



Wedding Menus





Good Things Station Package

- \$110 Per Person*
- Maximum attendance of 100
- 4 Hours of House Bar with a Signature Cocktail
- Crudité & House Made Spreads
- Plated Salad Service: Choice of House Salad or Caesar Salad
- Coffee and Tea Station

SALAD

CHOICE OF 1

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

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

CHOICE OF 3 STATIONS

CARVING STATION:

CHOICE OF 2

Garlic and Honey Glazed Turkey: Cranberry Relish, Roasted Turkey Jus (GF)(DF)

Bourbon Glazed Smokehouse Ham: Seasonal Fruit Chutney (GF)(DF)

Marinated Pork Loin: Apple Cider Reduction (GF)(DF)

Prime Rib: Creamed Horseradish, au jus (GF)(DF)

ENHANCEMENT: \$10 per person

Pepper Crusted Grilled Beef Tenderloin: Creamed Horseradish, Red Wine Demi Glaze (GF)

PASTA STATION:

Pastas: Penne, Tortelli, Mezzi Rigatoni (GF upon request)

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

Proteins: Italian Sausage, Chicken, Shrimp

Sauces: Classic Pomodoro, Parmesan Cream, Vodka Sauce

Breads: Roasted Garlic and Cheese Bread

TASTE OF BUFFALO STATION:

Buffalo Wings Two Ways, Mini Carved Beef on Weck with Horseradish Aioli, Potato Perogies with Caramelized Onions, Macaroni & Cheese

STREET TACO STATION:

CHOICE OF 2: (Flour and Corn Tortillas Available)

Modelo Braised Pork Tacos

Carne Asada Tacos

Southwest Pulled Chicken Tacos

Fish Tacos

Accouterment 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

FRY BAR:

Crispy French Fries, Sweet Potato Fries, Tots, Smoked Bacon Bits, Cheddar Cheese, Queso, Ketchup, Honey, Peppered Gravy, Malt Vinegar

The Ellicott Buffet

- \$110 Per Person*
- 4 Hours of House Bar with a Signature Cocktail
- Crudité & House Made Spreads
- Plated Salad Service: Choice of House Salad or Caesar Salad
- Coffee and Tea Station

SALAD

CHOICE OF 1

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

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

ENTRÉES

CHOICE OF 2

Buffalo Niagara Chicken: Gorgonzola Cream

Honey & Herb Glazed Chicken: Sage Infused Chicken Jus (GF)(DF)

Filet of Sirloin: Red Wine Demi Glaze (GF)(DF)

Citrus & Herb Marinated Salmon: Mediterranean Orzo, Asparagus, Scallion oil (DF)

Pork Loin: with Blackened Peach and Heirloom Tomato Sauce (GF)(DF)

ENHANCEMENT: @ Market Price

Filet Mignon: (GF) (DF)

PASTA

CHOICE OF 1

Burrata Ravioli: with Seasonal Sauce

Tortellini: (GF) with Vegetable Primavera (GF)(DF)(VG)

Penne Pasta: with choice of Classic Pomodoro Sauce (GF)(DF)(VG) or Parmesan Cream

STARCH

CHOICE OF 1

Herb Roasted Red Potatoes (GF)(DF)(VG)

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

Roasted Garlic Whipped Potatoes (GF)

VEGETABLE

CHOICE OF 1

Clipped Green Beans with Toasted Almonds (GF)(DF)(VG)

Roasted Root Vegetables (GF)(DF)(VG)

Clover Honey Glazed Carrots (GF)(DF)(VG)

Garlic infused Brussel Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

(GF) - Gluten Free

(DF) - Dairy Free

(VG) - Vegan

(V) - Vegetarian

*PRICES SUBJECT TO CHANGE

The Pearl

- \$99 Per Person*
- 4 Hours of House Bar with a Signature Cocktail
- Crudit  & House Made Spreads
- Plated Salad Course with Bread Service
- Coffee and Tea Station

