



The Pearl Package

We are prepared to provide you with the perfect blend of ambiance, service, food and formalities that will exceed your expectations.

Our package includes:

- A Private Hospitality Room for the Wedding Party
- A Personal Wedding Coordinator will help you plan every detail
- A Personal Banquet Manager will help coordinate your celebration
- Your Wedding Party will have Champagne and Cheese and Crackers
- International Cheese Display and Fruit Punch for your Guests
- Color Coordinated Linens
- A Champagne Toast for all of your Guests

Appetizer (Select One)

- Italian Wedding Soup, Soup du Jour, Penne Pasta with Marinara or Alfredo Sauce,
- Seasonal Melon with Strawberries

Salad (Select One)

- Caesar Salad, Spinach Salad or Tossed Garden Salad with House Dressing

Entrees

- Chicken Piccata: Boneless Breast in Tarragon Egg Batter topped with a tangy Lemon Caper Sauce\$38.00
- Boneless Breast of Chicken Stuffed with Sage Dressing and topped with Supreme Sauce\$39.00
- Roasted Center Cut Pork Loin with Apple Compote\$38.00
- Baked Stuffed Sole: Delicate Fillet of Sole stuffed with Seafood Stuffing topped with Lobster Sauce\$39.00
- Roast Top Sirloin of Beef: Choice Lean Roast Beef with Bordelaise Sauce\$40.00
- Pan Seared Atlantic Salmon Filet with Dill Beurre Blanc\$40.00
- Prime Rib of Beef: Slow Roasted to Perfection\$44.00
- Shrimp Surf and Turf: 2 Baked Stuffed Shrimp and Roasted Tenderloin with Béarnaise Sauce\$48.00
- Lobster Surf and Turf: 1/2 Baked Stuffed Lobster and Roasted Tenderloin with Béarnaise Sauce\$51.00

Potato and Vegetable (Select Two)

- Baked Potato, Oven Roasted Red Bliss Potato, Whipped or Garlic Herb Potato, Duchess Potatoes, Rice Pilaf,
- Honey Glazed Carrots, Green Beans Almondine, Butternut Squash, Vegetable Medley

Dessert

- Your Wedding Cake Served with Ice Cream and Sauce
- Coffee, Tea, and Decaf Coffee Service

(Please no substitutions on Wedding Packages)
(100 person minimum)
(\$2.00 charge per person for a split menu)