

# 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

## **CONTINENTAL | \$22**

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

ENHANCEMENT +\$3

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

## **THE TUPPER | \$29**

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**

ENHANCEMENT +\$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

★ MOST ★  
POPULAR

# 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, Juice, Specialty Syrups

### Half Day Starbucks Beverage Station | \$16

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

## TOUR OF ITALY | \$38

### Roll & Butter

★ MOST ★  
POPULAR

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

SERVED WITH

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

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

## TASTE OF BUFFALO | \$37

★ MOST ★  
POPULAR

**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

**6oz Filet of Sirloin | \$39**

Red Wine Demi (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)

**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**

**Italian Meatball (GF) | \$3**

**Arancini | \$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**

**Grilled Tiger Shrimp Gazpacho Shooter | \$5**

★BEST SELLER★ **Beef Tenderloin Skewer | \$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 | \$35**

*CHOICE OF 2 | CHOICE OF 3 +\$8*

### **Portobello & Vegetable Stack**

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

### **Burrata Cheese Ravioli**

Seasonal Sauce

### **Bourbon & Peach Glazed Frenched Pork Chop**

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

### **Honey & Herb Glazed Chicken**

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

### **Chicken Milanese**

Arugula Pesto, Sundried Tomato Oil

### **Buffalo Niagara Chicken**

Gorgonzola Cream

### **Citrus & Herb Roasted Salmon**

Scallion Oil *(DF)*

### **Lemongrass Seared Halibut**

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

### **Filet of Sirloin**

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

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

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

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

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

★ 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, BBQ, Hot BBQ, Garlic Parm (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**

**Filet of Sirloin**

**Chicken Milanese**

**Filet Mignon** (Upgrade at Market Price)

## STARCH

*CHOICE OF ONE*

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

**Garlic Whipped Potatoes** (GF)

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

## DESSERT SELECTIONS

**Cinnamon Dusted Brownie** | \$4

**Fresh Baked Assorted Cookies** | \$4

**Assorted Cheesecake** | \$5

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

★ **BEST SELLER** ★ **Chocolate Cake** | \$6 (GF)

**Tiramisu** | \$12

★ **BEST SELLER** ★ **Assorted Coppa:** Pistachio, Triple Chocolate, & Coffee | \$12

**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 | \$32

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)

**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)

**Grilled Flank Steak | \$8:** Chimichurri

★ 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

### SOUTH OF THE BORDER | \$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

### POTATO BAR | \$15

**Crispy French Fries**

**Tater Tots**

**Sweet Potato Waffle Fries**

**Whipped Potato**

**Toppings:** Smoked Bacon Bits, Queso, Ketchup, Honey, Gravy, Sour Cream, Chive, Cheddar

### DESSERT ADD-ON | \$10

**S'mores Station**

**Sundae Station:** Chocolate, Vanilla, Cherries Sprinkles, Chopped Walnuts, Whipped Cream, M&Ms, Pretzels, Berry Compote, Hot Fudge

# Beverage Selections

- Prices are per person.
- Minimum of 20 Guests.
- Alcohol selections are subject to change based on availability.
- Shots and neat drinks are not served at event bars.

## 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:** Stolli Vodka, New Amsterdam Gin, Don Q Rum, Dewar's White Label Scotch, Three Chord Whiskey, Jim Beam Bourbon, Rancho La Gloria, 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, Don Julio 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

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

## SELTZERS

Truly	Surfside
High Noon	Sandbagger

## SPARKLING TOAST

House Bubbles | \$3  
Champagne | \$9

## PUNCH BOWLS

3 GALLONS (SERVES 45)

Sangria Punch | \$195  
Champagne Punch | 195  
Cosmo Punch | \$225  
Margarita Punch | \$225

## 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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