

LAKE PEARL

WRENTHAM

HOLIDAY PARTY MENUS



PASSED HORS D'OEUVRES

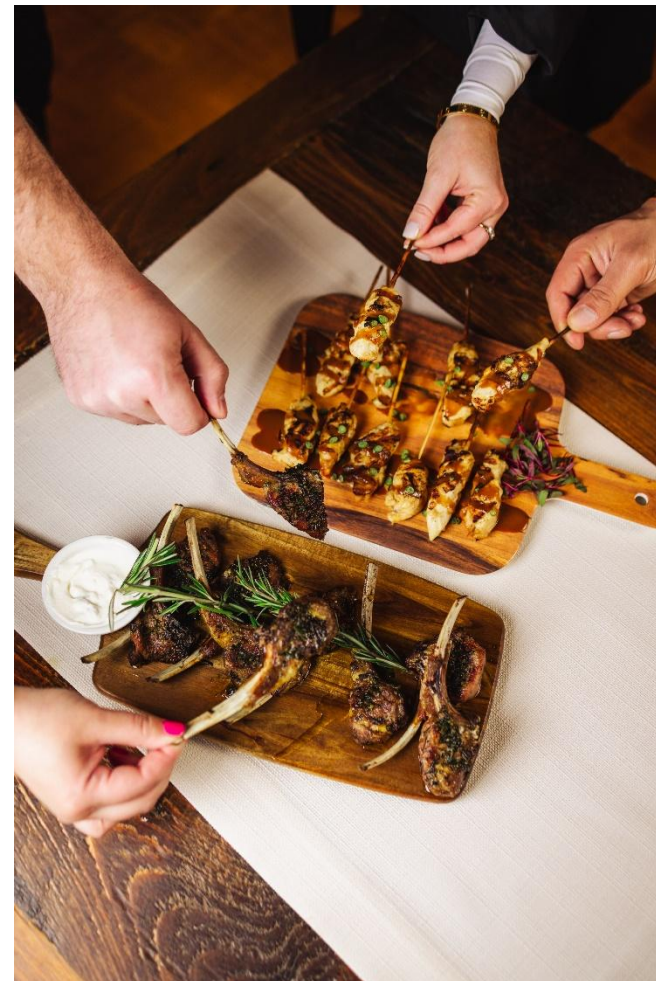
Passed Hors D'oeuvres are \$3.75 per piece
Starred Passed Hors D'oeuvres are \$4.75 per piece

BEEF, PORK AND LAMB

- *Chilled Beef Tenderloin on Sour Dough Croustade with Horseradish Crème
- Philly Cheese Steak Sliders
- Beef Empanada with Chipotle Sauce
- *Mini Beef Wellingtons with Tarragon Aioli
- Crispy Fried Bacon Mac & Cheese
- Pigs in Blankets with Spicy Mustard
- *Basil Pesto Lollipop Lamb Chops with Mint or Tzatziki
- Prosciutto Wrapped Asparagus
- Beef Teriyaki
- *Mashed Sweet Potato & Pulled Pork Martinis
- Italian Meatball Sliders

SEAFOOD

- *Shrimp Cocktail Shot Glass with Lake Pearl Cocktail Sauce
- Mini Maryland Crab Cake & Avocado Sliders
- *Real Maple Glazed Scallops Wrapped in Bacon
- Mini Maryland Crab Cakes with Chipotle Aioli
- *Lobster Bisque Shooter with Lobster Garnish
- *Seared Ahi Tuna on Fried Wantons with Sweet & Spicy Pineapple Salsa
- Coconut Shrimp with Orange Rum Marmalade
- *Grilled Shrimp Skewers with Thai Sweet Chili Sauce (2 shrimp per skewer)
- Crab Rangoon with Thai Sweet Chili Sauce
- *Mini Lobster Salad Sliders



Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

PASSED HORS D'OEUVRES

Passed Hors D'oeuvres are \$3.75 per piece
Starred Passed Hors D'oeuvres are \$4.75 per piece

CHICKEN

Tandoori Chicken Skewers with Seasoned Yogurt and Tandoori Spice
Chicken Quesadillas with Avocado & Chipotle Sour Cream
Chicken Satay Skewers with Thai Peanut Sauce
Coconut Chicken with Plum Sauce
Buffalo Chicken Sliders with Bleu Cheese or Asian Chicken Sliders with Slaw
Teriyaki Chicken Skewers with Fresh Pineapple
Fried Chicken and Waffle Bites with Bourbon Maple Butter
Jack Daniels BBQ Chicken Bites Wrapped in Bacon
Cajun Chicken Skewers with Honey Mustard Sauce
Mini Chicken Tacos with Goat Cheese

