



PEARL • SPOON

CATERING

PLATED MENU

INFO@PEARLSPOONCATERING.COM

WEDDINGS - PRIVATE EVENTS - BAR & BAT MITZVAHS - CELEBRATIONS

About Pearl Spoon Catering

Most people think a truly elevated dining experience only happens inside a high-end restaurant. Pearl Spoon Catering proves otherwise.

Led by a head chef with three decades of experience across nearly every cuisine, we bring five-star presentation and precision directly to your event — from intimate dinners to large-scale celebrations. Every detail matters, because unforgettable events are about more than the food. They're about how it all feels.

We specialize in fully custom menus built around your vision, your guests, and your budget, never compromising on quality. Every event is personal, polished, and made just for you.

Because it is.



OUR SERVICES

PRICE INCLUSIONS

All entrees are served as a plated dinner and include one starch and vegetable, served plated or family style. Salad included.

A LA CARTE

Passed hors d'oeuvres

Perfectly complemented with herbs and sauces

Desserts

Choose your ideal combination of sweet treats

Coffee & Tea

Choose from our large variety of coffee, cordials, teas, and more

Children 12 and under

Choose from our variety of classic & unique kid-friendly dishes

Late Night Bites

Choose from our after hours menu

Experience Stations

Choose from our large selection of stations

SERVERS & BUSSERS

Our server staff will be priced based on event details.

TASTING

One complimentary tasting for up to 4 people hosted at our restaurant in Northbrook.

OUR TEAM

Our service and managerial staff will arrive in event attire and service your event with the utmost perfection. No detail is spared.

RENTALS

Choose from our signature or premium glassware & plateware at no upcharge.

Passed Hors D'oeuvres



PASSED HORS D'OEUVRES

HORS D'OEUVRES A

Select three hors d'oeuvres

HORS D'OEUVRES B

Select four hors d'oeuvres

HORS D'OEUVRES C

Select five hors d'oeuvres

HORS D'OEUVRES D

Select six hors d'oeuvres

Each guest will receive one of each hors d'oeuvre.



PASSED HORS D'OEUVRES

Perfectly complemented with fresh herbs and refined sauces

VEGETARIAN

stuffed dates with goat cheese

stuffed dates with manchego
cheese & marcona almonds

caprese skewers

wild mushroom tartlets

arancini

mini spanakopita

beet tartare

vegetable spring rolls

SEAFOOD

ahi tuna cones

yellowtail crudo

scallop & shrimp ceviche

lobster salad brioche

smoked salmon napoleon

spicy tuna mini tacos

seared ahi tuna wontons

shrimp shumai

tempura shrimp

mini crab cakes

BEEF. PORK. LAMB. DUCK

beef tenderloin crostini

duck confit tartlets

peking duck pancakes

beef short rib bites

wagyu beef gyoza

lamb lollipops

mini gyros

beef kebabs

pork belly

POULTRY

crispy truffle chicken nuggets

harissa chicken skewers with feta
sauce

chicken confit on polenta crisp

chicken souvlaki

Signature Stations



SIGNATURE STATIONS

designated chef at each station

CHARCUTERIE BAR

selection of imported cheese & meats accompanied by
jams, spreads, nuts, fruits & bread station.

SUSHI & SASHIMI STATION

selection of maki rolls & sashimi with
housemade sauces & garnishes.

CAVIAR BAR

black and/or red caviar served with mini &
standard crepes & accoutrements.

SEAFOOD BAR

chilled oysters, shrimp cocktail, &
crab claws

HANDROLL BAR

made to order sushi handrolls, select 2 handrolls from our list
of housemade fillings; salmon, tuna, yellowtail, lobster

uni upgrade upon request.

