



2019 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 station 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)

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 (gf, 60 pieces) ... MARKET PRICE
- Smoked Gouda Mac n Cheese Bites... \$88
- Spanikopita... \$58

Pizzas: (36 pieces)

- 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

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|---|---|
| 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 |
| Tossed Garden Salad with Dressing... \$47 | Assorted Dessert Tray (50 pieces) ... \$45 |

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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 \$125 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 (gf): \$6.50 pp

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

Sweet Finish Station: \$6.50 pp

- Assorted home baked cookies, iced fudge brownies, and assorted dessert squares.
 - 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 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

***Spaghetti Squash 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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