VEGETARIAN

Cranberry Bleu Cheese Arancini
*Fig & Goat Cheese Flat Bread Rounds
Baked Stuffed Mushrooms Florentine
Wild Mushroom Tarts
Spanakopita (Spinach & Feta in Phyllo)
Crostini Classico with Tomato, Basil & Parmesan
Caprese Kabobs - Mozzarella, Tomato, Artichoke & Fresh Basil
*Brie with Sweet Pear & Toasted Almonds
Potato Latkes with Home-made Apple Compote
Tomato Soup Shooters with Mini Grilled Cheese



Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

COCKTAIL HOUR STATIONS

Our Signature Stationary Display

Lake Pearl Grand Breads & Spreads | \$9

Buffalo Chicken Spread, Spinach Artichoke Spread, and Roasted Red Pepper Hummus
Fresh Vegetables, Artisan Breads, Gourmet Crackers,
Breadsticks, Assorted Cheese & Fruit

Antipasto | \$18

Prosciutto de Parma, Genoa Salami, Spicy Soppressata, Capicola, Bresaola, Provolone, Buffalo Mozzarella, Sliced Tomato, Grilled Zucchini, Grilled Asparagus, Olives, Artichokes, Roasted Red Peppers, Cornichons, Pepperoncini, Sun-Dried Tomatoes, Gourmet Crackers, French Bread, Lavash & Bread Sticks

Mediterranean Station | \$15

Hummus, White Bean Dip, Spanakopita, Roasted Vegetables, Tabbouleh, Stuffed Grape Leaves, Olives, Gyros, Tzatziki Yogurt Dip, Eggplant Caponata with Grilled Pita Bread & Fried Pita Chips

The Bacon Bar | \$17

A multi-level display of bacon themed hors d'oeuvre including:
Bacon on a Stick, Candied Bacon, Bacon Mac & Cheese, Bacon Pizza, Scallops Wrapped in Bacon, Mini BLTs and Chocolate Covered Bacon and Bacon Caramel Popcorn at the Bar

New England Seafood Bar | \$24

Jumbo Gulf Shrimp with Ketel One Cocktail Sauce, Oysters on the Half Shell, Littleneck Clams on the Half Shell, Steamed PEI Mussels and Maine Crab Cakes with Chipotle Aioli

Italian Pasta Station | \$18 | \$100 Chef Fee

Pasta Made to Order With: Cheese-Stuffed Tortellini, Gnocchi and Wild Mushroom Ravioli with choice of Alfredo Sauce, Pesto, Pink Vodka or Pomodoro and assorted Toppings to include: Sun-Dried Tomato, Roasted Garlic, Grilled Sausage, Meatballs, Grilled Chicken, Sautéed Mushrooms, Spinach, Parmigiano Reggiano & Crushed Red Pepper

Sports Bar Station | \$17

Burger Sliders, Bacon Grilled Cheese on Texas Toast, Warm Pretzels with Melted Cheese Sauce, Buffalo Chicken Wings with Bleu Cheese Dressing, Fried Onion Petals and French Fries

Taco Station | \$14

Select 2 Proteins

Citrus Roasted Skirt Steak, Grilled Chicken, Pulled Pork, Cajun Fish Tacos
Includes Corn and Flour Tortillas
Toppings: Scallions, Peppers, Onions, Avocado, Salsa, Sour Cream & Jalapeños

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

COCKTAIL HOUR STATIONS CONT'D

Thai Station | \$14

Vegetarian Pad Thai
Thai Peppered Beef
Chicken Fried Rice
Vegetable Spring Rolls

Taste of the Caribbean | \$15

Jamaican Spicy Beef
Jerk Marinated Chicken
Vegetable Patties
Fried Plantains

Bourbon Street Station | \$14

Blackened Cajun Shrimp
Jambalaya
Sweet Potato Fries
Spicy Remoulade

Southern BBQ | \$14

BBQ Pulled Pork
Mac N Cheese
Cole Slaw & Cornbread

Meatball Madness | \$12

Black Angus Meatballs Marinara
Herbed Chicken Meatballs with Basil Cream Sauce
Swedish Meatballs
Garlic Breadsticks

Mashed Potato Bar | \$10

Mashed Potatoes & Mashed Sweet Potatoes
Toppings: Cheese, Marshmallow, Broccoli, Scallions,
Onion, Mushroom, Bacon

