

All Reception Packages Include

4 Hours of Premium Open Bar
(2) Signature Drinks During Cocktail Hour
Butler Passed Hors d'oeuvres
Chef's Charcuterie Table
Pre-Plated Salad Course with Bread Service
Wine Service During Dinner: *Red and White Wine Poured Tableside for Guests*
Coffee and Tea Station with Displayed Wedding Cake or Desserts
Complimentary Cake Cutting
Choice of Colored Napkin
White or Ivory Floor Length Linen

In addition to an exquisite dining experience, 500 Pearl offers special rates for your overnight guest.

Self or valet parking available for all events.

All food and beverage are subject to a service charge of 20% and NYS sales tax of 8.75%.

4 Hour Premium Bar

Vodka / Gin / Rum / Spiced Rum / Whiskey / Bourbon / Red Scotch / Tequila / Seasonal Craft Draft Beer Selection and (2) Bottled Beer / Prosecco / Riesling / Pinot Grigio / Chardonnay / Cabernet / Malbec / Pinot Noir / Freshly Brewed Iced Tea / Sodas / Juices / Mixers

Bar will close for one hour during dinner service.

An extension hour can be purchased for \$7 per person as based on final head count.

Select Red and White wine will be offered to each guest during dinner.

Special requests for beer, wine or liquor brands can be requested and priced accordingly.

Outside wine may be brought in for dinner service and subject to a \$12 per bottle corking fee. No other outside alcohol may be brought into premises. We will try our hardest to accommodate all request through our vendors directly.

Nickel City

\$85 Per Person

3 Butler Passed Hors d'oeuvres

(Choice of **One** Salad)

Caesar: Hearts of Romaine, Garlic Crostini, Cherry Tomatoes, Shaved Parmesan, Classic Dressing

Wedge: Iceberg, Cherrywood Bacon, Marinated Tomatoes, Red Onion, Bleu Cheese Dressing

House: Garden Greens, Local Tomatoes, Cucumber, Crispy Shallot, Asiago, Champagne Vinaigrette

*Served Dinner: Choice of **Three*** (Protein, Protein, Vegetarian) Classic Chicken Picatta, Buffalo Niagara Chicken, Filet of Sirloin, Dijon Crusted Salmon, Grilled Swordfish, Butternut Squash Ravioli, Gluten Free Ravioli

Duel Entrée Enhancements

Chicken -\$5, King Shrimp -\$7, Lobster- Market Price

Queen City

\$95 Per Person

5 Butler Passed Hors d'oeuvres

(Choice of **One** Salad)

Caesar: Hearts of Romaine, Garlic Crostini, Shaved Parmesan, Classic Dressing

Caprese: Fresh Mozzarella, Tomatoes, Basil Leaves, EVOO

Spinach: Pecans, Peach, Goat Cheese, Raspberry Vinaigrette

Served Dinner: *Choice of Three* (Protein, Protein, Vegetarian) Chicken Milanese, Chicken Picatta, Filet Mignon, Veal Saltimbocca, Pan Seared Sea Scallops, Portobello and Vegetable Short Stack, Butternut Squash Ravioli's, Gluten Free Ravioli's

Duel Entrée Enhancements

Chicken \$5, King Shrimp \$7, Lobster- Market Price

Late Night Silo (Choice of One)

Gourmet Grilled Cheese Choice of Two

Four Cheese: Boursin, Brie, Goat and Parmesan Cheeses on Ciabatta

Classic American: Swiss and Cheddar Cheeses, Prosciutto on Sourdough

BLT: Provolone and Pepper Jack Cheeses, Pancetta, Lettuce, Tomato on a Mini Hoagie Roll
Tomato Bisque Shooters

