

Lake Pearl

WRENTHAM

Lunch and Dinner Menus

ANNIVERSARY, BIRTHDAY AND GRADUATION PARTIES
FUNDRAISERS, MEETINGS, GALAS
AND ALL OF LIFE'S CELEBRATIONS

299 CREEK STREET
WRENTHAM, MA 02093
508.384.3003
WWW.LAKEPEARL.COM

Passed Hors d'Oeuvre

Passed Hors D'oeuvres are \$3.50 per piece
Starred Passed Hors D'oeuvres are \$4.50 per piece

Beef, Pork and Lamb

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

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

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
Fish & Chip Martinis

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

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Cocktail Hour Stations

Our Signature Stationary Display

Lake Pearl Grand Breads & Spreads | \$8.50

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

Tuscan Charcuterie | \$15

Prosciutto de Parma, Genoa Salami, Spicy Soppressata, Capicola,
Duck Pâté, Brie, Provolone, Buffalo Mozzarella, Goat Cheese, Grilled
Asparagus, Roasted Red Peppers, Cornichons, Olives, Sun-Dried
Tomatoes, White Bean Dip, Gourmet Crackers, French Bread,
Lavash & Bread Sticks with Assorted Mustards & Dried Fruit

Mediterranean Station | \$11

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

Build Your Own Taco Station | \$11

Citrus Roasted Skirt Steak, Grilled Chicken, Pulled Pork and Cajun
Fish Tacos in Corn or Flour Tortillas with toppings to include:
Scallions, Peppers, Onions, Avocado, Chipotle Salsa, Fennel Slaw,
Olives, Sour Cream & Jalapeños

Three Cheese Mac & Cheese Martini Bar | \$10

Lake Pearl Baked Mac & Cheese with assorted Toppings To include:
Bacon, Buffalo Chicken, Popcorn Shrimp, BBQ Pulled Pork, Roasted
Garlic, Caramelized Onions, Sun-Dried Tomato, Broccoli, Sautéed
Mushrooms & Truffle Oil

The Bacon Bar | \$15

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 | \$19

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 | \$16 | \$100 Chef Fee

Pasta Made to Order With: Cheese-Stuffed Rigatoni, 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

Comfort Food Station | \$11

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

Pricing is Per Person

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Plated Menu

First Course

All Plated Dinners Include:

Signature House Salad

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

Served with Fresh Rolls and Butter

First Course Upgrades are Available and Priced per Person Below

Salads

Caesar Salad with Herbed Croutons | **\$1**

Wedge Salad with Iceberg Lettuce, Bacon, Tomato and Creamy Bleu Cheese with Bleu Cheese Crumbles | **\$2**

Caprese Salad with Buffalo Mozzarella, Red Onion and Vine Ripe Tomatoes, Spring Greens with Balsamic | **\$2**

Grilled Watermelon Salad with Arugula and Feta Cheese dressed with Champagne Vinaigrette | **\$2**

Mixed Greens Salad with Strawberries, Mandarin Orange, Bacon, Candied Nuts & Raspberry Vinaigrette | **\$2**

Cider Tossed Autumn Greens with Caramelized Apple, Goat Cheese and Candied Walnuts | **\$2**

Appetizers

Pasta | \$4

Penne Pasta or Gnocchi Pomodoro

Tri-Color Tortellini Alfredo

Wild Mushroom Ravioli with Sage Béchamel

Butternut Squash Ravioli

Appetizer Trio Flights | \$8

Seared 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

Pricing is Per Person

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Beef Entrées

10 Ounce Beef Tenderloin Filet

Lunch \$60 | Dinner \$67

Grilled Tenderloin with Peppercorn Demi-Glace topped with Onion Ring

Filet Mignon

Lunch \$63 | Dinner \$70

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

Braised Boneless Short Ribs

Lunch \$56 | Dinner \$63

Braised Boneless Short Ribs topped with Caramelized Onion

Black Angus Prime Rib of Beef

Lunch \$52 | Dinner \$59

10 Ounce cut slow roasted Prime Rib au Jus

12 Ounce NY Sirloin

Lunch \$54 | Dinner \$61

Grilled NY Sirloin of Beef with Port Wine Demi-Glace

Seafood Entrées

Grilled Salmon

Lunch \$41 | Dinner \$47

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

Baked Boston Scrod

Lunch \$36 | Dinner \$43

Baked Scrod Filet with Butter Crumb Topping

Pan Seared Mahi Mahi

Lunch \$43 | Dinner \$50

Topped with Chef's Fresh Mango Salsa

Coriander Crusted Halibut Filet

Lunch \$48 | Dinner \$55

Pomegranate Red Wine Reduction

Shrimp Scampi Athena

Lunch \$44 | Dinner \$51

Garlic, Oil, Sautéed Spinach, Oven Roasted Tomatoes and Kalamata Olives over Linguini

