

# **P E A R L**

## **RESTAURANT - LOUNGE**

### **BANQUET MENU**

#### **HORS D'OEUVRES**

**(Priced per 100 pieces)**

**Coconut Shrimp  
Orange Marmalade Dip  
225.00**

**Coconut Chicken with  
Orange Marmalade Dip  
200.00**

**Stuffed Mushrooms  
Filled with Lump Crab Stuffing  
145.00**

**Mini Brushettas  
Plum Tomato, Fresh Basil, Olive Oil  
and Balsamic Glaze  
125.00**

**Beef Wellington  
Miniature Version Filled with Mushroom  
Duxelle & Sautéed Beef Tenderloin  
185.00**

**Mini Brie Encroute  
Puff Pastry Filled with Raspberry and  
Creamy Brie  
110.00**

**Spamikopita  
Phyllo Filled with Spinach & Feta Cheese  
115.00**

**Italian Egg Rolls  
Egg Roll Skins Stuffed with Mozzarella,  
Sausage and Spinach  
120.00**

**Shrimp Cocktail with  
Lime Horseradish Dipping Sauce  
450.00**

**Balsamic Beef Canapés  
Seared Marinated Beef set on  
Mini Potato Cake with Crème Fraiche  
150.00**

**Scallops Wrapped in Bacon  
250.00**

**Almond Crusted Brie  
Lavender Scented Honey Dipping Sauce  
110.00**

**Pan-Seared Mini Crab Cakes  
Chipolte Lime Remoulade  
225.00**

**ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 8% SALES TAX**

**COLD DISPLAY**

**(Serves 50 guests)**

**Cheese and Cracker Platter  
175.00**

**Fresh Fruit Display with Yogurt Dipping  
Sauce  
125.00**

**Deluxe Tray of Crudités with Dip  
125.00**

**Middle East Hummus and Taboule with  
Grilled Pita  
95.00**

**Smoked Salmon Display with Herb Cream  
Cheese Spread & Crostini  
150.00**

**Brie Encroute with Pesto, Raspberry or  
Honey Almond Filling  
75.00**

**Antipasto Platter  
225.00**

**CHEF CARVING SELECTIONS**

**Steam Ship Round of Beef  
(Serves 100)  
595.00**

**Roast Top Round of Beef  
(Serves 50)  
395.00**

**Roast Tenderloin of Beef  
(Serves 20)  
595.00**

**Roast Whole Turkey  
(Serves 40)  
195.00**

**Honey Glazed Ham  
(Serves 40)  
175.00**

**Pan Roasted Rack of Lamb  
16.95 per person**

**PASTA STATION**

**(Choice of Three Pastas with Marinara, Pesto Parmesan Alfredo, Pink Vodka Sauce)  
7.95 per person**

**RAW BAR STATION**

**Raw Bar**

**Littleneck Clams, Oysters, Crab Claws, Peel & Eat Shrimp  
595.00 per 300 pieces**

**Sushi**

**Maki and Naquiri  
350.00 per 100 pieces**

**Seafood Bar**

**Served Hot**

**Oysters Rockefeller, Clams Casino, Pan Roasted Mussels  
395.00 per 300 pieces**

**ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 8% SALES TAX**

# **BANQUET DINNER MENU**

## **ENTREES**

(All dinner Entrees served with House Salad, Rolls and Butter, Starch and Vegetable)

### **BEEF**

10 oz. Filet Mignon with Cabernet Demi Glace  
36.95

Roasted Prime Rib with Beef Au Jus  
(Minimum 15 persons)  
29.95

Roast Sirloin of Beef with Mushroom  
Port Wine Reduction  
29.95

Beef Wellington  
with Red Wine Glace Du Veau  
39.95

Rack of Lamb with Rosemary Chianti Demi Glace  
35.95

### **SEAFOOD**

Cedar Roasted Salmon with Oven Dried  
Tomato and Basil Crumbs  
24.95

Fresh Lobster  
Broiled, Steamed or Baked Stuffed  
(Market Price)

Stuffed Sole  
with  
Smoked Salmon and Asparagus  
21.95

Seasame Ahi Tuna  
with Coconut Lime Risotto, Wasabi Aioli and  
Soy Glaze  
29.95

Shrimp Scampi Served Over Fresh Fettuccini  
Pasta  
24.95

Lobster Ravioli with Seared Scallops and  
Baby Spinach in a White Wine Parmesan  
Cream Sauce  
32.95

