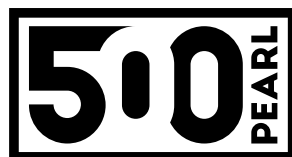


Special Events



Breakfast Menu

- Prices Are Per Guest
- Food and Beverage Service Based On 90 Minutes
- Minimum Of 20 Guests (A \$75 Smaller Group Fee Will Apply To Any Group Below 20 Guests)
- Freshly Brewed Regular And Decaffeinated Coffee Included
- Selection Of Herbal Teas Included
- Fruit Juices Included

CONTINENTAL | \$22

Sliced Fresh Fruit Medley, Assorted Morning Pastries, Overnight Oats Station with Assorted Berries, Greek Yogurt Station with Crunchy Granola

UPGRADE +\$3

Farm-Fresh Scrambled Eggs: With Cheddar Cheese, Salsa & Sour Cream Accoutrements

THE TUPPER | \$29

★ MOST ★
POPULAR

Seasonal Sliced Fruit, Assorted Morning Pastries, Farm-Fresh Scrambled Eggs with Cheddar Cheese, Salsa & Sour Cream Accoutrements, House-Made Home Fries with Onions & Peppers

CHOICE OF ONE | CHOICE OF TWO +\$3

Hardwood Smoked Bacon, Breakfast Sausage, Sliced Smokehouse Ham, Turkey Sausage

THE 500 BRUNCH | \$39

Seasonal Sliced Fruit, Assorted Morning Pastries, Tortellini Seasonal Salad
House-Made Home Fries with Onions and Peppers, Chicken Salad Croissant

CHOICE OF ONE

Farm-Fresh Scrambled Eggs: With Cheddar Cheese, Salsa & Sour Cream Accoutrements

Ham & Cheese Frittata

Spinach & Cheese Frittata

UPGRADE +\$10 (AND \$150 CHEF ATTENDANT FEE PER 50 PEOPLE)

Omelet Station

CHOICE OF TWO | CHOICE OF THREE +\$4

Chicken Milanese, Sliced Smokehouse Ham, Breakfast Sausage, Turkey Sausage, Hardwood Smoked Bacon

ENHANCEMENT +\$12: **Seared Salmon**

GRAB AND GO BREAKFAST | \$18

Breakfast Sandwich or Wrap, Orange Juice, Assorted Muffin, Granola Bar, Whole Fruit

OVERNIGHT OATS | \$8

CHOICE OF 2

Mixed Berries

Nutella Peanut Butter

Tiramisu

Cinnamon Roll

Blueberry Cobbler

Pumpkin Pie

Seasonal Option

Breakfast Add-Ons

THE PEARL SUGAR WAFFLE | \$7

Fresh Berries, Powdered Sugar, Butter, Seasonal Fruit Compote & Maple Syrup (Serves One Per Person)

BAGEL BAR | \$9

★ MOST ★
POPULAR

Assorted Bagels: Mixed Berry Cream Cheese, Roasted Garlic & Chive Cream Cheese, Cinnamon Honey Butter, Assorted Jams

ENHANCEMENT: Lox Station | +\$8: Smoked Salmon, Capers, Onion, Lemon

OMELET ACTION STATION | \$12

\$150 CHEF ATTENDANT FEE PER 50 GUESTS

Farm-Fresh Eggs – (Egg Substitute Available Upon Request)

CHOICE OF TWO | CHOICE OF THREE +\$2

Hardwood Smoked Bacon, Breakfast Sausage, Smokehouse Ham, Chorizo, Turkey Sausage

Omelet Toppings: Roasted Bell Peppers, Caramelized Onions, Tomatoes, Mushrooms, Spinach, Cheddar, Swiss & Feta Cheese

2-HOUR SPECIALTY BEVERAGE BAR | \$22

Mimosa Bar: with Champagne & Orange Juice

Bloody Mary Bar: with Vodka, Olives & Celery

JUICE/SMOOTHIE BAR | \$9

8oz Fresh Squeezed Assorted Juice or Smoothie (Serves One Per Person)

