M E N U
O P T I O N S

P E A R L S T R E E T
C A T E R I N G

Our Locations:
Pearl Street Grill & Brewery
Pearl @ The Lafayette
Pearl @ The Webb
Welcome to your choice of:

The Pearl Street Grill & Brewery
The Pearl @ The Webb
The Pearl @ The Lafayette

Each building boasts a rustic, urban setting perfect for any event in the heart of the city.

We can accommodate any party from 30 to 1000 people in any of our three facilities. All of our food and drink is of the highest quality and we are prepared to meet any and all special needs you may have.

We are pleased to offer you a cozy stay at the Lofts On Pearl at the Webb Building, or in our boutique hotel rooms at the Hotel @ Lafayette. Whether you are staying for business or pleasure, our dedicated staff is waiting to serve you.

If you are hosting a business luncheon/seminar or a wedding reception, our team is prepared to accommodate all of your requests. You’ll find that the following pages feature our most popular selections. These are, of course, suggestions. We will be happy to customize menus according to taste.

From initial planning to lights out, Chef Phil Patti and The Pearl Street Catering team are committed to your happiness. We look forward to working with you!
All Parties will be charged an additional 8.75% NYS Sales Tax and 20% Administration Charge.

**PAYMENT**

Personal checks must be received at least 10 days prior to your event. Checks to be made out to Pearl Street Grill & Brewery for Pearl Street Grill and Webb events, and to Pan-American Grill for events at Hotel @ The Lafayette. Credit Cards will have a 2% fee added to them. Weddings must be paid at least 48 hours prior to the event.

**DEPOSITS**

The amount of deposit is $250 for a daytime event and $1500 for an evening event. The deposit is due at time of signing agreement to guarantee the requested date. This will be deducted from the Total Due at the completion of your event. Events booked within 14 days or less, a 50% deposit is required. A $300 refundable damage deposit will be charged at the discretion of the Pearl Street Grill & Brewery. All Deposits are Non-Refundable.

**GUARANTEES**

The final number of people attending your event must be confirmed at least seven (7) business days prior to the date of your event. This number can never decrease after confirmation but it may increase up to two (2) days before your event. Color Coded Placecards and Guaranteed Choices are the responsibility of the client at a minimum of seven business days prior to your event. We reserve the right to substitute meals if the above is not provided.

**CANCELLATIONS**

Cancellation of your function with six months notice or more will not result in any further charges, although your deposit will be retained. With less than six months notice, your deposit is retained and a 25% service charge is billed based on expected revenue loss.

**ADDITIONAL CHARGES**

There is a $50 room charge for any party under 50 guests.

If extensive setup or decor is required, an additional charge will apply.

**TIME FRAME**

If the Duration of your event surpasses the contracted time frame, additional charges may apply. We reserve the right not to extend alcohol service within or beyond your scheduled time frame.

**SET-UP**

A Microphone and podium is available for no additional charge.

Color Coded Placecards and Guaranteed Choices are the responsibility of the client at a minimum of seven business days prior to your event. We reserve the right to substitute meals if the above is not provided.
Breakfast and Brunch

All Buffets include Coffee, Tea & Chilled Orange Juice

Continental Breakfast
A variety of muffins, fresh fruit, danish, & bagels with cream cheese....$8

The Early Riser Breakfast
Scrambled eggs, bagels with cream cheese, fresh berry stuffed French toast with maple syrup, breakfast Sausage and bacon, & home fried potatoes....$13

Add On’s ...$2 per person
- Vegetable & cheese omelet pizza
- Chicken a la King served with biscuits
- Fresh fruit
- Yogurt
- Muffins
- Eggs Benedict with creamy hollandaise for $3 per person
- Omelet Station for $4 per person
- You may add a carving station of ham, turkey, or roast beef for an additional $5 per person.
Lunch Entrées

Include a choice of entrée, salad, warm garlic bread sticks...$12.00 per person.

Stuffed Bell Peppers (GF)
Large bell pepper stuffed with sautéed broccoli onion zucchini squash wild rice with chunky marinara served with seasonal veggies.

