

# Wedding Menus



# 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 \$1,000 applied to a credit card will incur a 3% 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  
(716) 382-6083  
500PearlBuffalo.com

Front Cover Photo: Moonshine Studio, Back Cover Photo: Michelle Godfrey Photo



# The Deluxe Pearl

\$145 Per Person\*

- Plated Salad Course with Fresh Bread Service
- Coffee & Tea Station
- House Champagne Toast for All Guests
- 4-Hour Premium Bar with 2 Signature Cocktails
- 4 Butler-Passed Hors D'Oeuvres during Cocktail Hour
- Charcuterie Display with Crudités & House-Made Spreads
- Late Night Station

## HORS D'OEUVRES

CHOICE OF FOUR

**Traditional Bruschetta** (DF)(V)

**Brie & Raspberry in Phyllo** (V)

**Coconut Shrimp**

**Italian Meatballs** (GF)

**Arancini**

**Spinach & Artichoke Crostini**

**Caprese Skewers** (GF)(V)

**Sausage-Stuffed Mushrooms**

**Shrimp Cocktail** (GF)(DF)

**Bacon-Wrapped Scallops** (GF)(DF)

**Crab Cakes**

**Thai Meatballs**

**Tuna Tartare on Crispy Rice**

**Grilled Tiger Shrimp Gazpacho Shooter**

**Smoked Salmon Crostini**

**Beef Wellington Bites**

**Mini Beef Empanada**

**Manchego and Quince Tart**

## SALAD

CHOICE OF ONE

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

**Caesar Salad:** Hearts of Romaine, Garlic Croutons, Aged Parmesan, Classic Caesar Dressing (GF)(VG)

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

**Strawberry Rhubarb Salad:** Mixed Greens, Candied Pecans, Feta, Red Onion, Cucumber, Strawberries, Strawberry Rhubarb Vinaigrette (GF)(V)

**Apple Walnut Salad:** Mixed Greens, Apple, Candied Walnuts, Bleu Cheese, Citrus Vinaigrette (GF)(V)

## PLATED DINNER

CHOICE OF TWO PROTEINS AND ONE VEGETARIAN

UPGRADE TO CHOICE OF THREE PROTEINS | ADDITIONAL \$8 PER PERSON

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

**Buffalo Niagara Chicken:** Gorgonzola Cream

**Chicken Milanese:** Arugula Pesto, Blistered Tomatoes (DF)

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

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

**Herb Roasted Salmon:** Citrus Beurre Blanc (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)

**Burrata Cheese Ravioli:** Seasonal Sauce (V)

**Tofu:** Romesco, Gremolata, and Roasted Chickpeas (GF)(V)

**Short Ribs:** Romesco, Gremolata, and Roasted Chickpeas (GF)(V)

**Grilled Mahi Mahi:** Mango Salsa, Cilantro Lime Rice

ENHANCEMENT: **Filet Mignon** | Market Price (GF)(DF)

## VEGETABLE

CHOICE OF ONE

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

**Garlic-Infused Brussels Sprouts** (GF)(DF)(VG)

**Charred Broccolini** (GF)(DF)(VG)

**Seasoned Asparagus** (GF)(DF)(VG)

**Chef's Choice Seasonal Vegetables** (GF)(DF)(VG)

## STARCH

CHOICE OF ONE

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

**Garlic Whipped Potatoes** (GF)

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

## LATE NIGHT STATION

**Hot Pretzel Bar:** Melted Cheese, Nacho Cheese, Beer Cheese

**Macaroni & Cheese Station:** 3-Cheese Classic, Buffalo, and BBQ

**Buffalo Station:** Beef on Weck Sliders, Horseradish Aioli, Buffalo Wings Two Ways: Mild, Medium, Hot, BBQ

**S'mores Bar:** Graham Crackers, Marshmallows, Milk and Dark Chocolate Bars, Peanut Butter Cups

**Fry Bar:** French Fries, Waffle Fries, Sweet Potato Waffle Fries, Tots, Queso, Ketchup, Honey, Gravy, Malt Vinegar

**Sheet Pizzas:** Cheese, Cheese and Pepperoni, or Buffalo Chicken

**Nacho Bar:** Southwest Seasoned Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Tortilla Chips, Queso, Fresh Pico de Gallo, Black Olives, Jalapeños, Sour Cream, Salsa

**Taco in a Bag:** Southwest Seasoned Ground Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Doritos and Fritos Mini Bags

Shredded Romaine, Shredded Cheddar Cheese, Black Olives, Jalapeños, Sour Cream, Salsa

