



Make your next event unforgettable by hosting it in our private dining space!

We can accommodate groups of up to 60 people for anything from showers and rehearsal dinners to business lunches and family gatherings.

Large screen TV available for entertainment or presentations.

Ready To Plan Your Event?

Give us a call at 816.347.1986 or email banquets@pearltavernkc.com

Pearl Tavern
1672 NW Chipman Road
Lee's Summit, MO 64081



Keep in touch! Follow us on social media for news about events and promotions.



PEARL

T A V E R N

CATERING MENU

Bar Options

At all events where alcohol is offered to guests, beverages are charged according to consumption.

We do not offer special bar packages for events, but we do offer the following options to help you decide what to offer your guests at the bar.

When choosing to offer pre-selected beverage options our event planner will provide you with the most current beer, wine, and cocktail lists to help you make your selection.

1

OPEN BAR, NO RESTRICTION

Guests can order any beverage from the beer, wine and cocktail menu.

2

CUSTOM BAR

Guests can order beer, wine and cocktails from a pre-selection made by the host. Recommended pre-selected items include: (1) sparkling wine/champagne, (1) white wine, (1) red wine, (3) beer, and (1-2) well drinks and cocktails.

3

BEER & WINE ONLY

Guests may order beer and wine from the beverage menu and/or from the beer and wine options selected by the host.

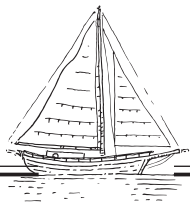
4

CASH BAR

Guests may order beverages from the bar on their own tab. All beverages provided by the host are non-alcoholic only.

Please note all beverage options are subject to availability & seasonality and pricing may change at any time. Bar options are also subject to relevant service fees & taxes.

Cold



Serves up to 25 people

COLOSSAL SHRIMP COCKTAIL poached gulf shrimp, house cocktail sauce	120
HOUSE SMOKED SALMON DIP house hot smoked, melba toast, sauce gribiche	95
FRESH MOZZARELLA TOAST fresh mozzarella, smashed avocado, heirloom to- matoes, herb, farm bread	65
CEVICHE fresh fish, shrimp, scallops, habanero, avocado cream, crispy tostada	85
OYSTER ON THE HALF SHELL pick your own fresh shucked oysters, classic accoutrements	MP
VEGETABLE TRAY house made ranch dressing	45

Hot



Serves up to 25 people

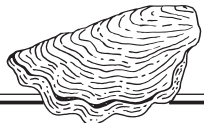
FRIED BRUSSELS & CAULIFLOWER flash fried served with malt vinegar aioli & jalapeno aioli	55
BLUE CRAB DIP cream cheese, crispy naan bread	110
CALAMARI fresh from Rhode Island, trio of sauces	100
BLACKENED SHRIMP TACOS jicama slaw, habanero salsa	110
CRAB CAKES pan fried Maryland style, house tartar sauce	120
CRAB RANGOONS blue crab, cream cheese, jalapeno-apricot jelly	60
POPCORN SHRIMP crispy panko fried, cocktail sauce	65
CHAR GRILLED OYSTERS garlic butter, buttery bread crumbs	80
JUMBO WINGS 🍷 (12 whole wings) spicy buffalo, blue cheese dressing	60
CRISPY OYSTER ROCKEFELLER cracker crumb crusted, creamed spinach, hollandaise	90

Applicable sales tax and 21% gratuity added to all parties. Please note all food options are subject to availability & seasonality and pricing may change at any time.

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We use nuts and nut-based oils on this menu. Please let us know if you have any allergy concerns. We try our best to accommodate all dietary needs. Just tell your server and we'll take care of you.