Vegetable Lasagna
Sautéed zucchini squash roasted red peppers broccoli onion with an alfredo base in a Large portion of 3 layer lasagna.

Blackened Tilapia (GF)
Pan blackened tilapia filet glazed with herb & citrus butter.

Chicken Parmesan
Breaded chicken breast smothered in mozzarella cheese and tomato basil sauce with linguini.

Beer Battered Fish & Chips
Haddock served with pub fries, tartar sauce, & coleslaw.

6 Cheese Bowtie Pasta
A Pearl Street favorite, farfalle pasta, caramelized onions, tomatoes, fresh basil in our own cheese sauce.
Add Chicken....$2.00
Add Shrimp....$4.00

Pot Roast & Whipped Potatoes (GF)
Beer braised pot roast so tender you won’t need a knife.

*Choose up to three entrées for your guaranteed selections

Lunch Buffets

Soup, Salad & Sandwich Lunch Buffet
Assorted ham, turkey, roast beef and cheese slice platters with fresh rolls. Our famous Smoked Gouda and Minestrone soups. Fresh garden salad and homemade chips. Served with appropriate condiments.
....$12.00 per person

Hot Lunch Buffet
Six cheese bowtie pasta, fresh vegetable medley with herb butter, creamy mashed red potatoes, tossed garden salad with dressings and condiments, warm garlic bread sticks.

And Choice of Two entrees:
• Chicken Cacciatore (GF)

• Sautéed Chicken Piccata on seasoned rice

• Beef Tips in Merlot sauce with egg noodle

• Chargrilled Flank Steak with mushroom & roasted garlic sauce (GF)

• Oven baked tilapia
....$13.00 per person
Lunch Packages

Sandwiches & Salads

All include choice of ONE: pub fries, coleslaw, or mashed potatoes.
Please choose THREE items.
Guaranteed number of each choice must be submitted prior to event.
$11.00 per person

Tuna Wrap
Fresh homemade tuna salad with lettuce, tomatoes, and Cheddar Jack cheese in a jalapeño Cheddar wrap.

Pan-American Turkey Focaccia
Deli sliced slow roasted turkey breast on toasted focaccia round with green leaf lettuce, slice tomatoes, smoked bacon, Cheddar, and 5 herb mayo.

Char Grilled Chicken Salad (GF)
Char grilled chicken served over a bed of mixed greens with Cheddar Jack cheese, bacon, cucumbers and tomatoes.

Fresh Apple Pear Salad (GF)
Apples and pears sautéed in rum and brown sugar over mixed greens topped with toasted pecans and fresh Goat cheese, served with brown rum vinaigrette.

Vegetarian Portobella and Veggie Wrap
Sautéed portobella mushrooms, carmelized onions, roasted red peppers, lettuce, tomato, Provolone, and garlic mayo in a cheddar jalapeño wrap.

Buffalo Beef On Weck
The traditional Buffalo favorite on a homemade Kimmelweck Roll.
Hors d’oeuvres

Price is per tray of 30 pieces unless otherwise noted

Bacon Wrapped Scallops (GF) …$73
Herb & Parmesan Stuffed Mushrooms …$39
Sausage Stuffed Mushrooms …$49
Mini Quesadillas …$65
Oven Baked Clams Casino …$52
Char Grilled Flank Steak Skewers (GF) …$68
Lemon Pepper Sesame Chicken Skewers with teriyaki glaze …$61
Mini Chicken Sate with peanut dipping sauce (GF) …$61
Spanikopita …$47
Buffalo Style or BBQ Chicken Wings …$80 for 100 pieces
60 boneless chicken wings with Jack BBQ sauce for dipping …$65
Jumbo Sausage Stuffed Toasted Ravioli with marinara sauce …$65
Golden Fried Fantail Shrimp …$67
60 - 1oz. Scallop Cakes with Wasabi Mayo …$80
Pan of meatballs
BBQ, Swedish or with marinara …$60

Gourmet Pizzas
Cheese and Pepperoni …$32
White veggie …$37
Chicken finger …$38

Trio of Gourmet topped flat breads
• Duck Confit with Goat cheese
• 3 cheese roasted garlic
• Buffalo chicken
… $66

