

The
Portsmouth
Pearl

The Pearl's Casual Buffet Dinner Selections, featuring New Hampshire Comfort Foods:

- \$52 per person: choose four appetizers (two stationary, two passed), two salads, two side dishes, two main courses, one dessert and coffee service;
- \$55 per person: choose five appetizers, two salads, two side dishes, two main courses, one dessert and coffee service. Also includes one newburg and shrimp cocktail.

Passed Appetizers:

New Baby Potatoes with boursin cheese
*Stuffed Mushrooms with either sausage, crab, spinach,
or boursin cheese and bacon*
Chicken, Shrimp, or Beef Sticks with spicy peanut dip
*Beef Tenderloin Crusties with horseradish sauce or boursin cheese,
roasted grape tomatoes, and fresh herbs*
*Brushetta with either cucumber salsa, balsamic mix, or olive oil
mix*
Stuffed Cherry Peppers
Teriyaki Chicken Salad on Endive
Tuna Bites with cucumber salsa
Stuffed Keystone Clams
Shrimp Cocktail
Quesadillas either cheese, chicken, or beef

Stationary appetizers:

Cheese, Fruit, and Cracker Tray
*Brie served in a crusted pastry or choice of marmalade and
toasted almonds*
Spinach/Tomato Dip with homemade pita chips
Tomato, Fresh Mozzarella, Red Onion with red wine vinaigrette
Jarlsberg Cheese Dip
Homemade Queso with or without meat
Homemade Salsa with homemade tortilla chips
Antipasto Tray

Salads:

*Spinach with fresh raspberries, almonds, and bacon in an apple
cider vinaigrette*
Caesar with or without anchovies
House Tossed
*Baby Romaine with grilled chicken, tomato, cucumber, and
avocado in a warm parmesan vinaigrette*
Wild Rice with grilled chicken in an apple cider vinaigrette
Potato either hot or cold
Pasta either traditional or Italian
Teriyaki or Cajun Chicken with pine nuts or almonds
Gazpacho
Fruit Platter all seasonal fruit

Substitutions are always welcome.

Main Courses:

Sliced Roasted Turkey with cranberry/orange relish
Baked Spiral Ham with chutney
Pork Tenderloin, roasted or grilled
Beef Tenderloin, roasted or grilled
Grilled Teriyaki Sirloin Tips
Grilled Chicken teriyaki or barbecue style
Grilled Shrimp teriyaki, barbecue, or cajun style
*Linguine Pesto with grilled chicken, roasted peppers,
and pine nuts*
Lobster, Crab, or Shrimp Newburg
Baked Ziti
Bolognese with angel hair or penne pasta
Grilled, broiled, or baked citrus salmon
Chicken Piccata
Chicken Marsala
Stuffed shrimp
Vegetable lasagna
Chicken Kiev
Chicken cordon bleu
Penne à la vodka
Pasta alfredo with or without chicken

Side dishes:

Roasted Baby Red Potatoes with fresh herbs and olive oil
Mashed Potatoes either plain, garlic, or herb and butter
Sweet Potatoes either roasted, baked, or mashed
Grilled Veggie Kabobs
*Roasted Veggies with yellow squash, zucchini, yellow and red
peppers, mushrooms, and red onions*
Glazed Carrots
Steamed or Sautéed Veggies
Orzo with lemon garlic pesto
Wild Rice with roasted peppers
Rice Pilaf

Our package prices are all-inclusive, with no hidden charges. All package prices are based on a 100-person guest count and include 5 hour rental for your event, planning/decorating time, the Pearl's tables and chairs, linens, glassware/dishware/flatware, bar service, catered dinner, tax, and server gratuity.