PARFAIT BAR | \$7

Greek Yogurt, Crunchy Granola, Seasonal Fruits & Berries

OATMEAL | \$7

★ MOST ★
POPULAR

Steel Cut Oats, Sliced Almonds, Walnuts, Assorted Fruits & Berries, Dried Cranberries, Chia Seeds, Brown Sugar, Honey & Maple Syrup

JUMBO CINNAMON ROLLS | \$4

OVERNIGHT OATS | \$6

CHOICE OF 2

Mixed Berries

Nutella Peanut Butter

Tiramisu

Cinnamon Roll

Blueberry Cobbler

Pumpkin Pie

Beverage Station & Breaks

- Food and Beverage Based on 90 Minutes of Service
- Minimum of 20 Guests (A Smaller Group Fee of \$50 Will Apply to Any Group Below 20 Guests)

BEVERAGES

Fruit Infused Water | \$25 Per Gallon

Serves 10-12

Regular, Decaf Coffee, Assorted Herbal Teas, and Specialty Syrups | \$8 Per Person or \$45 Per Gallon

Serves 10-12 cups

Starbucks® Bottled Frappuccino | \$84 Per Dozen

Naked® Fruit Juices | \$108 Per Dozen

All Day Beverage Service (4+ Hours) | \$18

Assorted Soda, Bottled Water, Coffee, Tea, and Specialty Syrups

Half Day Beverage Service | \$13

Assorted Soda, Bottled Water, Coffee, Tea, and Specialty Syrups

All Day Starbucks Beverage Station (4+ Hours) | \$30

Starbucks Regular & Decaf Hot Coffee, Variety of Starbucks Iced Coffee, Assorted Soda, Bottled Water, Tea, Specialty Syrups

Half Day Starbucks Beverage Station | \$16

Starbucks Regular & Decaf Hot Coffee, Variety of Starbucks Iced Coffee, Assorted Soda, Bottled Water, Tea, Specialty Syrups

ENHANCEMENT: Oat/Almond Milk | +\$1

★ MOST ★
POPULAR

FOOD

Nature's Snacks | \$16

Fruit Infused Water, Seasonal Whole Fruit, Trail Mix Single Serve Packs, Assorted Granola & Energy Bars, Vegetable Crudités with Dip

Sugar Surge | \$22

Assorted Mini Chocolate Bars & Candies, Ice Cream Station, Popcorn Station, Red Bull Station

Light Fare | \$25

Fruit Juices & Smoothies, Chicken Salad Croissant, Assorted Cookies, Starbucks Iced Coffee Station

★ MOST ★
POPULAR

BUILD YOUR OWN BREAK

CHOICE OF 2 \$14 | CHOICE OF 3 \$18

Assorted Cookies

Artisanal Cheese & Crackers

Popcorn Station

Sliced Seasonal Fruit & Berries Medley

Fruit Parfait with Crunchy Granola & Berries

Assorted Breakfast Pastries with Butter & Fruit Jellies

Tortilla Chips with Salsa and Guacamole

Fruit Smoothie: Yogurt, Seasonal Fruits & Berries, Honey

Ice Cream Novelties: Individually Wrapped Ice Cream Bars



Lunch Buffets

- Prices Are Per Guest
- Food and Beverage Based on 90 Minutes of Service
- Minimum of 20 Guests (A Smaller Group Fee of \$75 Will Apply to Any Group Below 20 Guests)
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included

★ MOST ★
POPULAR

TOUR OF ITALY | \$38

Roll & Butter

CHOICE OF 1 SOUP

Minestrone Soup (V), Zuppa Toscana

CHOICE OF 1 SALAD

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

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

Tomato Caprese Salad: Mixed Greens, Fresh Mozzarella, Marinated Grape Tomatoes, Sweet Basil Pesto, Balsamic Reduction (+\$2 Per Person)

