



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

T A V E R N

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.

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.

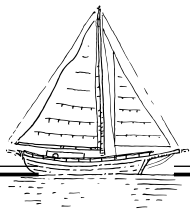
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CASH BAR

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



- COLOSSAL SHRIMP COCKTAIL** 119.95
poached gulf shrimp, house cocktail sauce
- HOUSE SMOKED SALMON DIP** 89.95
house hot smoked, melba toast, sauce gribiche
- FRESH MOZZARELLA TOAST** 49.95
fresh mozzarella, smashed avocado, heirloom tomatoes, herb, farm bread
- CEVICHE** 79.95
fresh fish, shrimp, scallops, habanero, avocado cream, crispy tostada
- OYSTER ON THE HALF SHELL** 79.95
fresh shucked oysters, classic accoutrements
- VEGETABLE TRAY** 49.95
house made ranch dressing

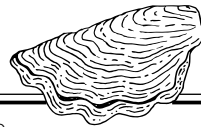
Hot



- FRIED BRUSSELS & CAULIFLOWER** 47.95
flash fried served with malt vinegar aioli & jalapeno aioli
- BLUE CRAB DIP** 109.95
cream cheese, crispy naan bread
- CALAMARI** 99.95
fresh from Rhode Island, trio of sauces
- BLACKENED SHRIMP TACOS** 89.95
jicama slaw, habanero salsa
- CRAB CAKES** 119.95
pan fried Maryland style, house tartar sauce
- CRAB RANGOONS** 89.95
blue crab, cream cheese, jalapeno-apricot jelly
- POPCORN SHRIMP** 69.95
crispy panko fried, cocktail sauce
- CHAR GRILLED OYSTERS** 79.95
garlic butter, buttery bread crumbs
- JUMBO WINGS** 49.95 (12 whole wings)
spicy buffalo, blue cheese dressing
- CRISPY OYSTER ROCKEFELLER** 89.95
cracker crumb crusted, creamed spinach, hollandaise

All cold and hot have 25 pieces or platters that serve 25 guests.

Lunch



Pick 3 entrees for groups under 30
Pick 2 entrees for groups over 30

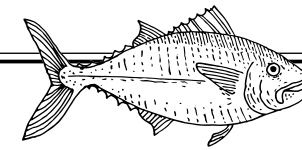
- 19.95**
ROMANO CHICKEN SALAD
romano crusted chicken on chopped salad with herb vinaigrette
- FILET O' FISH SANDWICH**
beer battered cod, shredded lettuce, American cheese, tartar sauce
- TAVERN CHEESEBURGER**
flat topped, grilled onions, KMM
- SHRIMP PO'BOY**
shrimp, lettuce, tomatoes, remoulade, Leidenheimer roll
- GRILLED CHICKEN CAESAR SALAD**
heirloom tomatoes, housemaid croutons
- DESSERT**
coconut cream pie, dark chocolate parfait

- 25.95**
choice of house salad, caesar salad or clam chowder
- GRILLED ATLANTIC SALMON**
mashed Yukon Gold potatoes, asparagus, beurre blanc
- ROMANO CRUSTED CHICKEN**
mashed Yukon gold potatoes, asparagus, crispy capers, beurre blanc
- PARMESAN SOLE**
mashed Yukon gold potatoes, asparagus, beurre blanc, crispy capers
- CAESAR SALAD**
choice of fried shrimp or grilled chicken
- TAVERN CHEESEBURGER**
flat topped, grilled onions, KMM
- DESSERT**
coconut cream pie, chocolate chess pie

- 35.95**
choice of house salad, caesar salad or clam chowder
- 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
- CAESAR SALAD**
choice of fried shrimp or grilled chicken
- MUSHROOM STUFFED SALMON**
roasted mushrooms, boursin cheese, mashed Yukon gold potatoes, asparagus
- ROMANO CRUSTED CHICKEN**
mashed Yukon gold potatoes, asparagus, beurre blanc, crispy capers
- DESSERT**
coconut cream pie, chocolate chess pie

Applicable sales tax and 20% gratuity added to all parties.
*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.

Dinner



Pick 3 entrees for groups under 30
Pick 2 entrees for groups over 30

- 39.95**
choice of house salad, caesar salad or clam chowder
- MARYLAND CRAB CAKES**
mashed Yukon gold potatoes, grilled asparagus
- LOBSTER ROLL**
Maine lobster, tarragon mayo, split top bun, french fries
- GRILLED FRESH FISH OF THE DAY**
mashed Yukon gold potatoes, asparagus, herb beurre blanc
- PARMESAN SOLE**
parmesan crusted, mashed Yukon gold potatoes, asparagus, crispy capers, beurre blanc
- ROMANO CRUSTED CHICKEN**
mashed Yukon gold potatoes, asparagus, crispy capers, beurre blanc
- DESSERT**
coconut cream pie, dark chocolate parfait

- 54.95**
choice of house salad, caesar salad or clam chowder
- ANGUS BEEF TENDERLOIN**
mashed Yukon gold potatoes, grilled asparagus, garlic butter
- GRILLED FRESH FISH OF THE DAY**
mashed Yukon gold potatoes, asparagus, herb beurre blanc
- LOBSTER MAC N' CHEESE**
creamy cheese sauce, lobster veloute, buttery bread crumbs
- SEA SCALLOPS**
pan-seared, shellfish veloute, mushrooms, buttery bread crumbs, mashed Yukon gold potatoes, asparagus
- MUSHROOM STUFFED SALMON**
roasted mushrooms, boursin cheese, mashed Yukon gold potatoes, asparagus
- ROMANO CRUSTED CHICKEN**
mashed Yukon gold potatoes, asparagus, crispy capers, beurre blanc
- DESSERT**
coconut cream pie, chocolate chess pie

- 74.95**
choice of shrimp cocktail or charred grilled oysters
choice of house salad, caesar salad or clam chowder
- SURF & TURF**
angus beef filet, Maryland style crab cake, mashed Yukon gold potatoes, asparagus
- GRILLED FRESH FISH OF THE DAY**
mashed Yukon gold potatoes, asparagus, herb beurre blanc
- MUSHROOM STUFFED SALMON**
roasted mushrooms, boursin cheese, mashed Yukon gold potatoes, asparagus
- LOBSTER MAC N' CHEESE**
creamy cheese sauce, lobster veloute, buttery bread crumbs
- ROMANO CRUSTED CHICKEN**
mashed Yukon gold potatoes, asparagus, crispy capers, beurre blanc
- SEA SCALLOPS**
pan seared, shellfish veloute, mushrooms, buttery bread crumbs, mashed Yukon gold potatoes, grilled asparagus
- DESSERT**
coconut cream pie, chocolate chess pie

Family Style Boil

44.95
requires 20 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**