Cold Selections
Price is per tray of 30 pieces unless otherwise noted

60 Fresh Shrimp Cocktail (GF) …Market Price
Tomato Bruschetta with shaved Asiago …$27
Antipasto Tray (GF) With marinated baby Mozzarella balls, spiced olives, pepperoni slices, artichokes, pepperoncinis, whole cherry peppers, heirloom tomatoes and basil oil …$67
Cold cut platter Includes assorted meats & cheeses with lettuce, tomato and fresh rolls. Served with appropriate condiments …$67

Cocktail Stations
Each Cocktail Station is a fully decorated display to serve your guests for one full hour.

Spinach & Asiago Cheese Dip
With Garlic Toasted Pita Wedges & Vegetable Crudités …$4.50 per person

Vegetable & Fresh Fruit Crudité Display (GF) With dip, and assorted domestic cheese with crackers …$4.50 per person
…add $2 per person

Spinach and Asiago cheese dip or banana pepper dip
…add $2.50 per person

Stuffed Banana Pepper Dip
Made with creamed cheeses, herbs and served with toasted pita wedges …$4.75 per person

Nacho Station
With spicy ground beef, warm con queso cheese dip, crispy tortilla chips, our own salsa, sour cream, sliced jalapeños and guacamole …$5.75 per person

Antipasto Display (GF)
With cappacola, hard salami, prosciutto, soft cheeses, fresh Mozzarella, imported olives, cherry peppers, pepperoncinis, pepperoni, marinated olives, and gourmet flatbreads …$9.50 per person

Hot Soup Station
Our award winning beer Gouda cheese Soup and old country Minestrone with ciabatta bread, scallions and grated Parmesan for garnish …$4 per person
Pearl’s Served
Reception Package

This package requires a 100 person minimum.
For your finest Occasions the following is included:
Complimentary Champagne Toast for everyone,
Complimentary Centerpiece and No Cake Cutting Fee

Display Station
Crisp vegetable crudites 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
sausage stuffed toasted ravioli.

A 4 Hour Open Bar
Includes call liquor, handcrafted draft
beer, bottled beer, varietal wine and
soda.

All Dinners include: A mixed green
salad, warm garlic breadsticks,
sautéed vegetables, and a choice of
roasted potatoes, smashed potatoes &
gravy, or seasoned rice.

A Sweet Finish
Includes a coffee bar with gourmet
flavored syrups, select teas, home
baked cookies, iced fudge brownies,
and assorted dessert squares.

And a Choice of TWO of
the Following Entrees:

• Hand Cut 7oz. Filet Mignon with
  Roasted Garlic Demi-Glace
  ...$68 per person

OR
• Slow roasted Prime Rib with au jus.
  ...$61 per person

OR
• Award Winning Beer Braised
  Pot Roast cooked excruciatingly
  slow to create the most tender beef you
  have ever had.
  ...$58 per person

OR
• Breast of Chicken with Sausage
  sage stuffing topped with spinach,
  mushrooms & red pepper cream sauce.
  ...$58 per person

OR
• Sautéed Breast of Chicken
  with Marsala Mushroom Sauce
  ...$58 per person

OR
• Chicken Piccata Hand Tenderized
  Breast of Chicken lightly breaded
  and topped with a creamy lemon
  sauce on a bed of wild rice.
  ...$58 per person

Vegetarian Entrée available upon request. Additional Substitutions may be discussed
Pearl's Buffet
Reception Package
This package requires a 100 person minimum.
For your finest Occasions the following is included:
Complimentary Champagne Toast for everyone,
Complimentary Centerpiece and No Cake Cutting Fee

Display Station
Crisp vegetable crudites 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 sausage stuffed toasted ravioli.

A 4 Hour Open Bar
Includes call liquor, handcrafted draft beer, bottled beer, varietal wine and soda.

All Dinners Include:
A mixed green salad and warm garlic breadsticks.

A Chef Tended Carving Station
Carving station includes a Top Round of Beef with au jus and Turkey Breast with Cranberry Relish.