Trattoria Station | \$12

Cheese Ravioli Pomodoro
Orecchiette Pasta with Italian Sausage and Broccoli Rabe
Tortellini Carbonara
Focaccia Bread

Chinese Station | \$12

Sweet & Sour Chicken
Lemongrass Pork Dumplings
Vegetable Lo Mein
Vegetable Fried Rice

Mac N Cheese or Creamy Risotto Bar | \$13

Select 2 Proteins

Buffalo Chicken, Grilled Chicken, Popcorn Shrimp, BBQ Pulled Pork,
Toppings: Bacon, Broccoli, Onion, Mushroom

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

FIRST COURSE

All Plated Dinners Include Choice of Signature House Salad or Soup

Signature House Salad

Mixed Greens, Cucumber, Carrots, Tomato and Red Onion with House Vinaigrette

Soup

Minestrone, Italian Wedding, Butternut Bisque, Chicken Orzo, or Tomato Basil

Served with Fresh Rolls and Butter

First Course Upgrades are Available and Priced per Person Below

SOUPS & SALADS

New England Clam Chowder | \$2

Caesar Salad with Herbed Croutons | \$2

Wedge Salad with Iceberg Lettuce, Bacon, Tomato and Creamy Bleu Cheese with Bleu Cheese Crumbles | \$3

Caprese Salad with Buffalo Mozzarella, Red Onion and Vine Ripe Tomatoes, Spring Greens with Balsamic | \$3

Grilled Watermelon Salad with Arugula and Feta Cheese dressed with Champagne Vinaigrette | \$3

Mixed Greens Salad with Strawberries, Mandarin Orange, Bacon, Candied Nuts & Raspberry Vinaigrette | \$3

Cider Tossed Autumn Greens with Caramelized Apple, Goat Cheese and Candied Walnuts | \$3

APPETIZERS

Pasta | \$5

Penne Pasta or Gnocchi Pomodoro

Tri-Color Tortellini Alfredo

Wild Mushroom Ravioli with Sage Béchamel

Butternut Squash Ravioli

Appetizer Trio Flights | \$10

Sear Diver Scallop | Lobster Bisque | Corn & Red Pepper Salad

French Onion Soup | Wild Mushroom Tart | Risotto Croquette

Mini Lobster Roll | NE Clam Chowder | Fried Calamari with Pepper Rings

Butternut Squash Bisque | Balsamic Salmon Slider | Apple Fennel Slaw

Lamb Chop Lollipop | Gyro Bite | Eggplant Caponata Crostini

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

BEEF ENTRÉES

Beef Tenderloin Filet

Lunch \$72 | Dinner \$79

8 Ounce Grilled Tenderloin with Peppercorn Demi-Glace topped with Onion Ring

Filet Mignon

Lunch \$74 | Dinner \$83

8 Ounce Filet Mignon, Bacon Wrapped with Béarnaise Sauce
Artichoke Garnish

Braised Boneless Short Ribs

Lunch \$67 | Dinner \$74

Braised Boneless Short Ribs topped with Caramelized Onion

Black Angus Prime Rib of Beef

Lunch \$63 | Dinner \$70

10 Ounce cut slow roasted Prime Rib au Jus

SURF & TURF ENTRÉES

8 Ounce Filet Mignon served with:

Two Baked Stuffed Shrimp | Lunch \$80 | Dinner \$87

Three Jumbo Seared Scallops with Lemon Zest Beurre Blanc | Lunch \$81 | Dinner \$88

Grilled Lobster Tail with Saffron Zest Beurre Blanc | Lunch \$84 | Dinner \$91

SEAFOOD ENTRÉES

Grilled Salmon

Lunch \$50 | Dinner \$58

Atlantic Salmon with Honey & Balsamic Glaze *or* Miso Ginger Glaze

Baked Boston Scrod

Lunch \$46 | Dinner \$52

Baked Scrod Filet with Butter Crumb Topping

Pan Seared Mahi Mahi

Lunch \$52 | Dinner \$61

Topped with Chef's Fresh Mango Salsa

Pan Seared Halibut Filet

Lunch \$58 | Dinner \$66

Lemon Wine Butter Sauce



Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

CHICKEN ENTRÉES

Oven Roasted Statler Chicken Breast

Lunch \$42 | Dinner \$50

Choice of Piccata Sauce, Marsala Sauce or Fresh Lemon and Thyme

Baked Stuffed Chicken

Lunch \$42 | Dinner \$50

Traditional New England Apple Raisin Stuffing

Lake Pearl Parmesan Chicken

Lunch \$42 | Dinner \$50

Boneless Chicken Breast Cutlet Breaded with Herbed Panko and Oven Fried, topped with Roasted Tomato Ragout and Fresh Mozzarella