CHOICE OF 1 PROTEIN | CHOICE OF TWO +\$5 | CHOICE OF THREE +\$8

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

Eggplant Parmesan: Lightly Breaded Eggplant, Pomodoro Sauce, Mozzarella, Basil, Parmesan

Meatballs Parmesan: Homemade Meatballs, Pomodoro Sauce, Mozzarella, Basil, Parmesan

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

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

★ MOST ★
POPULAR

TASTE OF BUFFALO | \$37

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 Macaroni & Cheese

Gourmet Pizzas: Cheese, Cheese and Pepperoni, Buffalo Chicken

House-Made Caramelized Onion Dip with Crisp Chips

ENHANCEMENT: **Buffalo Chicken Soup or Stuffed Banana Pepper Soup** | +\$5 Per Person

SOUTH OF THE BORDER | \$34

Chicken Tortilla Soup

CHOICE OF TWO | CHOICE OF THREE +\$4

Modelo Pork Tacos

Carne Asada Tacos

Southwest Pulled Chicken Tacos

Mahi Fish Tacos: Available at \$200 Per Half Pan, Serves 40

Accoutrement Offering Display: Salsa Verde, Pico de Gallo, Fresh Jalapeños, Cilantro Lime Crema, Cabbage Slaw, Corn Salsa, Queso Fresco, Sriracha Aioli

SIDES

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

Tortilla Chips with Salsa, Queso, and Guacamole (Corn Tortillas Available)

WRAP IT UP | \$33

CHOICE OF 1 SALAD

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

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

ENHANCEMENT: **Strawberry Rhubarb:** Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberry, Strawberry Rhubarb Vinaigrette | +\$3 Per Person

CHOICE OF 1 SOUP

Minestrone Soup (V), Zuppa Toscana, Buffalo Chicken Soup, Stuffed Banana Pepper Soup

Chicken Tortilla Soup, Broccoli Cheddar (Upgrade to Bread Bowls | +\$5)

CHOICE OF 2 SANDWICHES OR WRAPS | CHOICE OF 3 +\$5

Flour Tortilla (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: Roasted Red Pepper Aioli, Sautéed Onions, Smoked Gouda

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

The Italian: Smoked Ham, Capicola, Soppressata, Provolone, Lettuce, Tomato, Onion, Banana Pepper, House Dressing

Mediterranean: Grilled Chicken, Tzatziki, Cucumber, Tomato, Lettuce, Red Onion, Kalamata Olives, Feta

ENHANCEMENT: **Mediterranean Vegetable Gluten-Free Wrap or Sandwich:** Seasonal Hummus, Field Greens, Roasted Garden Vegetables (VG) (DF) (GF) | \$50 Per Half Dozen

CHOICE OF 1 SIDE

Chef's Choice Pasta Salad

Potato Salad

Broccoli Salad

ENHANCEMENT: **Panini Station** | \$150 Chef Attendant Fee Per Attendant

SALAD OPTION ENHANCEMENT

Chicken | \$5

Steak | \$8

Shrimp | \$6

4oz Tofu | \$3

GRAB N GO LUNCH | \$22

CHOICE OF 2 WRAPS OR SANDWICHES FROM THE "WRAP IT UP" LUNCH BUFFET

Wrap or Sandwich, Pasta or Potato Salad, Chips, Cookie, Drink

DESSERT

Cinnamon Dusted Brownie | \$4

Fresh Baked Assorted Cookies | \$4

Assorted Cheesecake | \$5

Assorted Pastries (Cannoli, Cream Puff, Éclair) | \$5

Chocolate Cake | \$6 (GF)

★BEST SELLER★ **Tiramisu | \$12**

Assorted Coppa: Pistachio, Triple Chocolate, & Coffee | \$12

★BEST SELLER★ **Assorted Gelato:** Limoncello, Chocolate Hazelnut, Pina Colada | \$12

Plated Lunch

- Minimum of 20 Guests (A Smaller Group Fee of \$75 Will Apply to Any Group Below 20 Guests)
- Freshly Brewed Regular and Decaffeinated Coffee Included
- Selection of Herbal Teas Included
- Includes Rolls & Butter
- Duet Enhancements Available – Inquire with your Sales Manager