Lunch



Pick 3 entrees for groups under 40
Pick 2 entrees for groups over 40

22 - LUNCH PACKAGE A

ROMANO CHICKEN SALAD romano crusted chicken on chopped salad with herb vinaigrette
FILET O’ FISH SANDWICH beer battered cod, shredded lettuce, American cheese, tartar sauce
TAVERN CHEESEBURGER flat topped, grilled onions, ketchup, mustard, mayo
SHRIMP PO’BOY shrimp, lettuce, tomatoes, remoulade, Leidenheimer roll
GRILLED CHICKEN CAESAR SALAD heirloom tomatoes, housemaid croutons
DESSERT keylime pie, dark chocolate parfait

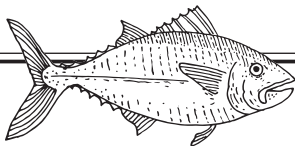
28 - LUNCH PACKAGE B

choice of house salad, caesar salad or clam chowder
any choice from package above plus
GRILLED ATLANTIC SALMON mashed Yukon Gold potatoes, asparagus, beurre blanc
PARMESAN SOLE mashed Yukon gold potatoes, asparagus, beurre blanc, crispy capers
CAESAR SALAD choice of fried shrimp or grilled chicken
DESSERT keylime pie, chocolate chess pie

38 - LUNCH PACKAGE C

choice of house salad, caesar salad or clam chowder
any choice from packages above plus
GRILLED FRESH FISH OF THE DAY mashed Yukon gold potatoes, asparagus, beurre blanc
LOBSTER MAC N’ CHEESE creamy cheese sauce, lobster veloute, buttery bread crumbs
CRAB CAKE SANDWICH french fries, tartar sauce
MUSHROOM STUFFED SALMON roasted mushrooms, boursin cheese, mashed Yukon gold potatoes, asparagus
DESSERT keylime pie, chocolate chess pie

Dinner



Pick 3 entrees for groups under 40
Pick 2 entrees for groups over 40

40 - DINNER PACKAGE A

choice of house salad, caesar salad or clam chowder
MARYLAND CRAB CAKES mashed Yukon gold potatoes, grilled asparagus
MUSHROOM STUFFED SALMON roasted mushrooms, boursin cheese, mashed Yukon gold potatoes, asparagus
GRILLED FRESH FISH OF THE DAY mashed Yukon gold potatoes, asparagus, herb beurre blanc
SHRIMP MAC N’ CHEESE creamy cheese sauce, shellfish veloute, buttery bread crumbs
ROMANO CRUSTED CHICKEN mashed Yukon gold potatoes, asparagus, crispy capers, beurre blanc
DESSERT keylime pie, dark chocolate parfait

55 - DINNER PACKAGE B

choice of house salad, caesar salad or clam chowder
any choice from package above plus
ANGUS BEEF TENDERLOIN mashed Yukon gold potatoes, grilled asparagus, garlic butter
PARMESAN SOLE parmesan crusted, mashed Yukon gold potatos, asparagus, crispy capers, beurre blanc
LOBSTER MAC N’ CHEESE creamy cheese sauce, lobster veloute, buttery bread crumbs
LOBSTER ROLL Maine lobster, tarragon mayo, split top bun, french fries
DESSERT keylime pie, chocolate chess pie

75 - DINNER PACKAGE C

choice of shrimp cocktail or charred grilled oysters
choice of house salad, caesar salad or clam chowder
any choice from packages above plus
SURF & TURF angus beef filet, Maryland style crab cake, mashed Yukon gold potatoes, asparagus
SEA SCALLOPS pan seared, shellfish veloute, mushrooms, buttery bread crumbs, mashed Yukon gold potatoes, grilled asparagus
TAVERN BOIL shrimp, crab legs, yukon gold potatoes, andouille sausage, fresh corn
MISO CHILEAN SEABASS Korean red chili marinated, vegetable saute, forbidden black rice
DESSERT keylime pie, chocolate chess pie

Family Style Boil

55 - FAMILY STYLE BOIL

requires 10 person minimum

JUMBO SHRIMP
SNOW CRAB LEGS
YUKON GOLD POTATOES
ANDOUILLE SAUSAGE
FRESH CORN
FAMILY SIZE HOUSE SALAD
CREAMY MAC N CHEESE
HOUSE MADE PIES