SALAD

CHOICE OF 1

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

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

ENTR ES

CHOICE OF 2 PROTEINS AND 1 VEGETARIAN

Honey & Herb Glazed Chicken: Sage Infused Chicken Jus (GF)(DF)

Buffalo Niagara Chicken: Gorgonzola Cream

Chicken Milanese: Arugula Pesto, Sundried Tomato Oil

Filet of Sirloin: Red Wine Demi Glaze (GF)(DF)

Bourbon & Peach Glazed Frenched Pork Chop: Blackened Peach & Heirloom Tomato Salsa (GF)(DF)

Plated Entrees Served with Roasted Garlic Whipped Potatoes (GF) and Asparagus (GF) (DF)(VG)

Citrus & Herb Roasted Salmon: Mediterranean Orzo, Asparagus, Scallion oil (DF)

Burrata Cheese Ravioli: Seasonal Sauce

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

STARCH

CHOICE OF 1

Herb Roasted Red Potatoes (GF)(DF)(VG)

Roasted Garlic Whipped Potatoes (GF)

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

VEGETABLE

CHOICE OF 1

Clipped Green Beans with Toasted Almonds (GF)(DF)(VG)

Roasted Root Vegetables (GF)(DF)(VG)

Clover Honey Glazed Carrots (GF)(DF)(VG)

Garlic infused Brussel Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

(GF) - Gluten Free

(DF) - Dairy Free

(VG) - Vegan

(V) - Vegetarian

*PRICES SUBJECT TO CHANGE

The 500

- \$115 Per Person*
- Crudit  & House Made Spreads
- Plated Salad Course with Bread Service
- Coffee and Tea Station
- Champagne Toast for All Guests
- (3) Butler Passed Hors d'oeuvres During Cocktail Hour
- 4 Hours of First Class Bar with a Signature Cocktail

HORS D'OEUVRES

CHOICE OF 3

Traditional Bruschetta (DF)(V)

Brie & Raspberry in Phyllo (V)

Italian Meatball (GF)

Thai Meatball

Caprese Skewers (GF)(V)

Coconut Shrimp

Sausage Stuffed Mushrooms

Arancini

SALAD

CHOICE OF 1

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

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

PLATED DINNER

CHOICE OF 2 PROTEINS AND 1 VEGETARIAN

Honey & Herb Glazed Chicken: Sage Infused Chicken Jus (DF)(GF)

Buffalo Niagara Chicken: Gorgonzola Cream

Chicken Milanese: Arugula Pesto, Sundried Tomato Oil

Filet of Sirloin: Red Wine Demi Glaze (DF)(GF)

Bourbon & Peach Glazed Frenched Pork Chop: Blackened Peach & Heirloom Tomato Salsa (DF)(GF)

Plated Entrees Served with Roasted Garlic Whipped Potatoes (GF) and Asparagus (GF) (DF)(VG)

Lemongrass Seared Halibut: Coconut Ginger Rice, Soy & Crispy Garlic Bok Choy, Citrus Conserva (DF)(GF)

Portobello & Vegetable Stack: Medley of Roasted Vegetables, Classic Pomodoro Sauce (GF)(DF)(VG)

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

Burrata Cheese Ravioli: Seasonal Sauce

STARCH

CHOICE OF 1

Herb Roasted Red Potatoes (GF)(DF)(VG)

Roasted Garlic Whipped Potatoes (GF)

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

VEGETABLE

CHOICE OF 1

Clipped Green Beans with Toasted Almonds (GF)(DF)(VG)

Roasted Root Vegetables (GF)(DF)(VG)

Clover Honey Glazed Carrots (GF)(DF)(VG)

Garlic infused Brussel Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

*PRICES SUBJECT TO CHANGE



The Forever

- \$125 Per Person*
- Plated Salad Course with Bread Service
- Coffee and Tea Station
- Champagne Toast for All Guests
- 4 Hours of Premium Bar with 2 Signature Cocktails
- (4) Butler Passed Hors d'oeuvres during cocktail hour
- Charcuterie Display with Crudité & Housemade Spreads
- Late Night Station

