotto Cake | \$4
- Mini Italian Meatballs | \$3
- Sausage and Cheese Stuffed Mushrooms | \$3
- Spanakopita | \$3
- Coconut Shrimp with Mango Chutney | \$3
- Thai Meatballs | \$3

Served Cold

- Stuffed Banana Pepper Phyllo Cup | \$3
- Wasabi Seared Tuna Wontons | \$4
- Caprese Skewers | \$3
- Shrimp Cocktail: Cocktail Sauce, Lemon Wedges | \$4
- Eggplant Caponata on Crostini | \$3
- Spinach, Artichoke and Asiago on Crostini | \$3
- Roasted Beet and Feta Crostini with Tarragon Vinaigrette | \$3
- Spring Chicken Salad Phyllo Cup | \$3
- Traditional Tomato Bruschetta | \$3





Plated Dinner

- Prices are Per Person
- Based on 60 Minutes of Service
- Minimum of 20 Guests
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included

Starter Course

Served with Rolls and Butter

Choice of One

Traditional Caesar Salad: Romaine Hearts, Focaccia Croutons, Aged Parmesan, Creamy Caesar Dressing

House Salad: Garden Greens, Local Tomatoes, Cucumber, Shaved Onions, Balsamic Vinaigrette

Main Course

Entrees Accompanied by Chef's Choice of Vegetable and Potato or Rice

Portobello & Vegetable Stack (Vegan) \$34 | Roasted Zucchini, Summer Squash, Eggplant, Peppers, Spinach, Pomodoro Sauce, Sweet Basil Oil

Seasonal Ravioli \$33 | Classic Tomato Pomodoro Sauce, Sweet Basil Chiffonade

Chicken Milanese \$28 | Breaded Chicken Breast, Blistered Grape Tomatoes, Balsamic Reduction

Buffalo Niagara Chicken \$34 | Breaded Buffalo Style Chicken Breast, Gorgonzola Cream

Herb And Citrus Seared Salmon \$33 | Scallion Oil

Filet Of Sirloin \$40 | Gorgonzola Butter Butter

Center Cut Filet Mignon Market Price \$75 | Roasted Shallot Red Wine Demi Glaz

Dessert Course \$5 Per Piece

Chocolate Cake

New York Style Cheesecake

Lemon Layer Cake

Carrot Cake

Buffet Dinner

- Prices are Per Person
- Based on 60 Minutes of Service
- Minimum of 20 Guests
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included

CLASSIC | \$35

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

Dinner Roll & Butter

Herb Seared Chicken Breast: *Choice of Sauce* - Chimichurri, Sundried Tomato Pesto, Red Pepper Romesco, Herbed Glace, Roasted Garlic Cream

Bourbon Glazed Ham: Charred Apple Chutney

Classic Rice Pilaf or Roasted Garlic and Herb Baby Red Potatoes, Roasted Seasonal Vegetable

Chef's Selection of Dessert

TOUR OF ITALY | \$43

Minestrone Soup, Dinner Roll & Butter

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

Chicken Milanese: Breaded Chicken Breast, Blistered Grape Tomatoes, Balsamic Reduction

Slow Roasted Pork Loin: Apple Cider Reduction

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

Herb Roasted Red Potatoes, Clipped Green Beans, Cheesecake with Seasonal Fruit Sauce

TASTE OF BUFFALO BUFFET | \$43

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

Traditional Wings: Choice of 2 Sauces

Mini Carved Beef on Weck: Horseradish Aioli

Potato Pierogies: Caramelized Onions

Cheddar Mac and Cheese

Gourmet Pizzas: Cheese, Cheese and Pepperoni, Buffalo Chicken

Stuffed Banana Pepper Risotto Cake: Pomodoro Sauce

CHILDREN'S MENU | \$25

For Children Under 12 Years Old

Chicken Fingers: Served with French Fries and BBQ Sauce

Cheese Pizza: Served with French Fries

Macaroni & Cheese: Served with French Fries



Stations

- Prices are Per Person
- Minimum of Three Stations Required

CARVING STATION

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

Displayed with Fresh Baked Rolls and Accoutrements

Choice of Two

Herb Roasted Turkey | \$14 Cranberry Relish, Turkey Au Jus

Bourbon Glazed Smokehouse Ham | \$8 Pineapple Relish

Slow Roasted Beef | \$17 Au Jus, Horseradish Cream

Marinated Pork Loin | \$10 Apple Cider Reduction

Pepper Crusted Grilled Beef Tenderloin | Market Price Horseradish Cream, Red Wine Demi