First Course



SALADS

burrata and heirloom tomato salad - heirloom tomatoes • burrata • pesto sauce • balsamic pearls

roasted beets and goat cheese - red and gold beets • arugula • goat cheese, candied nuts • balsamic vinaigrette

baby romaine caesar salad - baby romaine • parmigiano-reggiano • croutons • classic caesar dressing

mediterranean garden salad - mixed greens • cucumbers • tomato medley • kalamata olives • feta cheese • oregano vinaigrette

baby arugula salad - pears • candied walnuts • goat cheese • champagne vinaigrette

Second Course



ENTREES & ACCOMPANIMENTS

price includes choice of salad, starch, and vegetable

VEGETARIAN

wild mushroom risotto
eggplant parmesan
roasted vegetable penne pasta
vegetable tartlet

BEEF & LAMB

braised beef short ribs
center cut filet mignon
herb roasted 6oz beef tenderloin
rack of lamb

SEAFOOD

miso crusted salmon
roasted atlantic salmon
potato crusted black cod
miso glazed baramundi filet

POULTRY

truffle chicken supreme
chicken ballotine with foie gras
cornish hen royale
chicken wellington
airline chicken breast with black
garlic demi-glaze
pistachio & herb crusted chicken

SURF & TURF

choose any 2 seafood and meat or
poultry, half portion of each

ACCOMPANIMENTS

yukon gold potatoes • truffle whipped potatoes • roasted potatoes •
rice pilaf • wild rice • polenta fries • au gratin potatoes • saffron
couscous • parmesan risotto • gnocchi • grilled asparagus • rainbow
baby carrots • seasonal vegetable selection • grilled vegetables •
haricot verts • baby zucchini • broccolini

Desserts



DESSERTS

PLATED DESSERTS

pavlova with berries & housemade
raspberry & mango coulis

opera cake

honey cake

napoleon

strawberry cream cake

passion fruit cake

mango & chocolate cake

STATION DESSERTS

seasonal fruit

french macarons

mini cheesecakes

chocolate mousse cups

assortment of eclairs

cheesecake pops

mini strawberry & mango cake

Late Night Bites



AFTER HOURS BITES

STATIONS

mini cheeseburgers with fries

chicken sliders with sweet potato
fries

mini wagyu burgers with truffle
parmesan fries

mini vegetarian sliders

mini italian beef sandwiches

chicago hot dogs

shawarma & pita

tacos

made-to-order eggs

Children's Menu



CHILDREN'S MENU

served as passed appetizer, buffet or shared

BITES

pigs in a blanket
cucumber maki rolls
california maki rolls
mini turkey roll-ups
hummus cups & pita chips
veggie cups & ranch
mini corn dogs
pizza bagels
mozzarella sticks

SALAD INCLUDED

caesar salad

ENTREES

mostaccioli pasta
cheese pizza
pepperoni pizza
mini beef sliders
grilled chicken strips
parmesan crusted chicken
grilled chicken breast
spaghetti & meatballs
mac & cheese

STATIONS

mac & cheese bar

bacon bites • chicken • broccoli •
parmesan cheese

taco station

soft & hardshell tacos • chicken,
beef, or turkey • lettuce • cheese •
tomato • sour cream • salsa • corn •
rice

pasta station

penne or bowtie • marinara,
alfredo, or butter • meatballs •
grilled chicken • parmesan cheese

cheeseburger station

hamburger patties • cheese •
pickles • tomato • lettuce • sauce

SWEET TREATS

ice cream sundae bar
chocolate chip cookies
mini donuts
cheesecake pops



WHAT'S NEXT?

CONSULT WITH US

Please email us at ariela@pearlspooncatering.com to schedule a consultation with our sales manager to discuss your vision, details, and event timing. We are here to make your event as perfect as it can be.

SECURING YOUR DATE

To reserve your event with us, Pearl Spoon requires a \$2,000 deposit. Final balance is due 14 days before your event. Any adjustments post deposit are welcomed up to 14 days before event date.

TASTINGS

It's our pleasure to host you for a tasting. We host our tastings at our Northbrook restaurant and can accommodate up to 4 people at no charge.

FINAL WALK-THRU

10 days prior to your event, we will review the final menu, timing, and coordinate any details with your event coordinator, designers, DJ's, and more.

thank you so much,
the pearl spoon team