HORS D'OEUVRES

CHOICE OF 4

Traditional Bruschetta (DF)(V)
Brie & Raspberry in Phyllo (V)
Buffalo Chicken Wonton
Italian Meatball (GF)
Caprese Skewers (GF)(V)

Sausage Stuffed Mushrooms
Shrimp Cocktail (GF)(DF)
Bacon Wrapped Scallops (GF)(DF)
Crab Cakes
Thai Meatballs

SALAD

CHOICE OF 1

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

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

Spinach: Pecans, Pickled Red Onion, Seasonal Fruit, Goat Cheese, Champagne Vinaigrette (GF)(V)

PLATED DINNER

CHOICE OF 2 PROTEINS AND 1 VEGETARIAN

Honey & Herb Glazed Chicken: Sage Scented Chicken Jus (GF)(DF)

Buffalo Niagara Chicken: Gorgonzola Cream

Chicken Milanese: Arugula Pesto, Sundried Tomato Oil

Filet of Sirloin: Red Wine Demi Glaze (GF)(DF)

Bourbon & Peach Glazed Frenched Pork Chop: Blackened Peach & Heirloom Tomato Salsa (GF)(DF)

Filet Mignon (market price): Red Wine Demi Glaze

Plated Entrees Served with Roasted Garlic Whipped Potatoes (GF) and Asparagus (GF)(DF)

Citrus & Herb Roasted Salmon: Mediterranean Orzo, Asparagus, Scallion oil (DF)

Lemongrass Seared Halibut: Coconut Ginger Rice, Soy & Crispy Garlic Bok Choy, Citrus Conserva (GF)(DF)

Portobello & Vegetable Stack: Medley of Roasted Vegetables, Classic Pomodoro Sauce (GF)(DF)(VG)

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

Burrata Cheese Ravioli: Seasonal Sauce

STARCH

CHOICE OF 1

Herb Roasted Red Potatoes (GF)(DF)(VG)

Roasted Garlic Whipped Potatoes (GF)

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

VEGETABLE

CHOICE OF 1

Clipped Green Beans with Toasted Almonds (GF)(DF)(VG)

Roasted Root Vegetables (GF)(DF)(VG)

Clover Honey Glazed Carrots (GF)(DF)(VG)

Garlic infused Brussel Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

(GF) - Gluten Free
(DF) - Dairy Free
(VG) - Vegan
(V) - Vegetarian

*PRICES SUBJECT TO CHANGE

Enhancements

SALAD

\$3 per person

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

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

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

HORS D'OEUVRES

RESERVED IN QUANTITY OF 100 PIECES

\$300

Thai Meatball
Italian Meatball
Spinach & Artichoke Crostini
Sausage & Cheese Stuffed Mushrooms
Arancini
Caprese Skewers
Traditional Bruschetta
Roasted Beet, Tarragon, Feta Crostini
Brie & Raspberry in Phyllo

\$400

Buffalo Chicken Wonton
Stinger Roulade
Beef on Weck Egg Rolls
Gourmet Pizza
Crab Cakes
Bacon-Wrapped Scallops
Shrimp Cocktail

DISPLAYS

Fruit & Cheese - \$9 per person

International & Domestic Cheeses, Seasonal Fruits, Served with Artisanal Crackers

Seasonal Crudite - \$8 per person

With House Made Spreads

Bruschetta - \$9 per person

Traditional Tomato Bruschetta, Eggplant Caponata, Seasonal Fruit Bruschetta with Dip Spreads, Bread and Crackers

Charcuterie Display - \$14 per person

Assorted Cheeses and Cured Meats, Olives, Dip Spreads, Crackers, and Crudité

WINE BY THE BOTTLE

House Red - \$17

House White - \$17

House Champagne - \$20

STATIONS

Chips & Dip Bar - \$7 per person

Tortilla Chips, Crispy Potato Chips, Classic Salsa, and Caramelized Onion Chip Dip

Buffalo Station - \$10 per person

Beef on Weck sliders, Horseradish Aioli,
Buffalo Wings Two Ways: Mild, Medium, Hot, BBQ