**Slider Station:**

CHOICE OF TWO SLIDERS

UPGRADE TO CHOICE OF THREE SLIDERS | ADDITIONAL \$5 PER PERSON

**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** – Additional \$6 per person

# The Classic 500

\$135 Per Person\*

- Plated Salad Course with Bread Service
- Coffee & Tea Station
- House Champagne Toast for All Guests
- 3 Butler-Passed Hors D'Oeuvres during Cocktail Hour
- Charcuterie Display with Crudités & House-Made Spreads
- 4 Hours of First Class Bar with 2 Signature Cocktails
- 1 Late Night Station

## HORS D'OEUVRES

CHOICE OF THREE

**Traditional Bruschetta** (DF)(V)

**Brie & Raspberry in Phyllo** (V)

**Spinach & Artichoke Crostini**

**Italian Meatballs** (GF)

**Thai Meatballs**

**Caprese Skewers** (GF)(V)

**Coconut Shrimp**

**Smoked Salmon Crostini**

**Sausage-Stuffed Mushrooms**

**Arancini**

**Shrimp Cocktail**

**Crabcakes**

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



## PLATED DINNER

CHOICE OF TWO PROTEINS AND ONE VEGETARIAN

UPGRADE TO CHOICE OF THREE PROTEINS | ADDITIONAL \$8 PER PERSON

**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)

**Swordfish:** Lemon Caper Beurre Blanc (GF)

**Citrus & Herb Roasted Salmon:** Mediterranean Orzo, Scallion Oil (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

ENHANCEMENT: **Filet Mignon** | Market Price (GF)(DF)

## VEGETABLE

CHOICE OF ONE

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

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

**Garlic-Infused Brussels Sprouts** (GF)(DF)(VG)

**Charred Broccolini** (GF)(DF)(VG)

## STARCH

CHOICE OF ONE

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

**Garlic Whipped Potatoes** (GF)

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

## LATE NIGHT STATION

**S'mores Bar:** Graham Crackers, Marshmallows, Milk and Dark Chocolate Bars, Peanut Butter Cups

**Fry Bar:** French Fries, Waffle Fries, Sweet Potato Waffle Fries, Tots, Queso, Ketchup, Honey, Gravy, Malt Vinegar

**Sheet Pizzas:** Cheese, Cheese and Pepperoni, or Buffalo Chicken

**Nacho Bar:** Southwest Seasoned Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Tortilla Chips, Queso, Fresh Pico de Gallo, Black Olives, Jalapeños, Sour Cream, Salsa

**Taco in a Bag:** Southwest Seasoned Ground Beef or Southwest Seasoned Chicken

UPGRADE TO BOTH MEATS | ADDITIONAL \$3 PER PERSON

Doritos and Fritos Mini Bags

Shredded Cabbage, Shredded Cheddar Cheese, Black Olives, Jalapeños, Sour Cream, Salsa

# The Simply Forever

\$125 Per Person\*

- 4 Hours of House Bar with a Signature Cocktail
- Charcuterie Display with Crudités & House-Made Spreads
- Plated Salad Course with Bread Service
- Coffee & Tea Station
- 2 Butler-Passed Hors D'Oeuvres during Cocktail Hour

## HORS D'OEUVRES

CHOICE OF TWO

Caprese Skewers (GF)(V)

Spinach & Artichoke Crostini

Traditional Bruschetta (DF)(V)

Italian Meatballs (GF)

## SALAD

CHOICE OF ONE

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 TWO PROTEINS AND ONE VEGETARIAN

UPGRADE TO CHOICE OF THREE | ADDITIONAL \$8 PER PERSON

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)

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

Burrata Cheese Ravioli: Seasonal Sauce

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

## VEGETABLE

CHOICE OF ONE

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

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

Garlic-Infused Brussels Sprouts (GF)(DF)(VG)

Charred Broccolini (GF)(DF)(VG)

## STARCH

CHOICE OF ONE

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

Roasted Garlic Whipped Potatoes (GF)

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



# Good Things Station Package

\$120 Per Person\*

- 3 Hours of First-Class Bar with a Signature Cocktail
- Crudités & House-Made Spreads
- Bread Service
- Coffee & Tea Station
- Salad Station (+\$6 for Salad Station Upgrade)

## CHOICE OF 3 STATIONS

### CARVING STATION

CHOICE OF TWO

CHOICE OF VEGETABLE AND STARCH INCLUDED

**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)

**Grilled Flank Steak:** Chimichurri

ENHANCEMENT: **Prime Rib** | \$5 per person

Creamed Horseradish, Au Jus (GF)(DF)