SALAD

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)

ENTRÉES

CHOICE OF TWO

Honey & Herb Glazed Chicken | \$28

Sage Scented Chicken au Jus (DF) (GF)

Buffalo Niagara Chicken | \$26

Gorgonzola Cream

Filet of Sirloin | \$39

Red Wine Demi (GF)

Espresso Rubbed Steak | \$30

8oz Ribeye, Red Wine Demi Glaze (GF)

Portobello & Vegetable Stack | \$24

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

Burrata Cheese Ravioli | \$26

Seasonal Sauce

Citrus & Herb Roasted Salmon | \$28

6oz Salmon, Scallion Oil

VEGETABLE

CHOICE OF ONE

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

Asparagus (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

Chef's Seasonal Vegetables



STARCH

CHOICE OF ONE

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

Roasted Garlic Whipped Potatoes (GF)

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

Pearl Couscous

DESSERT

Cinnamon Dusted Brownie | \$4

Fresh Baked Assorted Cookies | \$4

Assorted Cheesecake | \$5

Assorted Pastries (Cannoli, Cream Puff, Éclair) | \$5

Chocolate Cake | \$6 (GF)

★ **BEST SELLER** ★ **Tiramisu** | \$12

Assorted Coppa: Pistachio, Triple Chocolate, & Coffee | \$12

★ **BEST SELLER** ★ **Assorted Gelato:** Limoncello, Chocolate Hazelnut, Pina Colada | \$12

Hors d'oeuvres

- Prices Are Per Guest
- Minimum of 20 Guests (A Smaller Group Fee of \$75 Will Apply to Any Group Below 20 Guests)

DISPLAYS

Fruit & Cheese | \$9

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

Seasonal Crudité | \$8

With House Made Spreads

Charcuterie Display | \$14

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

PRICED PER PIECE

MINIMUM OF 25 PER OPTION

Traditional Bruschetta (DF)(V) | \$3

Brie & Raspberry in Phyllo (V) | \$3

Buffalo Chicken Wonton | \$3

Italian Meatball (GF) | \$3

Arancini | \$3

Beef on Weck Egg Roll | \$3

Spinach & Artichoke Crostini | \$3

Caprese Skewers (GF)(V) | \$3

Sausage Stuffed Mushrooms | \$3

Thai Meatballs | \$3

Shrimp Cocktail (GF)(DF) | \$4

Crab Cakes | \$4

Tuna Tartare | \$4

★ **BEST SELLER** ★ **Smoked Salmon Crostini | \$4**

Grilled Tiger Shrimp Gazpacho Shooter | \$5

★ **BEST SELLER** ★ **Beef Tenderloin Skewer | \$5**

Baked Oysters | \$5

Bacon Wrapped Scallops (GF)(DF) | \$5

★ **BEST SELLER** ★ **Lamb Lollipops | \$5**



Plated Dinner

- Prices are Per Guest
- Food and Beverage based on 90 Minutes of Service
- Minimum of 20 Guests (*Smaller Group Fee of \$75 Will Apply to Any Group Below 20 Guests*)
- Freshly Brewed Regular and Decaffeinated Coffee, Herbal Teas Included
- Includes Rolls & Butter
- Duet Enhancements Available – Inquire with your Sales Manager

SALAD

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

ENTRÉES

CHOICE OF 2 | CHOICE OF 3 +\$8

Portobello & Vegetable Stack | \$32

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

Burrata Cheese Ravioli | \$31

Seasonal Sauce

Bourbon & Peach Glazed Frenched Pork Chop | \$34

Blackened Peach & Heirloom Tomato Salsa *(GF) (DF)*

Honey & Herb Glazed Chicken | \$34

Sage Scented Chicken au Jus *(DF) (GF)*

Chicken Milanese | \$33

Arugula Pesto, Sundried Tomato Oil

Buffalo Niagara Chicken | \$34

Gorgonzola Cream

Citrus & Herb Roasted Salmon | \$34

Scallion Oil *(DF)*

Lemongrass Seared Halibut | \$38

Coconut Ginger Rice, Soy & Crispy Garlic Bok Choy, Citrus Conserva *(DF) (GF)*

Filet of Sirloin | \$39

Red Wine Demi *(GF)*

Center Cut Filet Mignon | Market Price

Red Wine Demi *(GF)*



STARCH

CHOICE OF ONE

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

Roasted Garlic Whipped Potatoes (GF)