S'mores Bar - \$10 per person

Graham Crackers, Marshmallows, Milk and Dark Chocolate Bars, Peanut Butter Cups

Pearl Slider Station - \$10 per person

CHOICE OF TWO

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

Portobello: Arugula Mix, Sautéed Onions, Balsamic Reduction

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

Nacho Bar - \$10 per person

Southwest Seasoned Beef, Tortilla Chips, Queso,
Fresh Pico de Gallo, Black Olives, Jalapenos, Sour Cream, Salsa

Fry Bar - \$10 per person

French Fries, Waffle Fries, Sweet Potato Fries, Tots,
Queso, Ketchup, Honey, and Gravy, Malt Vinegar

Sheet Pizzas - \$60 per sheet of 30 squares

Cheese, Cheese and Pepperoni or Buffalo Chicken

Taco in a Bag - \$10 per person

Doritos or Fritos mini bags with Southwest seasoned Ground Beef,
Shredded Cabbage, Shredded Cheddar Cheese, Black Olives,
Jalapenos, Sour Cream, Salsa

*PRICES SUBJECT TO CHANGE

Wedding Booking Terms



Thank you for considering 500 Pearl as host for your Wedding Day.

In order for 500 Pearl to create the exceptional experience for your guests, we require your understanding and cooperation with the following items.

SEATING DIAGRAM / ATTENDANCE

- An estimated number of guests is due 30 days prior to your event. A guaranteed number is due 14 days prior to the event.
- We will provide you with a floor plan 30 days prior to your event.
- The floor plan and seating chart must be returned to your Catering Sales Manager with your guaranteed attendance, 14 days prior to the event. Once confirmed, the guaranteed attendance may not be reduced. If your attendance increases, 500 Pearl will make every effort to accommodate the additional guest's entrée requests and they will be billed accordingly.
- Clients will provide meal identifiers for each individual, including any dietary restrictions.

PAYMENT

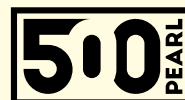
- Package pricing will be guaranteed six months prior to the event date. Package Pricing, associated service charges and fees are subject to change without notice. Every effort is made to hold these prices, however, this is not always possible. We are available to adjust menu selections to accommodate your budget.
- The client will be provided a preliminary event check 14 days before your event, when the guaranteed attendance is submitted. Payment in full is required at that time. Payments can be made in the form of a personal or certified check, or a credit card. Any amount more than \$2,000 applied to a credit card will incur a 2% processing fee.
- Without final payment, we have the right to cancel the event.
- Your contracted food and beverage minimum is subject to current 17% service charge and 5% administration fee and 8.75% NYS sales tax. Our 17% Service Charge is considered a gratuity and paid to our banquet staff accordingly. The Administration Fee is not a gratuity. This fee is not distributed to the banquet staff or any staff member providing service to our customers as a gratuity. It is the charge for the administration of your event and covers the many costs associated with overall property management.

BEVERAGES:

- We maintain the right to refuse service of alcohol to anyone who may jeopardize their safety and the safety of others.
- In New York State, the legal drinking age is 21 and we require a valid driver's license or approved photo ID for any individual whose age is in question.
- We do not serve shots of liquor at any banquet service bar.
- Bar extensions will be based on your guaranteed attendance.

MISCELLANEOUS

- All food and beverage consumed in any of the 500 Pearl spaces must be served and prepared by 500 Pearl.
- No food served by 500 Pearl may be taken off the property after the event.
- Please advise all your vendors that deliveries must be made the day of the event and removed at the event's conclusion.
- All items rented from an outside vendor must be set up and taken down by that vendor.
- 500 Pearl is not responsible for decorations used at your event. Decorations or items used for your event that are not retrieved within 5 days after your event will be donated or disposed of.
- If you would like to assist with the parking cost for your guests, parking passes can be arranged with your Coordinator.
- We reserve the right to control music volume if it becomes necessary.
- New York State Law does not permit smoking in this establishment.



BUFFALO, NY 14202
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