OR

Our Award Winning Beer Braised Pot Roast
AND
A Choice of one of the Following Buffet Options:

Buffet A
Bay Scallop & Gulf Shrimp pasta in a lemon garlic cream,
grilled chicken breast in a Madeira wine sauce over seasoned rice, seasonal vegetable medley & rosemary roasted potatoes.
...$61 per person

Buffet B
Six Cheese Bowtie Pasta, Honey Basil Chicken over seasoned rice, baked salmon, seasonal vegetable medley & roasted red potatoes.
...$57 per person

A Sweet Finish
Includes a coffee bar with gourmet flavored syrups, select teas, homebaked cookies, fudge iced brownies, and assorted dessert squares.
Display Station
Crisp vegetable crudites 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 sausage stuffed toasted ravioli.

A 4 Hour Open Bar
Includes call liquor, handcrafted draft beer, bottled beer, varietal wine and soda.

And a Choice of THREE of the Following Stations:

Carving Station
All Carving Stations include carved Roast Beef with au jus and carved Turkey Breast with cranberry relish.

Add Grilled center cut beef tenderloin
with rosemary demi-glace...$11.00
Add Roasted prime rib of beef
with garlic demi-glace...$4.00
Add Garlic crusted porkloin
with apple bourbon sauce...$3.00
Add Honey baked country ham
with Lake Effect honey mustard glaze...$3.00

Fajita Station
Grilled chicken and beef with tri-colored bell peppers and onions, flour tortillas, shredded cheese, sour cream, jalapeños, diced tomatoes & guacamole, refried beans, crunchy corn.

Add Nacho Cheese for $1.00 per person
Add Spanish Rice for $1.50 per person

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

Add gourmet pizza for $2.00 per person

Garden Salad & Baked Potato Station (GF)
Mixed greens, assorted dressings, cranberries, sunflower seeds, house baked croutons, shredded cheddar, crisp cucumbers and cherry tomatoes.

Includes a choice of TWO:
- diced chicken breast, steak or baby shrimp.

Top your baked potato with bacon, broccoli cheese sauce, sour cream, chives and our brewhouse chili.

Pasta Station
You may choose two (2) selections from the following:
- Vegetable or chicken primavera over farfalle
- Cheese tortellini in a tomato-basil cream
- Traditional Fettucini Alfredo
- Linguini in a white or red clam sauce
- Penne with vodka sauce
- Curly Fettucini with spicy hot tomato oil

Substitute a gluten free pasta option for $3 per person.

A Sweet Finish
Includes a coffee bar with gourmet flavored syrups, select teas, home baked cookies, iced fudge brownies, and assorted dessert squares.

...$60 per person plus tax and service charge
Sit Down Dinners

All dinners include: a garden salad, warm garlic breadsticks, sautéed seasonal vegetables, and a choice of rosemary red roasted potatoes, smashed red potatoes & gravy, OR seasoned rice. Add Caesar salad for $1.00 per person.

Meats

- **Hand Cut 7oz. Filet Mignon** with Roasted Garlic Demi-Glace (GF) ...$31 per person
- **Slow Roasted 12 oz. Prime Rib** with Au Jus (GF) ...$24 per person
- **11oz. New York Strip Steak** with Bearnaise Butter (GF) ...$26.50 per person
- **Beer Braised Pot Roast** (GF - no gravy) and Gravy ...$18 per person
- **Grilled Stuffed 10oz Pork Chop** with Bourbon Apple Sauce ...$18.50 per person

Poultry

Choose one of the following Tender Chicken Breast Selections:

- **Breast of chicken with sausage sage stuffing** topped with spinach, mushrooms & red pepper cream sauce. ...$19 per person
  OR
- **Chicken Piccata** hand tenderized breast of chicken lightly breaded and topped with a creamy lemon sauce on a bed of Wild Rice. ...$19 per person
  OR
- **Sautéed breast of chicken** with Marsala mushroom sauce. ...$19 per person

Seafood additions upon request ...priced accordingly

Pasta

- **Meat or Vegetable Lasagna** ...$15 per person
- **Cheese Tortellini with Sundried Tomato Cream Sauce** ...$17 per person
  *With Chicken...$19  With Shrimp...$22*
- **Garden Vegetable Primavera** ...$17 per person
  *With Chicken...$19  With Shrimp...$22*
- **Six Cheese Bowtie Pasta** ...$17 per person
  *With Chicken...$19  With Shrimp...$22*
  Substitute gluten free pasta for $3 per person.