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

Pearl Couscous

VEGETABLE

CHOICE OF ONE

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

Asparagus (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

Chef's Seasonal Vegetables

DESSERT

Cinnamon Dusted Brownie | \$4

Fresh Baked Assorted Cookies | \$4

Assorted Cheesecake | \$5

Assorted Pastries (Cannoli, Cream Puff, Éclair) | \$5

Chocolate Cake | \$6 (GF)

★ **BEST SELLER** ★ Tiramisu | \$12

Assorted Coppa: Pistachio, Triple Chocolate, & Coffee | \$12

★ **BEST SELLER** ★ Assorted Gelato: Limoncello, Chocolate Hazelnut, Pina Colada | \$12

Buffet Dinner

- Prices are Per Guest
- Food and beverage based on 90 minutes of service
- Minimum of 20 guests (Smaller group fee of \$75 will apply to any group below 20 guests)
- Freshly brewed regular and decaffeinated coffee included
- Selection of herbal teas included

★ MOST ★
POPULAR

TOUR OF ITALY | \$48

Includes roll and butter & Minestrone Soup

CHOOSE ONE SALAD

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

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

Spinach: Pecans, Seasonal Fruit, Pickled Red Onion, Goat Cheese, Champagne Vinaigrette | **+\$2 Per Person**

Strawberry Rhubarb Feta: Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberry, Strawberry Rhubarb Vinaigrette | **+\$3 Per Person**

CHOICE OF TWO ENTRÉES | CHOICE OF THREE +\$6

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

Eggplant Parmesan: Lightly Breaded Eggplant, Pomodoro Sauce, Mozzarella Basil, Parmesan

Meatballs Parmesan: Homemade Meatballs, Pomodoro Sauce, Mozzarella Basil, Parmesan

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

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

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

★ MOST ★
POPULAR

TASTE OF BUFFALO BUFFET | \$46

CHOOSE ONE SALAD

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

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

Spinach: Pecans, Seasonal Fruit, Pickled Red Onion, Goat Cheese, Champagne Vinaigrette | **+\$2 Per Person**

Strawberry Rhubarb Feta: Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberry, Strawberry Rhubarb Vinaigrette | **+\$3 Per Person**

INCLUDES:

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 Macaroni & Cheese

Gourmet Pizzas: Cheese, Cheese & Pepperoni, Buffalo Chicken

House Made Caramelized Onion Dip with Crisp Chips



CLASSIC DINNER BUFFET | \$40

Includes roll and butter & chef's selection of seasonal vegetable

CHOOSE ONE SALAD

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

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

Spinach: Pecans, Seasonal Fruit, Pickled Red Onion, Goat Cheese, Champagne Vinaigrette | **+\$2 Per Person**

Strawberry Rhubarb Feta: Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberry, Strawberry Rhubarb Vinaigrette | **+\$3 Per Person**

ENTRÉE

CHOOSE ONE

Honey & Herb Glazed Chicken

Buffalo Niagara Chicken

6oz Filet of Sirloin

Chicken Milanese

Filet Mignon (*Upgrade at Market Price*)

STARCH

CHOICE OF ONE

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

Roasted Garlic Whipped Potatoes (GF)

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

Pearl Couscous

DESSERT SELECTIONS

Cinnamon Dusted Brownie | \$4

Fresh Baked Assorted Cookies | \$4

Assorted Cheesecake | \$5

Assorted Pastries (Cannoli, Cream Puff, Éclair) | \$5

Chocolate Cake | \$6 (GF)

