



## 2018 Catering Menus:

### Early Riser Breakfast: \$15.50 pp

- Includes scrambled eggs, bagels with cream cheese & jam, French toast casserole, breakfast sausage, bacon, and home-fried potatoes
- Coffee, tea, & chilled orange juice

### Salad & Sandwich Buffet: \$14.75 pp

- Assorted ham, turkey, roast beef, and cheese slice platters with fresh rolls & assorted condiments, served with fresh garden salad, pasta salad, and homemade chips

### Taste of Pearl Buffet: \$25.00 pp

- Garden salad, warm rolls, and sautéed seasonal vegetables
- Choice of Roasted Red **OR** Smashed Potatoes
- Choice of **ONE** pasta:
  - o Six Cheese Bowtie Pasta
  - o Baked Ziti with Marinara
  - o Cheese Tortellini with Sundried Tomato Cream Sauce
  - o Pasta with Vodka Sauce
  - o Vegetable Primavera
- Choice of **TWO** entrees:
  - o Beer Braised Pot Roast
  - o Beef Stroganoff
  - o Chargrilled Flank Steak with gravy
  - o Chicken Piccata with a creamy lemon sauce
  - o Honey Basil Chicken Breast (gf)

### Brunch Buffet: \$17.50 pp

- Includes scrambled eggs, Eggs Benedict, Chicken ala King, bacon, fresh fruit, yogurt, and baked ziti
- Coffee, tea, and chilled orange juice

### Buffalo Buffet: \$20.00 pp

- Includes tossed garden salad, Buffalo style chicken wings, boneless chicken wings, mini roast beef on Weck, veggie AND cheese & pepperoni pizzas, Ru's potato pierogi, baked ziti, celery, carrots, & creamy stilton

### Pearl's Picnic Buffet: \$18.00 pp

- Fruit salad, creamy potato salad, coleslaw, sausage links with rolls and mustard.
- Choice of Honey Basil Chicken **OR** BBQ Chicken

### Hot Lunch Buffet: \$16.50 pp

*(Available before 3pm)*

- Includes tossed garden salad with dressings and condiments, warm rolls, smashed red potatoes, fresh vegetable medley with herb butter, and six cheese bowtie pasta
- Choice of **TWO** entrées:
  - o Honey Basil Chicken Breast (gf)
  - o Chicken Piccata
  - o Beef Stroganoff
  - o Chargrilled flank steak with mushroom garlic sauce

Prices listed include linen, china, and silverware. Final count and payment for food is due 10 days prior to event.

Please add 20% Administrative Fee and 8.75% NYS Sales Tax to the above pricing *(unless valid tax exemption certificate is presented)*.

Administrative fee is allocated to the house, not directly issued to employees. Staff is paid above server minimum wage. Additional tipping is appreciated but not necessary and at your discretion.

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## Hors D'oeuvres:

*Price is per tray of **50** pieces unless otherwise noted*

- Bacon Wrapped Dates (gf)... \$100
- Bacon Wrapped Scallops (gf)... \$93
- Boneless Chicken Wings... \$70
- Breaded Artichoke & Goat Cheese Arancini... \$92
- Chargrilled Flank Steak Skewers (gf)... \$93
- Chicken Wings... \$88 (per 100 pieces)
- Crab Rangoon... \$92
- Golden Fried Fan Tail Shrimp... \$88
- Herb & Parmesan Stuffed Mushrooms... \$63
- Lemon Pepper Sesame Chicken Skewers w/ teriyaki glaze... \$85
- Meatballs- BBQ, Swedish, or w/ Marinara... \$65
- Pot Roast Crostini w/ crumbly bleu... \$63
- Sausage Stuffed Mushrooms... \$65
- Shrimp Cocktail (60 pieces) ... MARKET PRICE
- Smoked Gouda Mac n Cheese Bites... \$88
- Spanikopita... \$58
- Pizzas:** (36 slices)
  - Cheese and Pepperoni... \$38
  - Chicken Finger Pizza... \$43
  - White Veggie Pizza... \$43

### **Cold Selections:** *Serve approximately 30 people*

- Tomato Bruschetta w/ shaved Asiago... \$30
- Antipasto Tray (gf)... \$75
  - Includes marinated baby Mozzarella balls, spiced olives, pepperoni slices, artichokes, pepperoncini, whole cherry peppers, heirloom tomatoes, and basil oil.
- Vegetable Tray with ranch dip (gf)... \$75
- Fresh Fruit Tray (gf)... \$85
- Cheese and Cracker Tray... \$95