Surf & Turf Entrées

8 Ounce Filet Mignon served with:

Two Baked Stuffed Shrimp | Lunch \$67 | Dinner \$74

Three Jumbo Seared Scallops with Lemon Zest Beurre Blanc | Lunch \$68 | Dinner \$75

Grilled Lobster Tail with Saffron Zest Beurre Blanc | Lunch \$71 | Dinner \$78

Pricing is Per Person

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Chicken Entrées

Oven Roasted Statler Chicken Breast

Lunch \$33 | Dinner \$40

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

Baked Stuffed Chicken

Lunch \$33 | Dinner \$40

Traditional New England Apple Raisin Stuffing

Chicken Roulade

Lunch \$34 | Dinner \$41

Roasted Red Peppers, Feta Cheese, Spinach and Olive Tapenade,
Lemon Scented Thyme Béchamel

Lake Pearl Parmesan Chicken

Lunch \$33 | Dinner \$40

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

Tuscan Statler Chicken

Lunch \$39 | Dinner \$46

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

Vegetarian Entrées

***All Vegetarian Entrées: Lunch \$32 | Dinner \$39**

Roasted Vegetable Napoleon

Portobello Mushroom layered with Grilled Vegetables, Pomodoro
Sauce, Fresh Mozzarella over Jasmine Rice

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 Peppers, Broccoli,
Summer Squash, Zucchini, Cauliflower, Carrots & Asparagus
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

Children's Chicken Fingers & French Fries or Macaroni & Cheese

Lunch \$24 | Dinner \$39

Pricing is Per Person

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Accompaniments

Starch Select One

Mashed Potatoes – Butter or Garlic

Herb Roasted Potatoes

Roasted Red Pepper Mashed Potatoes

Roasted Sweet Potatoes

Rice – Jasmine Rice, Rice Pilaf or Spanish Rice

*Risotto | \$1

* Roasted Fingerling Potatoes | \$1

*Duchess Potatoes (Baked Rosettes of Whipped Potatoes) | \$1

Vegetables Select One

Seasonal Vegetable Medley

Sugar Snap Peas, Green Beans, Broccoli or Carrots

Green Beans and Baby Carrots

Summer Squash & Zucchini

Sautéed Spinach

Oven Roasted Vegetables

*Broccoli | \$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

Pricing is Per Person

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Lake Pearl Buffet

Lunch Buffet | \$46 Dinner Buffet | \$54

Soup & Salad Station

Fresh Rolls & Butter

Select 1 Soup and 1 Salad

Minestrone, Butternut Bisque, Chicken Orzo, Tomato Bisque

New England Clam Chowder | \$2

House Garden Salad with House Vinaigrette Dressing

Classic Caesar Salad

Caprese Salad with Tomato & Mozzarella | \$2

Buffet

Select 3 Entrée Items

Choice of Lake Pearl Chicken Piccata, Marsala or Parmesan

Baked Stuffed Chicken

Choice of Grilled Salmon with Honey & Balsamic Glaze *or* Miso Ginger Glaze

Baked Scrod Filet with Butter Crumb Topping

Marinated Beef Tips

Pasta, Potato & Vegetable Included

Choice of Pasta Primavera, Penna a la Vodka or Cheese Ravioli Pomodoro

Mashed Potatoes or Herb Roasted Potatoes

Seasonal Vegetable Medley

Carved Prime Rib | \$6 | \$100 Chef Attendant

Dessert Station

Lemon and Chocolate Mousse Cups Included

Coffee, Decaffeinated Coffee, Assorted Teas

Assorted Mini Pastries, Cakes & Cheesecakes | \$5

Outside Dessert Plating and Service | \$1.50

Pricing is Per Person

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Dessert Stations

Novelty Ice Cream | \$8

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

Italian Cookies & Pastries | \$15

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

Gelato or Ice Cream Sundae Bar | \$10

***Not Available at the Tent**

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

Gourmet Donuts | \$9

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

Warm Cookies and Cold Milk Shooters | \$4

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

Late Night Stations

***Slider Station \$8**

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

***Fenway Station | \$12**

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

Campfire S'mores Station | \$10

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

***Pizza Station | \$11**

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

Pricing is Per Person

Minimum of 50 Guests Required | \$500 Room Rental Required | All Pricing is Subject to 20% Administrative Fee & 7% Tax