PASTA CREATION STATION | \$20

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

Pastas: Penne, Farfalle, Rigatoni

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

Proteins: Italian Sausage, Grilled Chicken, Shrimp

Sauces: Basil Marinara, Vodka Sauce, Garlic Alfredo

Breads: Roasted Garlic Bread and Cheese Bread

FARM FRESH CHOPPED SALAD | \$13

Greens: Baby Spinach Leaves, Garden Greens

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

Cheeses: Shredded Cheddar

Dressings: Buttermilk Ranch, Creamy Caesar, Balsamic Vinaigrette, House Italian

Breads: Focaccia Croutons, Fresh Rolls and Butter

TASTE OF BUFFALO | \$18

Traditional Wings Two Ways, Mini Carved Beef on Weck with Horseradish Aioli, Potato Perogies with Toppings Bar, New York White Cheddar Mac and Cheese

Pizzas with Cheese, Cheese and Pepperoni, Buffalo Chicken, Stuffed Banana Pepper Risotto Cake

STREET TACOS | \$17

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

Choice of Two

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

Carne Asada Tacos: Radish, Cilantro Lime Crème

Fried Chicken Taco: Pico de Gallo, Chipotle Ranch Dressing

Fish Tacos: Avocado, Purple Cabbage, Siracha Aioli

Beans and Rice, Tri Color Tortilla Chips with Queso

SLIDERS CHOICE OF TWO | \$16 CHOICE OF THREE | \$18

Grilled Angus Beef: Fried Onions, Chipotle Mayo

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

BBQ Pulled Pork: Pineapple Cabbage Slaw

Portobello: Arugula Mix, Sautéed Onions, Balsamic Reduction

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

FRY BAR | \$12

Fresh-cut French Fries, Sweet Potato Waffle Fries, Tater Tots – served with Smoked Bacon, Melted Queso, Spicy Ketchup, Honey and Peppered Gravy

PRICES ARE SUBJECT TO CHANGE



Beverage Selections

- Prices are Per Person
- Minimum of 20 Guests
- Mixers: Pepsi, Diet Pepsi, Sierra Mist, Soda, Tonic, Iced Tea, Bloody Mary Mix, Sweet and Sour Mix

CONCIERGE BAR

Spirits: House Brands

Varietal Wines: Chardonnay, Cabernet, Rose

Bottle Beer - Choose Two: Labatt Blue, Bud Light, Budweiser, Blue Light, Coors Lite, Stella Artois, Heineken, Sam Adams, Angry Orchard, Truly, Michelob Ultra, Corona

Cocktails: Manhattan, Martini

1 Hour of Open Bar | \$19

2 Hour of Open Bar | \$24

3 Hour of Open Bar | \$31

4 Hour of Open Bar | \$35

5 Hour of Open Bar | \$39

FIRST CLASS BAR

Spirits: Absolute OR Stoli Vodka, New Amsterdam Gin, Don Q Rum, Dewar's White Label Scotch, Seagram's 7 Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila, Sweet and Dry Vermouth

Varietal Wines: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

Bottle Beer - Choose Three: Labatt Blue, Bud Light, Budweiser, Blue Light, Coors Lite, Stella Artois, Heineken, Sam Adams, Angry Orchard, Truly, Michelob Ultra, Corona

Cocktails: Manhattan, Martini, Old Fashion, Margarita

1 Hour of Open Bar | \$23

2 Hour of Open Bar | \$29

3 Hour of Open Bar | \$36

4 Hour of Open Bar | \$41

5 Hour of Open Bar | \$45

PREMIUM BAR

Spirits: Grey Goose, Ketel One or Tito's Vodka, Beefeater Gin or Bombay Sapphire, Bacardi White Rum, Captain Morgan Spiced Rum, Jack Daniels Tennessee Whiskey, Woodford Reserve Bourbon, Johnnie Walker Black Label, Patron Tequila, Cointreau, Sweet and Dry Vermouth

Varietal Wines: Cabernet Sauvignon, Pinot Noir, Malbec, Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose

Bottle Beer - Choose Four: Labatt Blue, Bud Light, Budweiser, Blue Light, Coors Lite, Stella Artois, Heineken, Sam Adams, Michelob Ultra, Truly, Corona, Amstel Light

Cocktails: Manhattan, Martini, Old Fashion, Margarita, Cosmopolitan, Moscow Mule, Whiskey Sour

1 Hour of Open Bar | \$29

2 Hour of Open Bar | \$38

3 Hour of Open Bar | \$47

4 Hour of Open Bar | \$54

SPARKLING TOAST

House Bubbles | \$3

BEER, WINE & SODA BAR

1 Hour of Open Bar | \$12

2 Hour of Open Bar | \$16

3 Hour of Open Bar | \$20

4 Hour of Open Bar | \$23

5 Hour of Open Bar | \$27

PRICES ARE SUBJECT TO CHANGE

