

PEARL RESTAURANT

PLEASE CONTACT OUR CATERING MANAGER JACKIE OR MAX FOR MORE INFORMATION 201-857-5100

Menu Option #1

Appetizer

Potato & Goat Cheese Croquettes w/ Chive Cream
or
Fresh Mozzarella, Heirloom Tomato & Balsamic Pesto Vinaigrette
or
PEI Mussels w/ Andouille Sausage, Cannellini Beans, Red Pepper & Pimento Herb Broth

Pasta

Penne ala Vodka

Entrees

Pan Seared Wild Salmon
Capers, Kalamata Olives, Shallots,
Diced Tomato & Garlic White Wine
or
Grilled Berkshire Pork Chop
Caramelized Onions & Roasted Red Pepper Demi
or
Goffle Farms Boneless Breast of Chicken
Mixed Wild Mushrooms & Marsala Wine

Dessert**

Assorted Homemade Cookies
Choice of Coffee or Tea

\$35.95 per person*

*Tax & Gratuity Not Included

**Mixed Dessert Plate can be added for an additional \$3.50 per person

NOT AVAILABLE ON SATURDAY EVENING

Menu Option #2

Appetizer

Bufala Mozzarella Tower
Fresh Basil, Fire Roasted Red Peppers & Sliced Prosciutto di Parma
or
PEI Mussels
Andouille Sausage, Cannellini Beans & Pimento-Herb Broth
Or
Poached Pear Salad
Candied Walnuts, Crumbled Goat Cheese,
Baby Arugula & Apple Vinaigrette

Pasta

House Made Cavatelli w/
Sweet Sausage, Broccoli, Garlic & Oil

Salad

Caesar Salad

Entrees

Goffle Farms Boneless Chicken Breast
Asparagus, Artichoke Hearts, Roasted Red Peppers, Grape Tomato & Lemon White Wine
or
Baked Florida Red Snapper Oreganato
Toasted Italian Bread Crumbs w/
Lemon, Olive Oil & White Wine
or
Grilled Sliced New York Strip Steak
Confit Shallot Red Wine Reduction Sauce

Dessert

Mixed Homemade Dessert Plate
Choice of Coffee or Tea

\$45.95 per person*

*Tax & Gratuity Not Included

Menu Option #3

Bruschetta Family Style on Arrival

Hors D'Oeuvres

Mini Crab Cakes, Shrimp Cocktail, Nonna's House made Beef & Veal Meatballs Marinara Topped w/ Fresh Mozzarella

Pasta

Wild Mushroom & Truffle Ravioli w/ Truffle Mushroom Cream Sauce

Salad

Avocado & Crab Salad w/ Shaved Almonds, Tomato, Mesclun & Strawberry Vinaigrette

Entrees

Roasted Rack of Lamb
Demi Glace
or
Stuffed Chicken Breast w/ Sausage, Sundried Tomatoes, Fontina Cheese & Marsala Wine
or
Crabmeat Stuffed Broiled Florida Grouper
Lemon Caper Beurre Blanc

Dessert

Assorted Homemade Cookies
Mixed Dessert Plate
Choice of Coffee or Tea

\$59.95*

*Tax & Gratuity Not Included