### **POULTRY**

Grilled Chicken with Roasted Red Peppers  
and Artichoke Hearts in a Lemon Herb Sauce  
19.95

Chicken Florentine Stuffed with Mozzarella,  
Spinach, Prosciutto with Madeira Demi Glace  
19.95

Stuffed Chicken with Wild Rice Stuffing in  
White Wine Herb Burre Blanc  
18.95

Sautéed Chicken with  
Portobello Mushroom, Mozzarella, Roasted  
Peppers with Parmesan Garlic Aglio Olio  
21.95

Chicken Marsala Sautéed with Prosciutto,  
Mushroom Brown Sauce  
19.95

Chicken Piccata Sautéed and Topped with  
Mushroom Lemon Caper Sauce  
19.95

Chicken Parmesan with Marinara Sauce and Pasta  
18.95

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 8% SALES TAX

**VEAL**

**Veal Scallopini**  
**Sautéed with Asparagus, Mushroom and**  
**Sundried Tomato**  
**Port Wine Demi**  
**22.95**

**Veal Marsala**  
**with Mushroom Marsala Wine Sauce**  
**21.95**

**Veal Roulade**  
**Stuffed with Asparagus, Prosciutto,**  
**Mozzarella**  
**24.95**

**Veal Parmesan**  
**Served with Pasta and Marinara Sauce**  
**21.95**

**VEGETARIAN**

**Grilled Vegetable Wellington**  
**with House Smoked Butter**  
**15.95**

**Wild Mushroom Risotto**  
**With**  
**Truffle Oil, Asparagus and Spinach**  
**16.95**

**Penne Pasta with Roasted Garlic, Tomato,**  
**Spinach and Seasonal Vegetables**  
**15.95**

**Vegetable Napoleon**  
**Roasted Vegetable Tower with Pesto and**  
**Balsamic Drizzle**  
**16.95**

**Choice of One Each**

**STARCH**  
**Oven Roasted Potato**  
**Mashed Potato**  
**Potato Au Gratin**  
**Rice Pilaf**

**VEGETABLE**  
**Green Beans**  
**Glazed Carrots**  
**Vegetable Medley**

**SUSHI MENU**

**APPETIZERS**

Seaweed Salad	\$5.95	Naruto (Cucumber wrap with crab, shrimp, avocado & Tobiko on the side)	\$8.95
Cucumber Hand Roll (Tuna or salmon mixed with crab stick, Tobiko & spicy mayonnaise)	\$6.95	Tuna Tataki (seared tuna with ponzu sauce)	\$11.95

Cucumber Sashimi Maki  
(Tuna, salmon wrap with cucumber, served with ponzu)  
\$11.95

**SUSHI & SASHIMI**

Sushi – 2 pieces per order  
Sashimi – 3 pieces per order

	<b><u>NIGIRI SUSHI</u></b>	<b><u>SASHIMI</u></b>
Maguro (tuna)	\$5.95	\$7.95
Sake (salmon)	\$5.50	\$7.50
Tako (octopus)	\$4.95	\$6.95
Hamachi (yellowtail)	\$5.95	\$7.95
Kanikama (crab stick)	\$3.50	\$5.50
Suzuki (sea bass)	\$4.50	\$6.50
EBI (shrimp)	\$3.95	\$5.95
Tobiko (flying fish roe)	\$4.75	\$6.75
Unagi (fresh water eel)	\$5.75	\$7.75
Hotate (sea scallop)	\$5.50	\$7.50

**MAKIMONO**

Regular size roll (6 pieces per order) or 1 Hand Roll (cone style)

Kappa Maki (cucumber)	\$3.95	Spicy Tuna Maki (tuna, cucumber, spicy sauce)	\$7.25
Avocado Maki	\$3.95	Unagi Maki (eel, cucumber, avocado)	\$7.25
Tekka Maki (tuna)	\$5.50	Shrimp Tempura Maki (tempura shrimp with cucumber)	\$7.95
Sake Maki (salmon)	\$5.50	Philadelphia Maki (smoked salmon, cucumber, cream cheese in a double layer tempura roll)	\$8.25
Negihama Maki (yellowtail scallion)	\$5.50	Spider Maki (soft shell crab, cucumber, avocado, tobiko)	\$11/95
California Maki (crab, avocado, cucumber, tobiko)	\$7.25	Futo Maki (giant vegetable maki – 4 pieces)	\$5.95