Sliders Choice of Two

Grilled Angus Beef: Chili Fried Onions, Roma Tomato, Chipotle Mayo

Jerk Chicken: Smoked Gouda Cheese, Orange mayo

Buffalo Chicken: Chicken, Bleu Cheese Dressing, Hot Sauce

Pulled Pork: Pineapple, Cabbage Slaw, BBQ

Portobello: Arugula Mix, Sautéed Onions, Balsamic Reduction

Big Pearl: American Cheese, Lettuce, Chopped Onion, Special Sauce

Shrimp Po Boy: Creole Lettuce Slaw, Tomato, House Made Potato Chip, Pickles, Sweet and Spicy Remoulade

Nacho

Chicken and Cheese Quesadillas, Tortilla Chips, Queso, Refried Beans, Black Olives, Jalapenos, Sour Cream, Guacamole, Salsa

Fry Bar

French Fries, Steak Fries, Waffle Fries, Sweet Potato Fries, Tots, Smoked Bacon Bits, Cheese Curds, Melted Queso, Spicy Ketchup, Garlic Aioli, Brown Sugar Infused Honey, Peppered Gravy

Silo City

\$90 Per Person

5 Butler Passed Hors d'oeuvres

Includes: (2) Signature Drinks, Carving Station, (3) Dinner Stations, (1) Late Night Station

Carving Station: *Choice of Two*

- **Garlic and Honey Glazed Turkey:** Cranberry Relish, Herb Mayonnaise, Rosemary Jus
- **Root Beer Glazed Smokehouse Ham:** Pineapple Relish, Spicy Honey Mustard Sauce
- **Slow Roasted Baron of Beef:** Au Jus, Horseradish Sauce
- **Marinated Pork Loin:** Apple Cider Reduction, Honey Mushroom Sauce
- **Pepper Crusted Grilled Beef Tenderloin:** Creamed Horseradish, Dijonnaise, Steak Sauce

**Comes with Fresh Rolls and Accomments*

Choice Of (3) Dinner Stations: *Choice of Soup or Salad on Station*

Custom Pasta Creations

Pastas: Penne, Farfalle, Tortellini

Toppings: Roasted Peppers, Caramelized Onions, Olives, Baby Spinach

Proteins: Roasted Mushroom and Garlic Confit, Italian Sausage, Grilled Chicken, Shrimp, Home Made Meatballs

Cheeses: Gorgonzola, Parmesan Cheese

Sauces: Basil Marinara, Herb Cream, Red Wine and Vodka Sauces, Extra Virgin Olive Oil

Breads: Focaccia, Roasted Garlic and Cheese Bread

Buffalo

Traditional Wings Two Ways, Mini Carved Beef on Weck with Horseradish Aioli, Potato Perogies with Toppings Bar, Gourmet Artisan Flatbreads with Cheese, Pepperoni, Buffalo Chicken, Stuffed Banana Peppers, Truffle Vegetables

Taco

Hawaiian Kalua Pork Tacos: Corn Tortillas, Mango Relish, Queso Fresco, Salsa Verde

Carne Asada Tacos: Radish, Roasted Corn, Cilantro Lime Crème

Chicken Taco: Pico de Gallo, Chipotle Ranch Dressing

Fish Tacos: Avocado, Purple Cabbage, Cotija Cheese, Siracha Aioli

Beans and Rice, Stuffed Poblano Peppers, Tri Color Tortilla Chips with Chorizo Queso Fundido

Idaho

Whipped Potato, Chili, Smoked Bacon Bits, Crispy French Fries, Sweet Potato Fries, Tots, Cheddar Cheese, Blue Cheese, Cheese Curds, Sour Cream, Chives, Melted Queso, Garlic Aioli, Spicy Ketchup, Brown Sugar Infused Honey, Peppered Gravy, Malt Vinegar, Hot Sauce

Late Night Silo (Choice of One)

Gourmet Grilled Cheese Choice of Two

Four Cheese: Boursin, Brie, Goat and Parmesan Cheeses on Ciabatta

Classic American: Swiss and Cheddar Cheeses, Prosciutto on Sourdough

BLT: Provolone and Pepper Jack Cheeses, Pancetta, Lettuce, Tomato on a Mini Hoagie Roll

Tomato Bisque Shooters

Sliders Choice of Two

Grilled Angus Beef: Chili Fried Onions, Roma Tomato, Chipotle Mayo

Jerk Chicken: Smoked Gouda Cheese, Orange mayo

Buffalo Chicken: Fried Chicken, Blue Cheese Dressing, Hot Sauce

Pulled Pork: Pineapple, Cabbage Slaw, BBQ

Portobello: Arugula Mix, Sautéed Onions, Balsamic Reduction

Big Pearl: American Cheese, Lettuce, Chopped Onion, Special Sauce

Shrimp Po Boy: Creole Lettuce Slaw, Tomato, House Made Potato Chip, Pickles, Sweet and Spicy Remoulade

Nacho

Chicken and Cheese Quesadillas, Tortilla Chips, Queso, Refried Beans, Black Olives, Jalapenos, Sour Cream, Guacamole, Salsa

Fry Bar

French Fries, Steak Fries, Waffle Fries, Sweet Potato Fries, Tots, Smoked Bacon Bits, Cheese Curds, Melted Queso, Spicy Ketchup, Garlic Aioli, Brown Sugar Infused Honey, Peppered Gravy

Plated Entrée Descriptions

Buffalo Niagara Chicken: Breaded Chicken Breast, Bleu Cheese, Beuree Blanc

Veal Saltimbocca: Veal Cutlet, Prosciutto, Sage, White Wine Sauce

Portobello and Vegetable Short Stack: Roasted Zucchini, Squash, Eggplant, Red Onion, Peppers, Wilted Spinach, Pesto Oil

Butternut Squash Ravioli: Sage Brown Butter Sauce, Truffle Oil, Toasted Almonds

Chicken Cacciatore: Yellow Peppers, Green Onion, Capers, Tomato Sauce

Chicken Milanese: Breaded Chicken Breast, Chopped Cherry Tomatoes, Arugula

Grilled Swordfish: Olives, Capers, Basil, Relish

Dijon Crusted Salmon: Lemon Herb Butter

Pan Seared Sea Scallops: Truffle Oil

Braised Beef Short Ribs: Port Wine Demi

Filet of Sirloin: Roasted Potatoes, Onion Straws, Roasted Brussel Sprouts, Gorgonzola Butter

Center Cut Filet Mignon: Sour Cream & Chive Whipped Potatoes, Asparagus, Roasted Shallot
Red Wine Sauce

Hors d'oeuvres Specialties

*Anything with a * cannot be hand passed*

Served Hot

Crab Cakes

Bacon Wrapped Seared Sea Scallops

White Flatbread Pizza

**Mini Italian Meatballs*

Sausage and Cheese Stuffed Mushrooms

Bacon Wrapped Cream Cheese Stuffed Jalapeño

Mini Grilled Brie and Apricot

Arancini: Stuffed with Mozzarella

Mini Grilled Four Cheese Sandwiches: Tomato Bisque Shooters

**Eggplant Rollatini Rolls: Goat Cheese, Tomato Sauce*

Spanakopita

Coconut Shrimp with Mango Chutney

Served Cold

Bresaola Wrapped with Gorgonzola and Cream Cheese

**Marinated Olives*

Tuna Tartare Spoons

Antipasto Skewers

Caprese Skewers

Shrimp Cocktail: Cocktail Sauce, Lemon Wedges

Bruschetta Caponata: Fried Eggplant, Capers, Olives, Raisins, Tomato Sauce

Smoked Salmon Rolls with Cream Cheese

Melon Wrapped in Prosciutto

Beef Carpaccio Spoons

Kids Menu

\$20 Per Child

Under 12 Years Old

(Choose **One**)

Chicken Fingers: Served with French Fries, Carrots, Celery and Bleu Cheese

Margherita Pizza: Served with a Fruit Cup

Macaroni & Cheese: Served with Grilled Seasonal Vegetables

Grilled Cheese Sandwich: Served with French Fries and a Fruit Cup