Seafood

- **Black & White Sesame Crusted Ahi Tuna** with fresh Wasabi & Pickled Ginger (GF) ...$26 per person
- **Shrimp & Scallop Alfredo Over Linguine** ...$21 per person
- **Baked Salmon Fillet** in a Dill Bechamel Sauce (GF - without sauce) ...$21 per person
- **Blackened Tilapia** with herb and citrus butter (GF) ...$19 per person

Vegan/Vegetarian

**Stuffed Peppers** served with sautéed vegetables (GF) ...$18 per person
Buffalo Buffet
A cornucopia of the following Buffalo favorites:
• Buffalo style chicken wings
• Boneless chicken wings
• Mini roast beef on weck
• Cheese & vegetable and cheese & pepperoni pizzas,
• Loaded pub fries
• Celery, carrots, & creamy stilton.
...$16.50 per person

Add gourmet pizzas for $1 per person

The Downtown Renaissance
• Beef tenderloin filet

• Shrimp & scallops in a lemon garlic cream sauce over linguine

• Grilled chicken breast in a Madeira wild mushroom sauce over seasoned rice

• Seasonal vegetable medley and rosemary roasted potatoes.
...$31 per person

Vegan and gluten free alternatives available upon request

Taste of Pearl Buffet
Served with sautéed seasonal vegetables

Choice of ONE Starch:
• Roasted red potatoes,
• Smashed potatoes
• 3 grain rice

Choice of ONE Pasta:
• Six Cheese Bowtie Pasta
• Baked Ziti with Marinara
• Cheese Tortellini with Sun-dried tomato cream sauce
• Pasta with Vodka Sauce.

Choice of TWO Entrées:
• Beer Braised Pot Roast (GF)
• Beef Tips over Egg Noodles
• Chargrilled Flank Steak with gravy
• Chicken Piccatta with a creamy lemon sauce
• Honey Basil Chicken Breast (GF)
• Bone-In Chicken Breast (GF)
• Baked Talapia (GF)
...$20 per person

A Third Entree (listed above) can be added for $2.00 per person
Station Style Parties

Choose a minimum combination of THREE stations. Stations provided for one and one half hours maximum. A Carving Fee of $50 per chef applies to all carving stations.

Fajita Station
Grilled chicken and beef with tri-colored bell peppers and onions, flour tortillas, shredded cheese, sour cream, jalapeños, diced tomatoes & guacamole, refried beans, crunchy corn chips...
...$7.50 per person

Add Nacho Cheese for $1 per person
Add Spanish Rice for $1 per person

Buffalo Station
Buffalo style chicken wings, creamy stilton dressing, fresh crunchy carrot and celery sticks, boneless chicken wings with BBQ sauce, mini beef on weck sliders and homemade crispy potato chips with ranch dip.
...$7.00 per person

Add gourmet pizza for $2.50 per person

Garden Salad & Baked Potato Station (GF)
Mixed greens, assorted dressings, cranberries, sunflower seeds, house baked croutons, shredded cheddar, crisp cucumbers and cherry tomatoes.

Includes a choice of TWO:
diced chicken breast, steak or baby shrimp.

Top your baked potato with bacon, broccoli cheese sauce, sour cream, chives and our brewhouse chili.
...$8.50 per person

Carving Station

All Carving Stations include carved Roast Beef with au jus and carved Turkey Breast with cranberry relish. (GF)
...$7.00 per person

Add Grilled center cut beef tenderloin
with rosemary demi-glaze ...Market Price
Add Roasted prime rib of beef
with garlic demi-glaze ...$4
Add Garlic crusted porkloin
with apple bourbon sauce ...$3
Add Honey baked country ham
with Lake Effect honey mustard glaze ...$3

The above carving choices are priced in addition to a carving package.