ENHANCEMENT: **Pepper-Crusted Grilled Beef Tenderloin** | \$10 per person

Creamed Horseradish, Red Wine Demi Glaze (GF)

### POTATO BAR

Crispy French Fries

Sweet Potato Waffle Fries

Tater Tots

Smoked Bacon Bits

Cheddar Cheese

Queso

Ketchup

Honey

Peppered Gravy

Malt Vinegar



### PASTA STATION

CHOICE OF TWO

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

**Pasta Primavera:** Seasonal Vegetables, White Wine Garlic Sauce

**Baked Penne Vodka:** Penne Pasta, Vodka Cream Sauce, Mozzarella, Parmesan, Basil

**Sausage Rigatoni with Season Ricotta:** Italian Sausage, Rigatoni Pasta, Pomodoro Sauce, Seasoned Ricotta

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

ENHANCEMENT: **Meatball Parmesan** | \$6 per person

ENHANCEMENT: **Campanelle alla Mare** | \$6 per person

Mussels, Clams, Shrimp, Garlic White Wine Sauce, Lemon, Herbs

### TASTE OF BUFFALO STATION

**Buffalo Wings Two Ways:** Hot, Medium, Mild, BBQ, Buffaque (Spicy Buffalo)

**Mini Carved Beef on Weck:** Horseradish Aioli

**Potato Pierogies:** Caramelized Onions

**Macaroni & Cheese**

### STREET TACO STATION

CHOICE OF TWO

UPGRADE TO CHOICE OF THREE TACOS | ADDITIONAL \$4 PER PERSON

**Modelo Braised Pork Tacos**

**Carne Asada Tacos**

**Southwest Pulled Chicken Tacos**

OPTIONAL ADD-ON

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

Accoutrement Offering Display:

**Salsa Verde and Salsa Rojo**

**Cilantro Lime Crema**

**Cabbage Slaw**

**Avocado**

**Cojita**

**Sriracha Aioli**

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

**Tortilla Chips with Salsa and Guacamole**

Flour and Corn Tortillas available

# The Ellicott Buffet

\$120 Per Person\*

- 3 Hours of First-Class Bar with a Signature Cocktail
- Crudités with House-Made Spreads
- Plated Salad Service and Bread Service
- Coffee and Tea Station

## SALAD

CHOICE OF ONE

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

## ENTRÉES

CHOICE OF TWO

**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, Scallion Oil (DF)

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

**Chicken Milanese:** Arugula Pesto, Sundried Tomato Oil

ENHANCEMENT: **Filet Mignon** | Market Price (GF)(DF)

## PASTA

CHOICE OF ONE

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

**Pasta Primavera:** Seasonal Vegetables, White Wine Garlic Sauce

**Baked Penne Vodka:** Penne Pasta, Vodka Cream Sauce, Mozzarella, Parmesan, Basil

**Sausage Rigatoni with Season Ricotta:** Italian Sausage, Rigatoni Pasta, Pomodoro Sauce, Seasoned Ricotta

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

ENHANCEMENT: **Meatball Parmesan** | \$6 per person

ENHANCEMENT: **Campanelle alla Mare** | \$6 per person

Mussels, Clams, Shrimp, Garlic White Wine Sauce, Lemon, Herbs

## VEGETABLE

CHOICE OF ONE

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

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

**Garlic-Infused Brussels Sprouts** (GF)(DF)(VG)

**Charred Broccolini** (GF)(DF)(VG)

## STARCH

CHOICE OF ONE

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

**Roasted Garlic Whipped Potatoes** (GF)

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



# Enhancements

## HORS D'OEUVRES

RESERVED IN QUANTITY OF 100 PIECES

- Traditional Bruschetta (DF)(V) – \$3
- Brie & Raspberry in Phyllo (V) – \$3
- Italian Meatballs (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 on Crispy Rice – \$4
- Grilled Tiger Shrimp Gazpacho Shooter – \$5
- Beef Tenderloin Skewer – \$5
- Baked Oysters – \$5
- Bacon Wrapped Scallops (GF)(DF) – \$5
- Lamb Lollipops – \$5

## SALAD

### \$4 per person

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

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

### \$5 per person

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

**Apple Walnut Salad:** Mixed Greens, Apple, Candied Walnuts, Bleu Cheese, Citrus Vinaigrette

## DISPLAYS

### Fruit & Cheese - \$9 per person

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

### Seasonal Crudité - \$8 per person

Served with House-Made Spreads

### Charcuterie Display - \$17 per person

Assorted Cheeses, Cured Meats, Crudité, Olives, Dried Fruits, Dips and Spreads, Crackers