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 8% SALES TAX

**CHEF'S SPECIALTY ROLLS**

(8 pieces)

(\* cooked) (\*\*spicy)

**CATERPILLAR MAKI**

\*(eel, cucumber, covered with sliced  
avocado & tobiko) \$10.95

**\*\*SPICY CRISPY MAKI**

(Tempura flake, cucumber, tobiko, spicy  
sauce with tuna on top) \$12.95

**\*\*THE TORCH MAKI**

(Seared tuna or salmon on top of roll with  
spicy sauce, cucumber, tobiko) \$12.95

**RAINBOW MAKI**

(California roll topped with tuna, salmon,  
sea bass) \$12.95

**ALLIGATOR MAKI**

\*(Shrimp tempura maki on top with eel  
and tobiko) \$16

**YELLOWTAIL TORCH MAKI**

(Seared yellowtail with sweet miso sauce  
and black tobiko) \$16

**SNOW MOUNTAIN**

\*(Lobster meat on top of shrimp tempura  
maki) \$16

**\*\*VOLCANO MAKI**

(California roll topped with crab, shrimp,  
tobiko and spicy sauce – toasted) \$11.95

**RED CRAB MAKI**

(Tempura soft shell crab covered with  
tuna and scallion) \$18

**SEA & LAND MAKI**

(Filet & lobster meat with cucumber)  
\$11.95/5 pieces

**COMBINATIONS**

**SUSHI DELUXE**

(8 pieces of sushi & California Roll)  
\$22.95

**SASHIMI DELUXE**

Chef's choice of assorted raw fish –  
15 pieces \$28.95

**RAW BAR**

**OYSTERS**

Full or half dozen Rhome Point oysters  
served with cocktail sauce  
\$12.95/half dozen  
\$24.95/dozen

**SHRIMP COCKTAIL**

Chilled, lime horseradish cocktail sauce,  
grilled lemon \$4.99/piece

**LITTLENECKS**

Full or half dozen fresh shucked little  
necks served with lemon and cocktail  
sauce \$10.95/half dozen  
\$19.95/dozen

**PEARL SHELLFISH PLATTER**

A fresh selection of oysters, clams, green  
lip mussels, shrimp and lobster served  
with a trio of sauces \$42.95

**ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 8% SALES TAX**

**BANQUET DINNER BUFFET**  
**(SERVED TO A MINIMUM OF 50 GUESTS)**

**CHOICE OF TWO ENTREES**                      **\$21.95 per person**  
**CHOICE OF THREE ENTREES**              **\$24.95 per person**

**ALL BANQUET DINNER BUFFETS ARE COMPLETE WITH GARDEN SALAD  
AND HOUSE DRESSING AND FRESH BAKED ROLLS AND BUTTER**

**ENTRÉE SELECTONS**  
**(Serves 50 guests)**

<b>Beef Tenderloin Medallions</b>	<b>Beef Calabrese</b>
<b>with</b>	
<b>Port Wine Demi Glace</b>	
<b>Veal Marsala</b>	<b>Penne Primavera</b>
<b>Chicken Marsala</b>	<b>Penne a la Vodka</b>
<b>Grilled Kiwi Mango Chicken</b>	<b>Shrimp and Scallop Scampi over Linguini</b>
<b>Oven Roasted Herb Chicken</b>	<b>Lasagna: Vegetable or Meat</b>
<b>Veal and Mushrooms</b>	<b>Apple Stuffed Pork Loin</b>
<b>Sausage and Peppers</b>	<b>Lemon Herb Grilled Salmon</b>
<b>Baked New England Style Scrod with Lemon Herb Butter</b>	

**ACCOMPANIMENTS**  
**(Choice of Three)**

<b>Pasta with Tomato Sauce</b>	<b>Vegetable Medley</b>
<b>Green Beans Amandine</b>	<b>Oven-Roasted Redskin Potatoes</b>
<b>Glazed Carrots</b>	<b>Rice Pilaf</b>

**DESSERTS**

<b>Snickers Pie</b>	<b>Key Lime Pie</b>
<b>New York Cheesecake</b>	<b>Pear Torte</b>
<b>Carrot Cake</b>	<b>Toffee Caramel Cake</b>
<b>Mixed Fruit Tart</b>	

**Petite Fours**  
**\$4.95 per person**

**Pastry Buffet**  
**\$6.95 per person**  
**Served with complimentary coffee**

**ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 8% SALES TAX**