Beverage

Hosted Bar

Beer, Wine & Soft Drinks for Cocktail Hour \$20 per person
Open Premium Bar for Cocktail Hour \$25 per person
Beer, Wine and Soft Drinks for Cocktail Hour & Reception \$35 per person
Premium Bar for Cocktail Hour & Reception \$45 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
\$8.50 per glass | \$30 per bottle

William Hill Cabernet Sauvignon, Merlot, Chardonnay,
Sauvignon Blanc
\$9.50 per glass | \$38 per bottle

Champagne

House Champagne: Wycliff
Available Champagne (limited quantities, pre-order suggested):
Dom Perignon, J. Roget Pink, Korbel, Moet, Mumm

Beer

Budweiser, Bud Light, Heineken, Sam Adams Lager, Sam Adams Seasonal,
Blue Moon, Red Bridge Gluten Free Beer, Coors Light, Corona, O'Doul's
(non-alcohol), Long Trail IPA
\$5.50 - \$8.50 per drink

House Brand Liquors

House Vodka, Rum, Gin, Tequila, Bourbon, American Rye Whiskey, Scotch,
Triple Sec, Brandy, Dry and Sweet Vermouth
\$7.50 - \$10.00 per drink

Call Bar Brands

Absolut, Tito's (Gluten Free), Absolut Citron, Stoli Orange, Stoli Vanilla, Stoli
Razz, Bacardi Silver, Captain Morgan Spiced Dark Rum, Meyer's Rum, Malibu
Coconut Rum, Bacardi Limon Rum, Tanqueray Gin, Beefeater Gin, Jose
Cuervo, Jack Daniels, Dewars Scotch, Johnny Walker Red, Seagrams7, Jack
Daniels, Jim Beam Bourbon, Jameson Irish Whiskey, Kahlua, Bailey's Irish
Cream, Southern Comfort
\$8.50 - \$11.00 per drink

Premium Bar Brands

Grey Goose, Ketel One, Bombay Sapphire, Johnny Walker Black Scotch,
Chivas Regal Scotch, Glenfiddich, Maker's Mark, Paton Silver, Seagram's VO
American Rye Whiskey, Canadian Club Whiskey, Maker's Mark Bourbon,
Amaretto Disaronno, Chambord, Peach Schnapps, Apple Puckers, Midori
Liqueur, Frangelico
\$9.50 - \$12.00 per drink

Top Shelf Bar Brands

Single Malts: Glenlivet Scotch, 14 Y.O. Oban Scotch, 15 Y.O. Balvenie Scotch,
Crown Royal Rye Whiskey, Courvoisier, Hennessy, Benedictine & Brandy
(B&B), Gran Marnier
\$12.00 - \$15.50 per drink

\$100 Bar Set Up Required for All Bars (1 per 100 guests)

Pricing is Per Person or Per Drink

All Pricing is Subject to 20% Administrative Fee & 7% Tax

Additional Services

Audio Visual

Screen & Projector | \$150

Podium & Microphone | \$100

House Sound & iPod Docking Station | \$150

42" LCD TV | \$150 65" LCD TV | \$350

Event Enhancements

Lawn Games | \$375

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

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

\$8 each + \$75 delivery

Napa Chairs (Wooden X-Back Chairs)

\$12 each + \$75 delivery

Thrones | \$550

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

Upgraded Linen (Pricing Varies)

Up-Lighting Package | \$650

Custom Monogram GOBO | \$150

Ceiling Draping (Pricing Varies)

Farm Tables (Pricing Varies)

Additional Half Hour | \$500 Additional Hour | \$1000

Additional Enhancements are Available

All pricing is subject to 20% 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 \$4,000 in credit card payments. All additional payments must be paid by Cash or Certified Bank Check.

A \$500.00 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 20% 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 6% for contracts signed up to two years in advance of event date.

CHILDREN'S MEALS: Children's meals (Chicken Fingers and Fries, Mac & Cheese or Chicken Fingers and Fries) are available for \$24. Children must always be supervised by an adult and may not be left unattended at any time.

VENDOR MEALS: Vendor meals are available for 10% off the chosen buffet 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:
