



*Holiday Event Menus*

**500** PEARL



# 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
- Chef's Selection of Seasonal Vegetable Included

## 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)

## ENTRÉE SELECTIONS

**Portobello & Vegetable Stack | \$34** Medley of Roasted Vegetables, Classic Pomodoro Sauce (VG) (DF) (GF)

**Grilled Tofu | \$33** Quinoa, Moroccan Chickpeas, Parsley & Shallot Gremolata (VG) (DF) (GF)

**Burrata Cheese Ravioli | \$33** Seasonal Sauce

**Honey & Herb Glazed Chicken | \$34** Sage Scented Chicken au Jus (DF) (GF)

**Chicken Milanese | \$30** Arugula Pesto, Sundried Tomato Oil

**Buffalo Niagara Chicken | \$34** Gorgonzola Cream

**Citrus & Herb Roasted Salmon | \$34** Scallion Oil (DF)

**Lemongrass Seared Halibut | \$32** Coconut Ginger Rice, Soy & Crispy Garlic Bok Choy, Citrus Conserva (DF) (GF)

**Bourbon & Peach Glazed Frenched Pork Chop | \$30** Blackened Peach & Heirloom Tomato Salsa (GF) (DF)

**Filet of Sirloin | \$40** Red Wine Demi (GF)

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

## MAKE IT A DUET

**Citrus Garlic Seared Shrimp | \$10**

**Blue Crab Cake | \$10** Seasonal Remoulade

**Roasted Herb Chicken | \$10** Seasonal au Jus

## STARCH SELECTIONS

*Choice of One*

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

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

**Roasted Garlic Whipped Potatoes**

**Candied Sweet Potatoes**

**Sage Stuffing**

## DESSERT SELECTIONS

**Chocolate Cake | \$10** (GF)

**Assorted Buffet Cheesecake | \$5**

**Christmas Cookie Board | \$6**

**Cinnamon Dusted Brownie | \$4**

# 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

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## CLASSIC DINNER BUFFET | \$37

*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

**Smoke House Ham:** Pineapple Salsa

*Choice of One*

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

**Garlic Whipped Potatoes**

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

**Sage Stuffing**

**Candied Sweet Potatoes**

## CHRISTMAS COOKIE BOARD | \$6

# Station Receptions

- 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*

**Prime Rib | \$16** au Jus (DF) (GF)

**Herb Roasted Turkey | \$14** Cranberry Relish, Turkey au Jus (DF) (GF)

**Bourbon Glazed Smokehouse Ham | \$10** Pineapple Relish (DF) (GF)

**Slow Roasted Beef | \$17** Au Jus, Horseradish Cream (GF)

**Marinated Pork Loin | \$10** Seasonal Fruit Chutney (DF) (GF)

**Pepper Crusted Grilled Beef Tenderloin | \$20** Horseradish Aioli, Red Wine Demi (GF)

## PASTA CREATION STATION | \$8

*(Chef Attended - \$150 Chef Fee Per Chef or Pre-Selected without an Attendant)*

**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 | \$13

**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 | \$24

**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

## MASHED POTATO BAR | \$10

Mashed White Potatoes, Mashed Sweet Potatoes, Whipped Butter, Sour Cream, Chives, Crumbled Bacon, Brown Sugar, Maple Syrup, Mini Marshmallows

## HOT CHOCOLATE STATION | \$7

Mini Marshmallows, Cinnamon, Mini Candy Canes, Whipped Cream

Add Bailey's Irish Cream | \$11

## EGGNOG STATION | \$8

Chilled Eggnog with Cinnamon Sticks, Freshly Grated Nutmeg

Add Bourbon | \$12





# Spare Lanes

- Prices are Per Person
- Includes Bowling Lane Rental

## PACKAGE ONE | \$59

House Salad  
Pizza  
Wings  
Beef on Weck Sliders  
Christmas Cookie Bar Platter

## PACKAGE TWO | \$59

House Salad  
Cheeseburger Sliders  
Beef on Weck Sliders  
NY Mac & Cheese  
Chips and Dip  
Christmas Cookie Bar Platter

## PACKAGE THREE | \$59

House Salad  
Pizza  
Buffalo Chicken Crunch Rolls  
Chips & Dip  
Christmas Cookie Bar Platter

## ENHANCEMENTS

Priced Per 25 Pieces

Buffalo Crunch Rolls | \$70  
Italian Meatballs | \$50  
Chicken Wings | \$50  
Cheeseburger Sliders | \$155  
Beef on Weck Sliders | \$155  
Mac and Cheese | \$75  
Cheese & Crackers with Crudité | \$200  
Christmas Cookie Bar Platter | \$6 Per Person

## Sheet Pizzas (30 Squares) | \$60

Cheese  
Cheese + Pepperoni  
Buffalo Chicken





# Patricks Rooftop

- Prices are Per Person
- Maximum of 75 Guests

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## RECEPTION PACKAGE | \$75

2 Hour Open Beer, Wine, and Soda Bar

Carving Station Accompanied by Rolls and Seasonal Sauces

Smoked Ham: Pineapple Salsa

Oven Roasted Turkey: Au Jus

Mashed Potato Bar: Mashed White Potatoes, Mashed Sweet Potatoes, Whipped Butter, Sour Cream, Chives, Crumbled Bacon, Brown Sugar, Maple Syrup, Mini Marshmallows

2 Butlered Passed Hors d'oeuvres

## HOT CHOCOLATE STATION | \$7

Mini Marshmallows, Cinnamon, Mini Candy Canes, Whipped Cream  
Add Bailey's Irish Cream | \$11

## EGGNOG STATION | \$8

Chilled Eggnog with Cinnamon Sticks, Freshly Grated Nutmeg  
Add Bourbon | \$12