Pasta Station

Includes warm garlic breadsticks

You may choose two (2) selections from the following:

- Vegetable or chicken primavera over farfalle
- Cheese tortellini in a tomato-basil cream
- Traditional Fettucini Alfredo
- Linguini in a white or red clam sauce
- Penne with vodka sauce
- Curly Fettucini with spicy hot tomato oil

...$7 per person

Substitute a gluten free pasta option for $3 per person
Add fresh garden salad for $2 per person
Pearl’s Pan-American Reception Package

This package requires a 100 person minimum.
For your finest Occasions the following is included:
Complimentary Champagne Toast for everyone, Linens,
Complimentary Centerpiece and No Cake Cutting Fee

Antipasti Display Station
Cappacola, prosciutto, hard salami, pepperoni, soft cheeses & fresh Mozzarella, imported olives, cherry peppers, pepperoncini’s, and assorted flatbreads.

One Hour of Passed Hors d’oeuvres
Includes:
Clams Casino, lemon pepper chicken skewers, herb & Parmesan stuffed mushrooms, and Goat cheese red pepper crostini.

A 4 Hour Open Bar
Includes premium liquor, handcrafted draft beer, bottled beer, varietal wine and soda.

Wines During Dinner
A bottle of Red and bottle of White for each table during dinner service.

All Dinners Include:
A Caesar Salad, warm garlic breadsticks, sautéed seasonal vegetables and a Choice of Rosemary Roasted Potatoes, Smashed Potatoes with Gravy, or Seasoned Rice.

And a Choice of TWO of the Following Entrees:

• Hand Cut Filet Mignon with Roasted Garlic Demi-Glace
• Slow Roasted 12 oz. Prime Rib with Au Jus
• Breast of Chicken with Sausage Sage Stuffing topped with Spinach, Mushrooms, and a Red Pepper Cream Sauce
• Sauteed Breast of Chicken with Marsala Mushroom Sauce
• Salmon Fillet Baked in Dill Bechamel Sauce

Vegetarian, Vegan and Gluten Free Options available Upon Request

A Sweet Finish
Includes a coffee bar with gourmet flavored syrups, select teas, home baked cookies, iced fudge brownies, and assorted dessert squares.

Late Night Snack Station For One Full Hour
Featuring a taco bar with hard and soft shells, ground beef, warm con queso cheese dip, shredded lettuce, sliced jalapeños, salsa, sour cream and guacamole.

...$78 per person

(716) 856-0057         Pearl Street Catering  catering@pearlstreetgrill.com
Sweet Stations

The Chocolate Decadance Station
• Hot chocolate dip fondue with fresh strawberries
• Fat marshmallows & pretzel rods
• Assorted chocolate cakes
• Dark chocolate Mousse
• Accented by Hershey Kisses!
...$6.75 per person

Sweet Finish
• Assorted home baked cookies
• Iced fudge brownies
• Assorted dessert squares
...$5 per person

Pearl’s Dessert Table
A fully decorated display including:
• Chocolate & Vanilla Cupcakes
• Assorted cakes & cheesecakes
• Cannolis
• Chocolate Mousse
• Fruit Tarts
• Assorted petit fors & cookies
• Iced fudge brownies
• Mini cream puffs & eclairs
...$8 per person

Add vanilla ice cream with hot caramel sauce for $2.00 per person

Warm Apple Crisp Station
Baked on site and served with:
• Creamy vanilla bean ice cream
• Caramel sauce
• Whipped cream
...$5.50 per person

Add coffee to any sweet station for $2.00 per person
• Unlimited Soda, Iced Tea, Hot Tea and Coffee Station for the duration of your event ...$3 per person
• Unlimited Soda ...$2 per person
• Coffee Station for the ...$2 per person
• Add gourmet flavored syrups or hot chocolate ...$1 per person

There will be a $15 per hour charge for a bartender or beverage server on any event that does not order a Bar Package.

Open Bar Packages
Must purchase a minimum of $15 per person in food to purchase a Bar Package. Absolutely No Shots.

