

# LAKE PEARL



## Celebration of Life Menus

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

# Breakfast Buffet

## Breakfast Buffet | \$30

### Welcome Display

Assorted Danish Pastries, Breakfast Tea Breads,  
Cinnamon Crumb Cake, Croissants and Scones,  
Fresh Sliced Fruit and Berries  
Cranberry and Orange Juice  
Coffee, Decaffeinated Coffee, Assorted Teas

Welcome Mimosas Passed Upon Arrival

### Buffet

Ham & Cheese Quiche or Eggs Benedict  
Chef's Made to Order Omelet Station\*  
Bacon & Breakfast Sausage  
Breakfast Potatoes  
Apple Cinnamon Stuffed Pancakes  
S'mores French Toast with Nutella & Marshmallow

### Dessert Station

Lemon and Chocolate Mousse Cups Included  
Assorted Mini Pastries, Cakes & Cheesecakes | \$5  
Outside Dessert Plating and Service | \$1.50

### Brunch Beverage Station\* | \$15

Champagne, Mimosa, Bellini, Kir Royale,  
Lake Pearl Screwdrivers and Lake Pearl Bloody Mary's

**Chef Attendant – Omelets | \$100**

**Bartender | \$100**

# Brunch Buffet

## Brunch Buffet | \$32

### Welcome Display

Assorted Danish Pastries, Breakfast Tea Breads,  
Cinnamon Crumb Cake, Croissants and Scones,  
Fresh Sliced Fruit and Berries  
Cranberry and Orange Juice  
Coffee, Decaffeinated Coffee, Assorted Teas

Welcome Mimosas Passed Upon Arrival

### Buffet

Egg Scramble (Peppers & Onions on the Side)  
Bacon & Breakfast Sausage  
Breakfast Potatoes  
Belgian Waffles with Berry Compote and Real Maple Syrup  
House Garden Salad with House Vinaigrette Dressing  
Choice of Lake Pearl Chicken Piccata, Marsala or Parmesan  
Choice of Pasta Primavera, Penna a la Vodka or Cheese Ravioli Pomodoro  
Seasonal Vegetable Medley

### Dessert Station

Lemon and Chocolate Mousse Cups Included  
Assorted Mini Pastries, Cakes & Cheesecakes | \$5  
Outside Dessert Plating and Service | \$1.50

### Marinated Beef Tips | \$5

### Brunch Beverage Station\* | \$15

**Omelet Station | \$6 | \$100 Chef Attendant**

**Bartender | \$100**

Pricing is Per Person

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

# Pearl Brunch Buffet

## Pearl Brunch Buffet | \$54

### Welcome Display

Assorted Danish Pastries, Breakfast Tea Breads,  
Cinnamon Crumb Cake, Croissants and Scones,  
Fresh Sliced Fruit and Berries  
Cranberry and Orange Juice  
Coffee, Decaffeinated Coffee, Assorted Teas

Welcome Mimosas Passed Upon Arrival  
Brunch Beverage Station | \$100 Bartender  
Champagne, Mimosa, Bellini, Kir Royale,  
Lake Pearl Screwdrivers and Lake Pearl Bloody Mary's

### Buffet

Egg Scramble (Peppers & Onions on the Side)  
Omelet Station | \$100 Chef Attendant  
Bacon & Breakfast Sausage  
Breakfast Potatoes  
Belgian Waffles with Berry Compote and Real Maple Syrup  
House Garden Salad with House Vinaigrette Dressing  
Chicken Piccata, Marsala or Parmesan  
Marinated Beef Tips  
Pasta Primavera, Penna a la Vodka or Cheese Ravioli Pomodoro  
Seasonal Vegetable Medley

### Dessert Station

Lemon and Chocolate Mousse Cups Included  
Assorted Mini Pastries, Cakes & Cheesecakes | \$5  
Outside Dessert Plating and Service | \$1.50

# Lunch Buffet

## Lake Pearl Lunch Buffet | \$46

### 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**  
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

# Cold Lunch Buffets

## Wraps & Sandwiches Lunch Buffet | \$28

Chef's Soup of the Day  
Bow Tie Pesto Pasta Salad  
Whole Grain Mustard Yukon Gold Potato Salad

Pre-Made Wraps and Sandwiches

Choice of Three:

Roast Beef with Boursin Cheese Wrap  
Roasted Turkey Wrap with Cranberry Mayonnaise  
Ham and Swiss Cheese Sandwich with Spicy Brown Mustard  
Tuna Salad Wrap with Tarragon Mayonnaise  
Chicken Salad Sandwich on Fresh Kaiser Roll  
Grilled Vegetable Wrap with Hummus

Assorted Condiments to Include Sliced Tomatoes, Red Onion,  
Deli Style Pickles & Lettuce

House Made Potato Chips  
Freshly Baked Cookies and Brownies  
Coffee, Decaffeinated Coffee, Assorted Teas

## Build Your Own Deli Lunch Buffet | \$30

Chef's Soup of the Day  
Bow Tie Pesto Pasta Salad  
Whole Grain Mustard Yukon Gold Potato Salad  
Tossed Garden Salad and Tossed Caesar Salad

Build Your Own Sandwich

Selection of Sliced Roast Beef, Turkey, Salami and Ham  
Swiss & American Cheeses  
Tuna Salad and Chicken Salad  
Grilled Vegetable Platter  
Selection of Fresh Sandwich Rolls and Breads

Assorted Condiments to Include Sliced Tomatoes, Red Onion,  
Deli Style Pickles & Lettuce

House Made Potato Chips  
Freshly Baked Cookies and Brownies  
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Pricing is Per Person

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

# Beverage

**Iced Tea & Lemonade Station | \$3.50 per person**

**Mimosa | \$6.25 per glass**

**Red or White Sangria | \$6.25 per glass**

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

# 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.

Payment in full is due upon booking (within 7 days of event date).

**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 upon signing; 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.

**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.

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