Tuscan Statler Chicken

Lunch \$48 | Dinner \$55

Prosciutto and Sun-Dried Tomato in a Madeira Sauce with Capers



VEGETARIAN ENTRÉES

***All Vegetarian Entrées: Lunch \$39 | Dinner \$47**

Vegetable Lasagna

Rolled Pasta with Ricotta and Mozzarella Cheeses, Roasted Zucchini, Squash, Bell Peppers, Onions, Mushrooms and Asparagus with Pomodoro Sauce

Pasta Primavera

Fettuccini Pasta with Chef's Blend of Vegetables in Extra Virgin Olive Oil with Garlic

Eggplant Rollatini

Rolled Eggplant with Ricotta & Spinach Filling served with Grilled Portobello and Tomato, smothered in Pink Vodka Sauce

Mediterranean Vegan Ravioli

Pasta Pillows stuffed with a blend of Mediterranean Vegetables topped with Char-Broiled Vegetables al Olio

Roasted Vegetable Napoleon

Portobello Mushroom layered with Grilled Vegetables Pomodoro Sauce & Fresh Mozzarella Over Jasmine Rice

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

ACCOMPANIMENTS

Starch

Select One

Mashed Potatoes

Garlic Mashed Potatoes

Roasted Sweet Potatoes

Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

*Risotto | \$1

*Duchess Potatoes (Baked Rosettes of Whipped Potatoes) | \$2

Vegetables

Select One

Haricot Verts

Sugar Snap Peas

Broccoli

Summer Squash & Zucchini

Seasonal Oven Roasted Vegetables

*Baby Carrots | \$1

*Broccolini | \$1

*Grilled Asparagus (Lemon or Balsamic) | \$1

DESSERTS

Select One

Served with Coffee, Decaffeinated Coffee, Assorted Teas

New York Style Cheesecake with Berry Compote

Flourless Chocolate Torte

Carrot Cake

Chocolate Cake

Red Velvet Cake

Chocolate Mousse

Platters of Mini Pastries, Cakes and Cheesecakes | \$5

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

HOLIDAY BUFFET

Lunch \$55 | Dinner \$65

Soup & Salad Station

Tomato Bisque

Chicken Orzo Soup

Caesar Salad with Herbed Croutons

Cider Tossed Autumn Greens with Caramelized Apple, Goat Cheese & Candied Walnuts

Buffet

Baked Stuffed Chicken with Apple Raisin Stuffing

Baked Scrod or Honey Pomegranate Glazed Salmon

Marinated Beef Tips

Tortellini with Prosciutto and Peas Carbonara

Mashed Potatoes or Herb Roasted Potatoes

Seasonal Vegetable Medley

Carving Station

Carving Station of Prime Rib of Beef au Jus with Port Wine Demi-Glace

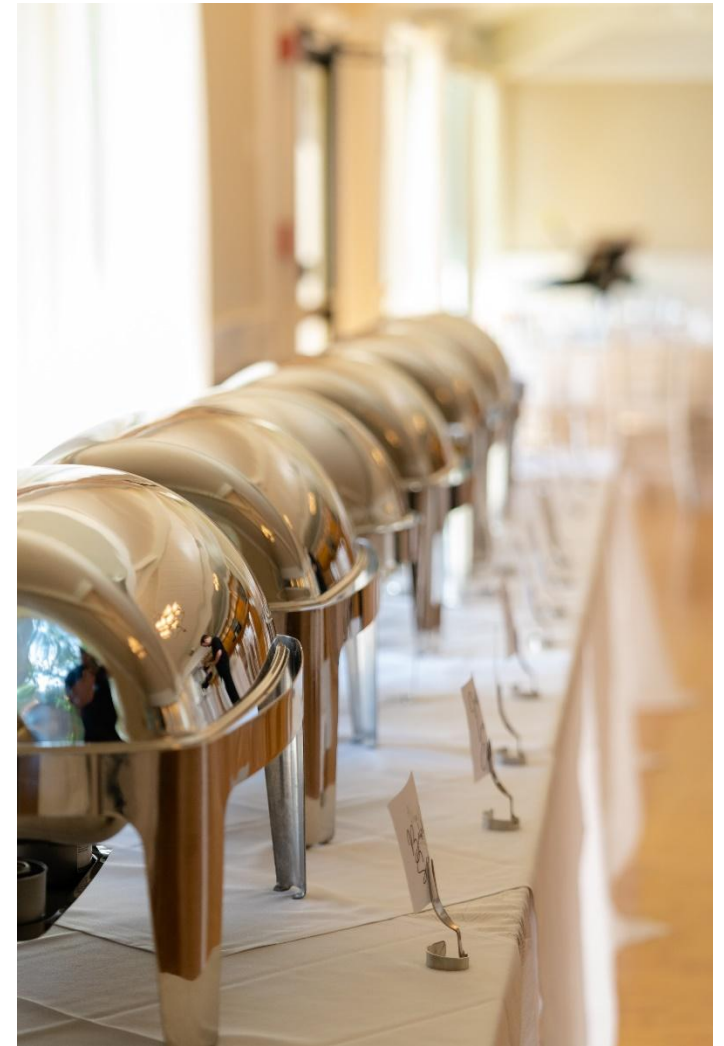
or Roasted Pork Loin with Assorted Chutneys