### **A La Carte Platters:**

*Serve approximately 30 people*

- |   |   |
|---|---|
| Baked Ziti... \$50                      | Pulled Pork or Pulled Chicken w/ Kaiser rolls... \$94 |
| Six Cheese Bow Tie Pasta... \$68        | Roast Beef w/ mini Weck rolls... \$99                 |
| Roasted Red or Smashed Potatoes... \$50 | Cookie and Brownie Tray (50 pieces) ... \$42          |

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## Food Stations:

*Choose a minimum of three stations from list. Stations will be served for a maximum of 1.5 hours.  
A fee of \$100 per chef applies to carving stations.*

### Buffalo Station: \$10.00 pp

- Buffalo style chicken wings served with carrots, celery, and creamy stilton dressing, boneless chicken wings with BBQ sauce, mini beef on weck sliders, Ru's potato pierogi, and homemade potato chips

### Pulled Slider Bar: \$10.00 pp

- BBQ Pulled Pork, Jerk Pulled Chicken, and Pulled Pot Roast served with cornbread, chips, coleslaw and assorted condiments
- Add macaroni, pasta, or potato salad for \$2.00 pp

### Pasta Station: \$9.00 pp

Warm rolls and choice of **TWO** pastas and **TWO** sauces:

- **Pastas:** penne, bowties, linguine, tortellini, or fettucine
- **Sauces:** Tomato basil cream, vegetable primavera, vodka, alfredo, or marinara

### Carving Station: \$11.00 pp plus \$100 chef fee

- Hand carved roast beef with au jus and carved turkey breast with cranberry relish
- Add:
  - o Honey baked country ham with Lake Effect honey mustard glaze... \$4 pp
  - o Garlic crusted pork loin with apple bourbon sauce (gf)... \$4 pp
  - o Roasted Prime Rib of Beef with garlic demi-glaze... \$4 pp

### Garden Salad Bar: \$6.50 pp

- Mixed greens, assorted dressings, cranberries, sunflower seeds, croutons, shredded cheddar, cucumbers, cherry tomatoes, chicken and steak.

## Dessert Stations:

### Sweet Finish Station: \$6.50 pp

- Assorted home baked cookies, iced fudge brownies, and assorted dessert squares.
- Includes Coffee and Tea Station

### Pearl's Dessert Table: \$9.50 pp

- Assorted cakes, cheesecakes, cannoli, dessert squares, cookies, brownies, mini cream puffs, and chocolate mousse
- Includes Coffee and Tea Station

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## Sit Down Dinners:

*All dinners include garden salad, warm rolls, sautéed seasonal vegetables, and red roasted potatoes.*

Add house made cheesecake with strawberry sauce as dessert for \$3 pp.  
*For efficiency of service we do not recommend more than two menu options.*

### **Captain's Choice Double Entrée:**

Sirloin Filet topped with Trainwreck onion demi glaze & Pesto Chicken Breast... \$27.00 pp

**Slow Roasted 12 oz. Prime Rib** with Au Jus (gf)... \$29.00 pp

**Beer Braised Pot Roast** and Gravy... \$21.00 pp

**Grilled Stuffed 10 oz. Pork Chop** with Bourbon Apple Sauce... \$23.00 pp

### **Stuffed Chicken-**

Breast of chicken with sausage sage stuffing topped with spinach, mushrooms, & red pepper cream sauce... \$23.00 pp

**Chicken Piccata-** lightly breaded chicken breast topped with a creamy lemon sauce... \$23.00 pp

**Chicken Marsala-** sautéed chicken breast with a Marsala mushroom sauce... \$23.00 pp

**Baked Salmon** in a Dill Béchamel Sauce (GF)... \$26.00 pp

**Tofu Stuffed Peppers...** \$21.00 pp

**Vegetable Stir Fry...** \$21.00 pp

**\*Cheese Tortellini** w/ Sundried Tomato Cream Sauce... \$21.00 pp

**\*Garden Vegetable Primavera...** \$21.00 pp

\*Pasta entrees do not come with vegetables or potato.

**Children's Meal:** Chicken Fingers with macaroni & cheese... \$17.00 pp

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