## RED WINE - BOTTLE

House Wine (Cabernet) – \$17

First Class Wine (Cabernet or Pinot Noir) – \$25

Premium Wine (Cabernet, Pinot Noir, or Malbec) – \$35

## WHITE WINE - BOTTLE

House Wine (Chardonnay) – \$17

First Class Wine (Chardonnay, Pinot Grigio, or Rosé) – \$25

Premium Wine (Chardonnay, Pinot Grigio, Rosé, or Sauvignon Blanc) – \$35

## CHAMPAGNE - BOTTLE

House Bubbles – \$25

Zonin Prosecco – \$45

Chandon Champagne – \$60



## STATIONS

### Hot Pretzel Bar – \$10 per person

Melted Cheese, Nacho Cheese, Beer Cheese

### Macaroni & Cheese Station – \$15 per person

3-Cheese Classic, Buffalo, & BBQ (Pulled Pork or Chicken)

### Buffalo Station – \$17 per person

Beef on Weck Sliders, Horseradish Aioli

Buffalo Wings Two Ways: Hot, Medium, Mild, BBQ, Buffaque (Spicy Buffalo)

### S'mores Bar – \$10 per person

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

### Slider Station – \$15 per person

CHOICE OF TWO SLIDERS • UPGRADE TO CHOICE OF THREE | ADDITIONAL \$5 PER PERSON

**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

**F flank Steak:** Chimichurri, Roasted Red Pepper Aioli, Fried Onions

ENHANCEMENT: **Crab Cake Slider** | Additional \$6 per person

### Nacho Bar – \$11 per person

CHOICE OF ONE • UPGRADE TO CHOICE OF TWO | ADDITIONAL \$3 PER PERSON

### Southwest-Seasoned Beef

### Southwest-Seasoned Chicken

Tortilla Chips, Queso, Fresh Pico de Gallo, Black Olives, Jalapeños, Sour Cream, Salsa

### Potato Bar – \$10 per person

French Fries, Waffle Fries, Sweet Potato Waffle Fries, Tots

Toppings: Queso, Ketchup, Honey, Peppered Gravy, Malt Vinegar

### Sheet Pizzas – \$60 per sheet (30 squares)

Cheese, Cheese & Pepperoni, or Buffalo Chicken

### Taco in a Bag – \$11 per person

Doritos or Fritos Mini Bags

CHOICE OF ONE • UPGRADE TO CHOICE OF TWO | ADDITIONAL \$3 PER PERSON

### Southwest-Seasoned Beef

### Southwest-Seasoned Chicken

Toppings: Shredded Cabbage, Shredded Cheddar Cheese, Black Olives, Jalapeños, Sour Cream, Salsa



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## FRESH CATCH STAFFED STATIONS

*\* PRICING VARIES BASED ON SELECTIONS, AVAILABILITY, AND EVENT DURATION - MINIMUM 50 PEOPLE*

**Raw Bar:** Starting at \$33 per person

**Oyster Bar:** Starting at \$22 per person

**Sushi/Sashimi Bar:** Starting at \$27 per person

**Build Your Own Acai Bar:** Starting at \$15 per person

## FRESH CATCH DELUXE PACKAGES

*\* PRICING VARIES BASED ON SELECTIONS, AVAILABILITY, AND EVENT DURATION - MINIMUM 50 PEOPLE*

**The Yacht Club:** Custom Raw Bar, Choose Your Own Bride & Groom Oysters, Caviar Options  
Starting at \$82 per person

**The Harbor:** Crab Claws, Shrimp Cocktail, Scallop Ceviche  
Starting at \$60 per person

**The Pier:** Seafood Boat With Assorted Options  
Starting at \$44 per person

## FRESH CATCH APPETIZER OPTIONS

*\* MINIMUM 50 PEOPLE*

Market Price

**Ahi Tuna Tartare**

**Ahi Tuna Cucumber Bites**

**Bacon Wrapped Scallops**

**Bloody Mary Oyster Shooters**

**Ceviche Bites**

**Clams Casino**

**Deviled Eggs with Crab**

**Mini Lobster Rolls**

**Oysters Rockefeller**

**Salmon & Tuna Crud:** Additional Sashimi Grade Options  
Available Upon Request\*

**Seafood Stuffed Mushrooms**

**Seafood Stuffed Peppers**

**Swordfish Sliders**