★ **BEST SELLER** ★ **Tiramisu** | \$12

Assorted Coppa: Pistachio, Triple Chocolate, & Coffee | \$12

★ **BEST SELLER** ★ **Assorted Gelato:** Limoncello, Chocolate Hazelnut, Pina Colada | \$12

CHILDREN'S MENU | \$12

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

Stations Menu

- Prices are per person
- Based on 60 minutes of service
- A minimum of three stations required and a minimum of 50 guests

★ MOST ★
POPULAR

CARVING STATION | \$40

CHEF ATTENDED - \$150 CHEF FEE PER CHEF

Includes Dinner Rolls and Accoutrements

CHOICE OF TWO

Herb Roasted Turkey, Cranberry Relish: Turkey au Jus (DF) (GF)

Bourbon Glazed Smokehouse Ham: Pineapple Relish (DF) (GF)

Grilled Flank Steak: Chimichurri

Marinated Pork Loin: Seasonal Fruit Chutney (DF) (GF)

ENHANCEMENTS

Prime Rib | \$10: Creamed Horseradish, au jus (GF)(DF)

Pepper Crusted Grilled Beef Tenderloin | \$12: Horseradish Aioli, Red Wine Demi (GF)

★ MOST ★
POPULAR

PASTA CREATION STATION | \$16

CHOICE OF TWO | CHOICE OF THREE +\$5

Chicken Broccoli Alfredo: Chicken, Broccoli, Pasta, Roasted Garlic Alfredo

Pasta Primavera: Seasonal Vegetables, Garlic, Olive Oil

Baked Penne Vodka: Penne Pasta, Tomato Vodka Sauce, Cream, Garlic, Mozzarella, Parmesan

Sausage Rigatoni with Seasoned Ricotta: Italian Sausage, Rigatoni Pasta, Tomato Sauce, Ricotta Cheese

Pasta Fra Diavolo: Spicy Marinara Sauce, Garlic, Red Pepper Flakes, White Wine

ENHANCEMENT

Campanelle alla Mare | \$6: Mussels, Clams, Shrimp, Garlic White Wine Sauce, Lemon, Herbs

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, Feta Cheese, Parmesan Cheese

CHOICE OF TWO DRESSINGS

Creamy Ranch, Classic Caesar, Balsamic Vinaigrette, House Italian



★ MOST ★
POPULAR

TASTE OF BUFFALO | \$24

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 Macaroni & Cheese

Gourmet Pizzas: Cheese, Cheese & Pepperoni, Buffalo Chicken

★ MOST ★
POPULAR

STREET TACOS | \$19

CHOICE OF TWO | CHOICE OF THREE +\$4

Flour Tortillas Available, Corn Tortillas upon Request

Modelo Braised Pork Tacos

Carne Asada Tacos

Southwest Pulled Chicken Tacos

Mahi Fish Tacos: Available at \$200 per half pan (Serves 40)

Accoutrement Display: Salsa Verde, Pico de Gallo, Fresh Jalapenos, Guacamole, Pickled Onions, Mexican Blend Cheese, Corn Salsa, Queso Fresco, Sriracha Aioli

Sides: Beans & Rice (VG) (DF) (GF), Tortilla Chips with Salsa and Guacamole

SLIDERS | \$18

CHOICE OF TWO | CHOICE OF THREE +\$4

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

Black Bean Slider: Lettuce, Tomato, Onion, Avocado, Chipotle Mayo

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

Flank Steak: Chimichurri, Roasted Red Pepper Aioli, Fried Onions

ENHANCEMENT

Crab Cake Slider | +\$6 per person

FRY BAR | \$10

Crispy French Fries

Sweet Potato Waffle Fries

Tater Tots

Toppings: Smoked Bacon Bits, Queso, Ketchup, Honey, Gravy

Beverage Selections

- Prices are per person.
- Minimum of 20 Guests.