\$100 Chef Fee Required

Dessert

Coffee, Decaffeinated Coffee, Assorted Teas

Christmas Cookies, Assorted Mini Desserts, Cakes & Pies



Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

DESSERT STATIONS

Novelty Ice Cream | \$9

Ice Cold Dove Ice Cream Bars, Snickers Ice Cream Cones, Chocolate Chip Ice Cream Sandwiches and Assorted Italian Ices

Italian Cookies & Pastries | \$16

Crème Pastry, Napoleons, Tiramisu Fingers, Cannoli, Mini Cheesecakes, Sfogliatella, Fruit Tarts and Assorted Italian Cookies

Gelato or Ice Cream Sundae Bar | \$11

***Not Available at the Belvedere**

***\$100 Attendant Fee Required**

Three Artisan Gelato (European Ice Cream) Flavors or Vanilla and Chocolate Ice Cream with Hot Fudge & Caramel, M&Ms, Sprinkles, Reese's Pieces, Gummy Bears, Oreo Pieces, Strawberry & Pineapple Sauces & Whipped Cream

Gourmet Donuts | \$10

Maple Bacon Donuts, Cookies N Cream Donuts & Fruity Pebble Covered Donuts

Warm Cookies and Cold Milk Shooters | \$5

Warm Chocolate Chip Cookies served atop Shooters of Chilled Milk, Chocolate Milk and Coffee Milk

LATE NIGHT STATIONS

***Slider Station \$9**

Black Angus Beef Burger and Cheeseburger Sliders, Philly Cheese Steak Sliders with French Fries, To-Go Boxes Available

***Fenway Station | \$15**

Beer-Steamed Hot Dogs, Italian Sausage & Peppers, Steak Bombs and Cheeseburger Sliders with French Fries

Campfire S'mores Station | \$12

Build Your Own S'mores with Classic Graham Crackers, Chocolate, Marshmallow - Gourmet Toppings include Nutella, Caramel, Sea Salt, Nuts, Jimmies & Strawberries

***Pizza Station | \$12**

Thin Crust Pizzas with Assorted Toppings Including:
Fig & Caramelized Onions with Gorgonzola
Tomato Caprese with Buffalo Mozzarella & Basil
Classic Pepperoni Pizza
Balsamic Asparagus and Prosciutto with Parmigiano Reggiano

House Made Popcorn & Potato Chips To-Go Station | \$6

Cheese Popcorn, Bacon Truffle Popcorn & Butter Popcorn
Ranch Chips, BBQ Chips & Plain Potato Chips in To-Go Boxes

****Starred Stations are Also Available as Cocktail Hour Stations***

Bartender | \$150

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 21% Administrative Fee & 7% Tax

BEVERAGE

Hosted Bar

Beer, Wine & Soft Drinks for Cocktail Hour \$16 per person
Beer, Wine and Soft Drinks for Reception \$35 per person
Call Bar for Cocktail Hour \$25 per person
Call Bar for Reception \$40 per person
Pre-paid bar tabs based on consumption are available.