• Full Service Bar with Well Liquor, Handcrafted Draft Beer, Wine & Soda:
  2 Hours....$13  3 Hours....$16  4 Hours....$19

• Full Service Bar with Call Liquor, Handcrafted Draft Beer, Wine & Soda:
  2 Hours....$16  3 Hours....$19  4 Hours....$22

• Full Service Bar with Premium Liquor, Handcrafted Draft & Bottled Beer, Wine & Soda:
  2 Hours....$20  3 Hours....$23  4 Hours....$26

• Handcrafted Beer, Wine, & Soda Bar:
  2 Hours....$12  3 Hours....$15  4 Hours....$18

Cash Bar or Bar Tab
Bartender fee of $15 per hour per bartender
All events must have either a Bar Package or bartender.

Special Services
The following options may be added to any bar package:
• House Champagne Toast add $2 per person
• Prosecco Toast add $4 per person
• Wine may be provided during dinner at $14 per bottle of our featured seasonal wines.
• Upgrade to a Premium Wine Package on any bar package add $3 per person
• Bottled beer may be added to a bar package for an additional $2 per person

Punch Bowls
• Non-Alcoholic Punch ...$30 per bowl
• Red or White Wine Punch ...$60 per bowl
• Martini Punch ...$75 per bowl
• Mimosa Punch ...$50 per bowl
Winter Magic Package

A minimum of 100 guests is required
For your finest occasion, the following are included:

4 Hour Call Bar Package
Call liquor, handcrafted draft beer, varietal wine and soda.
Our signature Candy Cane Martini.

Hearty Soup Station
Our Smoked Gouda beer cheese soup and vegetable minestrone with
Ciabatta bread. Garden salad with warm garlic breadsticks.

Choice of:
Buffet Style
Beer Braised Pot Roast, Honey Basil Chicken, Six Cheese
Bowtie Pasta, Vegetable Medley.

OR

Served Dinner Entrees
Beer Braised Pot Roast, Chicken Chicken Picatta or Six Cheese Bowtie Pasta

A Premium Coffee Station
With gourmet syrups and hot chocolate with marshmallows.

Warm Apple Crisp Station
With vanilla bean ice cream and warm caramel sauce.

Package includes Wintery Centerpieces, linens, and decor consultation

....$50 per person plus tax and service charge
Pearl’s Sunday Shower
“Tea Party” Package

Begin your special day with:

• One bowl each of Mimosa Punch and A Pink Lemonade Punch
• Unlimited Soda and Juice
• Cheese & Cracker Tray

A Buffet to Include:

• A soup station with Old Country Minestrone soup,

• A Salad Bar with mixed greens, tomatoes, cucumbers, craisins, sunflower seeds, shredded cheese, bacon and croutons with balsamic and ranch dressings.

• A selection of assorted mini focaccia sandwiches and wraps, with fresh fruit salad and homemade chips.

Coffee Station
With assorted gourmet teas and flavored coffee syrups.

Dessert Station
With home baked Cookies, Brownies, Cream Puffs and Eclairs.

...$19 per person plus tax and service charge
(Package includes table linens, centerpieces and custom decor)
Seminar Package
Includes Coffee, Tea, Orange Juice and Soda.

Continental Breakfast
A variety of fresh mini muffins and danish, fresh fruit and bagels with cream cheese.

A Meeting Break
With yogurt and granola bars.

Lunch Buffet with Soup, Salad & Sandwiches
Assorted Ham, Turkey, Roast Beef and Cheese trays with fresh rolls and condiments. Our Smoked Gouda and Minestrone soups, a fresh garden salad and homemade chips.

...$22 per person plus tax and 20% service charge

Executive Package
Includes Coffee, Tea, Orange Juice and Soda.

Breakfast Buffet
Scrambled eggs, bagels with cream cheese, fresh berry stuffed French toast with maple syrup, breakfast sausage and bacon, and home fried potatoes.

A Meeting Break
With a fresh fruit tray, cheese and crackers

Hot Lunch Buffet
Sauteed seasonal vegetables, smashed red potatoes, baked ziti with marinara sauce, chicken picatta and beef tips over egg noodles. Served with a garden salad and fresh breadsticks.

Dessert
Cookies and Brownies

...$25 per person plus tax and 20% service charge

All packages include the use of projection screen, podium and wireless microphone. Free WIFI available. Projector rental upon request.

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