HOUSE BAR

Spirits: House Brands

Varietal Wines: Pinot Grigio, Pinot Noir, Rose

Beer: (Bottled or Canned) Choose Two

Cocktails: Manhattan, Martini

1 Hour Open Bar | \$19

2 Hour Open Bar | \$24

3 Hour Open Bar | \$31

4 Hour Open Bar | \$35

5 Hour Open Bar | \$39

FIRST CLASS BAR

Spirits: Absolute or Stolli Vodka, New Amsterdam Gin, Don Q Rum, Dewar's White Label Scotch, Three Chord Whiskey, Jim Beam Bourbon, El Jimador Tequila, Sweet and Dry Vermouth

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

Beer: (Bottled or Canned) Choose Three

Cocktails: Manhattan, Martini, Old Fashion, Margarita

1 Hour Open Bar | \$23

2 Hour Open Bar | \$29

3 Hour Open Bar | \$36

4 Hour Open Bar | \$41

5 Hour Open Bar | \$45

★ MOST ★
POPULAR

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, Crown Royal, Johnnie Walker Black Label, Patron Tequila, Cointreau, Sweet and Dry Vermouth

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

Beer: (Bottled or Canned) Choose Four

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

1 Hour Open Bar | \$29

2 Hour Open Bar | \$38

3 Hour Open Bar | \$47

4 Hour Open Bar | \$54

5 Hour Open Bar | \$59

SPARKLING TOAST

House Bubbles | \$3

Zonin Prosecco | \$6

Chandon Champagne | \$9

BEER, WINE & SODA BAR

SODA ONLY

1 Hour of Open Bar | \$14 (\$3 Soda Only)

2 Hour of Open Bar | \$19 (\$5 Soda Only)

3 Hour of Open Bar | \$24 (\$7 Soda Only)

4 Hour of Open Bar | \$27 (\$9 Soda Only)

5 Hour of Open Bar | \$29 (\$11 Soda Only)

Selections & Additions

- Max of 3 beers that are bottled with any package.
- Max of 2 drafts in Forbes Theater or Grand Aeries Ballroom.
- Selections can be a mix of bottled, canned, or draft.
- Drafts cannot be accommodated in Exchange, 1914, or Fuhrmann.
- Alcohol selections are subject to change based on availability.
- Shots and neat drinks are not served at event bars.

BOTTLED BEER

Labatt Blue	Corona
Blue Light	Heineken
Bud Light	Michelob Ultra
Budweiser	Southern Tier IPA
Miller Light	Stella Artois
Coors Lite	

CANNED BEER

Bud Light	Michelob Ultra
Labatt Blue	Stella Artois
Miller Light	Truly
Coors Light	Big Ditch Hayburner
Corona	Blue Moon
Heineken	

DRAFT BEER

Some selections rotate seasonally.
Confirm with Catering Manager.

EBC Blueberry
Labatt Blue Light
Sloop Juice IPA
Thin Man Pils Mafia
Thin Man Minkey Boodle
Blue Moon

SPARKLING TOAST

House Bubbles | \$3

PUNCH BOWLS

By the gallon (serves 14-16)

Sangria Punch | \$65
Champagne Punch | \$65
Cosmo Punch | \$75
Margarita Punch | \$75

WINE BY THE BOTTLE

Unused paid bottles cannot be removed from event.

RED WINE

House Wine: Cabernet | \$17

First Class Wine: Cabernet or Pinot Noir | \$25

Premium Wine: Cabernet, Pinot Noir, or Malbec | \$35

WHITE WINE

House Wine: Chardonnay | \$17

First Class Wine: Chardonnay, Pinot Grigio, or Rose | \$25

Premium Wine: Chardonnay, Pinot Grigio,
Rose, or Sauvignon Blanc | \$35

CHAMPAGNE BY THE BOTTLE

House Bubbles | \$25
Zonin Prosecco | \$45
Chandon Champagne | \$60
Corkage Fee | \$25 per Bottle

DRINK TICKETS

\$11 per person: Beer, Wine & House Cocktails

\$13 per person: Beer, Wine & Premium Cocktails



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