Wine

Canyon Road Cabernet Sauvignon, Pinot Noir, Merlot,
Chardonnay, Pinot Grigio, Cabernet Sauvignon,
Moscato, White Zinfandel
\$9.00 per glass | \$32 per bottle

William Hill Cabernet Sauvignon, Merlot, Chardonnay,
Sauvignon Blanc
\$10.00 per glass | \$40 per bottle

Champagne

House Champagne: Wycliff \$7.50 per glass
House Prosecco : La Marca \$10.00 per glass

Beer

Coors Light, Michelob Ultra, Bud Light, Budweiser, Sam Adams Lager,
Sam Adams Seasonal, Heineken, Blue Moon, Whalers Rise APA,
Angry Orchard, Heineken Zero
\$6.00-\$8.00 per drink

Hard Seltzer – White Claw Raspberry & Black Cherry \$8.00 per drink

House Brand Liquors

House Brand (Gilberts) Vodka, Rum, Gin, Tequila, Bourbon, American Rye
Whiskey, Scotch, Brandy
\$8.00 per drink

Call Bar Brands

Tito's (Gluten Free), Absolut, Absolut Citron, Stoli Orange, Stoli Vanilla,
Stoli Razz, Tanqueray, Bombay Sapphire, Bacardi, Myers Dark Run, Malibu,
Grey Goose, Captain Morgan, Jose Cuervo Gold, Seagrams 7, Jack Daniels,
Jameson, Jim Beam, Dewars White Label, Disaronno, Chambord, Midori,
Southern Comfort, Kahlua, Bailey's Irish Cream, Triple Sec, Blue Curacao, Peach
Schnapps, Sour Apple Puckers, Watermelon Schnapps, Sweet & Dry Vermouth
\$9.00-\$11.00 per drink

Top Shelf Bar Brands

Kettle One, Patron Silver, Crown Royal, Makers Mark, Glenfiddich, Glenlivet,
Johnny Walker Black, Balvenie, Hennessy, Courvoisier, Gran Marnier
\$11.00-\$13.00 per drink

\$150 Bar Set Up Required for All Bars (1 per 100 guests)
Pricing is Per Person or Per Drink
All Pricing is Subject to 21% Administrative Fee & 7% Tax

ADDITIONAL SERVICES

Audio Visual

Podium & Microphone | \$100

Bluetooth Speaker | \$75

75" TV | \$150

Lawn Games | \$375

Corn Hole, Giant Jenga, Ropes & Ladders, Can Jam, Horseshoes

Chiavari Chairs (Gold, Black, Silver, White, Clear Available)

\$13 each + \$175 delivery

Napa Chairs (Wooden X-Back Chairs)

\$18 each + \$175 delivery

House Color Napkins \$1 each | House Color Overlays \$10 each

Upgraded Napkins & Linen Available (Pricing Varies)

Up-Lighting Package | \$750

All pricing is subject to 21% Administrative Fee and 7% Tax.

GENERAL INFORMATION AND POLICIES

MINIMUM REVENUE REQUIREMENTS: A minimum food revenue amount will be assigned to your booking and included in your contract. Minimums are determined by event space and vary based on the type of event, day of the week, time of the day, time of the year, and date of the booking. Your Sales Manager will review revenue requirements with you on contracting. Minimums do not include service charges, administrative fees, and taxes.

DEPOSIT SCHEDULE & PAYMENTS: All deposits paid are non-refundable.

Lake Pearl will accept a maximum of \$5,000 in credit card payments. All additional payments must be paid by Cash or Certified Bank Check.

A \$1000.00 initial non-refundable deposit is required with your signed contract to secure your event space, time, and date.

Payment for all event services, in full, is required 10 days prior to the date of your event.

SERVICE CHARGES, FEES, AND TAXES: All prices subject to 21% Administrative Fee and 7% State and Local Sales & Meals Taxes. Administrative fee is based on published menu prices and are not reduced by any promotion or discount offered. Lake Pearl requires MA State ST-2 and ST-5 forms to remove taxes from invoice.

MENU SELECTION: Menu selections are due a minimum of 30 days prior to your event; thereafter any changes must be agreed upon by LAKE PEARL.

Please provide list of allergies/ special dietary requirements in advance.

PRICING: Menu prices are subject to change without notice. All events are subject to the prevailing menu prices on the date of the event. Lake Pearl will guarantee a year-over-year maximum increase of 5% for contracts signed up to two years in advance of event date.

VENDOR MEALS: Vendor meals are available for 10% off the chosen menu price.

ARRIVAL AND DEPARTURE TIMES: You may arrive for set-up no earlier than 90 minutes prior to your event unless other arrangements have been agreed on in advance and stipulated in your Banquet Event Order. Earlier arrivals can be accommodated based on our event schedule for a \$250.00 fee.

Notes:
