

Pearls Reception Packages

The Roosevelt Package

Complimentary centerpieces, linens and Prosecco toast included.

Display Station

A Charcuterie display station with imported cheeses, shrimp cocktail and a choice of hot dip accompanied by fresh vegetables.

One Hour of Passed Hors d'oeuvres

Includes vegetable pot stickers, flank steak skewers, smoked salmon crostini with a caper dill whip and bacon wrapped scallops.

Four Hour Open Bar

Includes premium and call liquor brands, handcrafted draft beer, bottled Labatt beer, varietal wine and soda.

Wines During Dinner

One bottle of house red and white for each table

One bottle of Prosecco for each table

All Dinners include:

- Our Specialty Salad (Spinach, Toasted Pecans, Craisins, Goat Cheese, with a Vinaigrette) or a Ceaser Salad
- Warm Rolls and Roasted Asparagus.
- Choice of Rosemary Roasted Potatoes or Mashed Potatoes with Gravy.

And a Choice of THREE of the Following Entrees:

- 7oz Hand cut filet mignon with roasted garlic butter
- Vegan Creole Bowl
- Sautéed Chicken breast with a wild mushroom Madeira wine sauce
- Caprese Chicken Breast
- Broiled Pepper Corn Halibut with a Béchamel sauce
- Creamy Garlic Mushroom Pappardelle

**Add three jumbo shrimp to each entrée at \$4/p

Additional entrees upon request

Pearl's Dessert Table

A decorated display including assorted cakes, cheesecakes, squares, cannoli, chocolate mousse, iced fudge brownies, mini cream puffs & éclairs

- Add vanilla ice cream \$2/p

Late Night Station

A choice of One Late Night food station.

\$119 per person plus a 20% administration fee and NYS tax

Served Reception Package

Complimentary centerpieces, linens and Prosecco toast included.

Display Station

Crisp vegetable crudite with dip, fresh fruits, assorted domestic cheese & premium crackers.

- Add a hot dip for **\$3.50/p**

One Hour of Passed Hors d'oeuvres

Includes tomato bruschetta, spanikopita, herb & parmesan stuffed mushrooms, and phyllo wrapped asparagus with asiago.

Four Hour Open Bar

Includes call liquor brands, handcrafted draft beer, bottled Labatt beer, varietal wine and soda.

All Dinners include a garden salad, warm rolls, sautéed vegetable medley, and a choice of roasted potatoes or smashed potatoes.

A Sweet Finish Includes a coffee bar with gourmet flavored syrups, tea, assorted cookies, iced fudged brownies and assorted dessert squares.

And a Choice of THREE of the Following Entrees:

- Award Winning Beer Braised Pot Roast with Gravy
- Stuffed Pork Chop
- Pearl Streets Chicken Picatta: breast of chicken lightly breaded & topped with a creamy lemon sauce
- Sausage Sage Stuffed Breast of Chicken: topped with spinach, mushrooms & red pepper cream sauce
- Six Cheese Bowtie Pasta
- Cheese Tortellini in a Tomato-basil Cream Sauce
- Blackened Mahi served with a Black Bean Corn Salsa
- Vegetable Stuffed Pepper

**Additional options available

\$78 per person plus 20% administration fee and NYS tax

Buffet Reception Package

Complimentary centerpieces, linens and Prosecco toast included.

Display Station

Crisp vegetable crudite with dip, fresh fruits, assorted domestic cheese & premium crackers

- Add a hot dip for **\$3.50/p**

One Hour of Passed Hors d'oeuvres

Includes tomato bruschetta, spanikopita, herb & parmesan stuffed mushrooms, and phyllo wrapped asparagus with asiago.

Four Hour Open Bar

Includes call liquor brands, handcrafted draft beer, bottled Labatt beer, varietal wine and soda.

All Dinners include a garden salad, warm rolls, sautéed vegetable medley, and a choice of roasted potatoes or smashed potatoes.

A Sweet Finish Includes a coffee bar with gourmet flavored syrups, tea, assorted cookies, iced fudged brownies and assorted dessert squares.

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- Cheese Tortellini in a Tomato-basil Cream Sauce
- Blackened Mahi served with a Black Bean Corn Salsa
- Vegetable Stuffed Pepper

**Additional options available

\$78 per person plus 20% administration fee and NYS tax

Station Style Package

Complimentary centerpieces, linens and Prosecco toast included.

Display Station

Crisp vegetable crudités with dip, fresh fruits and assorted domestic cheese & premium crackers.

One Hour of Passed Hors d'oeuvres

Includes Tomato bruschetta, spanikopita, herb & parmesan stuffed mushrooms, and phyllo wrapped asparagus with asiago.

Four Hour Open Bar

Includes call liquor brands, handcrafted draft beer, bottled Labatt beer, varietal wine and soda.

A Sweet Finish Includes a coffee bar with gourmet flavored syrups, tea, cookies, iced fudged brownies and assorted dessert squares.

A Choice of Three Stations

Carving Station (GF)

Choice of 2: carved roast beef with au jus and carved turkey breast with cranberry relish or Honey baked country ham with Lake Effect mustard.

Mexican Station Beef empanadas, pulled chicken with a tequila lime sauce, ground carne, chipotle shrimp, peppers and onions, Mexican rice, tortilla chips, soft tortilla shells, shredded cheddar cheese, sour cream, guacamole, salsa, diced tomato, jalapenos, shredded lettuce and black beans.

Buffalo Station

Buffalo style chicken wings, creamy stilton dressing, carrot and celery sticks, boneless chicken wings with BBQ sauce, mini beef on weck sliders, pierogi and homemade potato chips with ranch dip.

Garden Salad & Smashed or Baked Potato Station (GF)

Mixed greens, assorted dressings, cranberries, sunflower seeds, house baked croutons, shredded cheddar, carrots, crisp cucumbers and cherry tomatoes with diced chicken and steak.

- Top your mashed potatoes with cheddar cheese, bacon, ham, sour cream, scallions, butter and beef gravy ○ OR

- Top your baked potato with bacon, broccoli cheese sauce, sour cream, chives, and our brew house chili

Pearl's Pulled Slider Bar

BBQ pulled pork, pulled pot roast, portabella mushrooms with rolls, pickled onions, crumbly blue & shredded cheddar. Served with coleslaw, chips, mayonnaise & horseradish.

Pasta Station

Your choice of 2 of the following:

- • Penne Vodka
- • Cheese Tortellini in a sundried tomato basil cream sauce
- • Six Cheese Bowtie Pasta
- • Seasonal Vegetable Primavera
- • Baked Ziti

\$81 per person plus a 20% administration fee and NYS tax

Pan-American Package

Complimentary centerpieces, linens and Prosecco toast included.

This Package can be a Sit-down Option or Buffet option

Charcuterie Display Station

With capicola, hard salami, prosciutto, pepperoni, goat cheese, fresh mozzarella & assorted domestic cheeses, olives, tomatoes in basil oil, cherry peppers, pepperoncini, artichokes, bruschetta spread & fresh bread.

One Hour of Passed Hors d'oeuvres

Includes Golden fantail shrimp, lemon pepper chicken skewers, herb & parmesan stuffed mushrooms, and pot roast crostini.

A Four-Hour Open Bar

Including premium and call liquor brands, handcrafted draft beer, bottled Labatt beer, varietal wine and soda.

Wines During Dinner

1 bottle of house red and white for each table.

All Dinners include

- Our specialty salad (Spinach, Toasted Pecans, Craisins, Goat cheese, with a vinaigrette) or Caesar Salad
- Warm Rolls and Sautéed Seasonal Vegetables
- Choice of Rosemary Roasted Potatoes or Mashed Potatoes with Gravy.

And a Choice of THREE of the Following Entrees:

- Strip Loin served with a Demi Glaze
- Prime Rib served with Au Jus
- Beer Braised Pot Roast with Gravy
- Breast of Chicken with Sausage Sage Stuffing Topped with Spinach, Mushrooms, in a Red Pepper Cream Sauce
- Sautéed Breast of Chicken with Marsala Sauce
- Baked Salmon Filet with a Dill Béchamel Sauce
- Vegetable Stuffed Pepper with Rice (GF)
- Six Cheese Bowtie Pasta

* Additional Options available Upon Request

A Fondue Station

Includes chocolate, strawberries, pineapple, pretzels, chocolate chip cookies, and marshmallows.

Late Night Snack Station

A choice of one Late Night food station.

\$99 per person plus a 20% administration fee and NYS tax

Winter Reception Package

Complimentary centerpieces, linens and Prosecco toast included.

This package is only available in November, January, February & March

Additional minimums may apply.

4 Hour Call Bar Package

Call liquor brands, handcrafted draft beer, varietal wine and soda.

Hors d'oeuvres Station

Our smoked Gouda Beer Cheese soup and Chicken and Wild Rice soup accompanied with ciabatta bread, parmesan and scallions along with a choice of one of our hot dips served with fresh vegetables and bread.

- Spinach & Asiago Cheese dip
- Stuffed Banana Pepper dip
- Buffalo chicken wing dip

Choice of:

A Served Dinner including a served garden salad with warm rolls. Entrees are served with seasonal vegetables and smashed potatoes.

Guest select from the following three options:

- Beer Braised Pot Roast
- Pearl's Chicken Piccata
- Six Cheese Bowtie Pasta

-OR-

A Buffet Style Dinner

- Beer Braised Pot Roast with Smashed Potatoes
- Pearl's Chicken Piccata with Smashed Potatoes
- Six Cheese Bowtie Pasta
- Smashed Potatoes
- Seasonal Vegetables
- Served Salad and Rolls

A Premium Coffee & Tea Station

With gourmet syrups and hot chocolate with marshmallows.

Warm Apple Crisp Station

With vanilla ice cream and warm caramel sauce.

\$64 per person plus a 20% administration fee and NYS tax