

garlic shrimp au jus \$146

**Pistachio crusted salmon**, coconut curry cream \$152

**Skewered shrimp & Andouille sausage**, zucchini, yellow squash, spicy Creole rice \$152

### Vegetarian

**Stuffed portobello**, roasted peppers, polenta, cheeses, spinach \$104

**Grilled Eggplant Rollitini**, herbs, garlic, ricotta, mozzarella, parmesan, marinara \$104

**Spanish stuffed peppers**, yellow rice, spinach, golden raisins, pine nuts, provolone, tomatoes, zucchini, squash, eggplant \$104

**Burrito**, flour or wheat tortilla, rice, beans, peppers, onions, cheese, tomatoes, tortilla chips & salsa on side \$88

### Starch

- Garlic herbed roasted new potatoes
- Garlic mashed potatoes
- Wild & white rice pilaf, toasted pecans, dried apricots, scallions
- Rice pilaf, brunoise or carrots & zucchini
- Risotto
- Baked sweet potato gratin
- Orzo
- Mashed sweet potatoes
- Couscous, toasted pine nuts, dried fruit

### Vegetable

- Green beans, toasted almonds, roasted shallots
- Steamed vegetable mélange, lemon, herbs, butter
- Honey glazed carrots
- Broccoli & cauliflower, curry or cheese sauce
- Asparagus, steamed, grilled or roasted (when in season)

### Dessert

Each tray includes a random assortment of the following, in bite-sized pieces

Flavored or traditional sour cream pound cake, assorted flavored cheesecake bars, cookies, dessert bars, truffle ganache brownies, upside down pineapple-mango-coconut cake, hummingbird cake bars



## Pearson's Catering & Gifts

407.259.8404

KimberlyEPearson@gmail.com

<http://PearsonsCatering.com>



Minimum order \$100

Delivery fee \$25 for parties of 30 or less; parties of 31 or more, \$50 delivery fee.

Paper products, disposable utensils, soda, and ice \$1.75 per person

Gratuity of 18% & sales tax will be added to all bills

Chef service after 30 minutes is \$40 per hour  
Assistant service is \$25 per hour

China, tablecloths, chaffers, glassware, and silverware are available for rent

UPDATED 06.21.11



## Pearson's Catering, LLC

Breakfast • Lunch • Meetings • Office Parties • Gift Baskets

## CORPORATE MENU

### Casual Lunch, Luncheon & Dinner

#### CLIENTS ARE SAYING

"Thanks for making our jobs easier & making us look good, too!"

— Maria T. Morona

*Lowndes, Droadick, Doster, Kantor & Reed, P.A.*

"Prompt & courteous service, beautiful food presentation, & a willingness to work within my budget has made my experience with Pearson's Catering a delight."

— Nancy Overbay

*Executive Assistant, Office of the President/CEO  
Corporate Administration, Orlando Health*

# Pearson's Catering & Gifts Corporate Menu

## Casual Lunch Specialties

Each serves 6-8. Includes green salad, bread, & an assorted dessert tray

### Quiche

Your choice of Quiche Lorraine (bacon), spinach & roasted pepper quiche, or chicken & asparagus quiche \$88

### Pasta

**Traditional meat lasagna** \$88

**Baked three cheese ziti** — your choice of meat & sausage, chicken & roasted peppers, or vegetable \$88

**Chicken & sausage Jambalaya** — chicken, andouille sausage, thyme, onions, tomato, peppers, spicy Cajun sauce, bow tie pasta \$96

Add shrimp too \$120

**Bolognese** — meat sauce simmered with red wine, herbs, fresh garlic, tomatoes, on fettuccini \$94

**Pasta Primavera** — penne, broccoli, tomato, squash, onion, mushroom, artichokes, parmesan cream or marinara sauce \$96

### Chicken

**Chicken Marsala**, portobello mushrooms, pasta \$100

**Curried chicken**, mango chutney, on coconut-almond-raisin rice \$100

**Mexican chicken lasagna** — layered flour tortillas, black beans, sour cream, salsa, cilantro, cheddar & jalapeño cheese, scallions, cornbread \$88

**Grilled Asian chicken**, mango sesame sauce, ginger-coconut rice \$112

**Blackened chicken**, tropical fruit & black bean salsa, yellow rice \$112

**BBQ pulled pork or chicken**, cole slaw, baked beans, garlic bread \$102

**Mojito marinated grilled chicken**, peach glaze, grilled peaches, southwestern rice, pecan-corn muffins \$112

### Beef

**Meatloaf**, garlic mashed potatoes, gravy \$100

**Ultimate Shepherd's Pie** topped with white cheddar mashed potatoes \$104

**Old fashioned pot roast**, potatoes, carrots, peas, onions \$138

### Pork

**Braised pork**, roasted Granny Smith apples, mash potatoes \$112

**Cuban-style pulled pork**, cumin-honey spiced sweet potato rounds \$112

**Pearson's rubbed, smoked & sauced baby back ribs**, cole slaw, baked beans, garlic bread \$144

**BBQ pulled pork or chicken**, cole slaw, baked beans, garlic bread \$112

## Luncheon/Dinner Entrées

Each serves 6-8. Includes an assorted mini dessert tray. Pasta includes green salad, bread & one veggie. Other entrées include one starch & one veggie

### Pasta

**Linguine, meatballs, sausage**, mushrooms, scallions, garlic, sun dried tomatoes, spicy tomato sauce \$117

**Pappardelle, grilled chicken, roasted peppers**, garlic, artichokes, spinach, gorgonzola chicken glaze \$125

**Baked ziti w/sausage & beef**, fresh mozzarella, spinach, olives, tomatoes \$117

**Orzo, shrimp, pesto**, parmesan, tomatoes, zucchini \$140

### Chicken

**Ginger sesame chicken** \$120

**Blackened pesto chicken**, sweet chili cream sauce or fruited salsa \$120

**Fancy chicken pot pie** \$104

**Stuffed chicken breast** (chef's selection) \$128

**Greek chicken**, tomatoes, onion, kalamata olives, capers, feta, oregano, chicken velouté \$128

**Chicken in puff pastry**, boursin cheese, asparagus, dijon chicken velouté \$144

**Pecan crusted chicken**, dijon cream sauce \$144

**Tuscan chicken**, sun dried tomatoes, fontina cheese, basil buerre blanc \$120

**Sautéed chicken breast**, bacon, horseradish cream sauce \$120

### Beef

**Meatloaf**, mushroom bordelaise sauce \$135

**Marinated grilled sirloin, sliced**, with sweet & sour roasted poblano-corn relish or herbed portabella demi \$155

**Beef Stroganoff** \$144

**Pepper-crusted sirloin, sliced**, steak Diane sauce \$155

**Asian marinated flank steak**, grilled medium-rare, sliced on the bias \$155

### Pork

**Sesame crusted pork loin, sliced**, marinated overnight in ginger, garlic, sesame oil & soy sauce, with fennel & caper sauce \$145

**Stuffed pork loin**, boursin cheese, toasted pine nuts, spinach, herbed au jus \$144

**Cajun pork loin**, stuffed with cornbread-apple stuffing \$150

**Bacon wrapped pork loin**, apple-dijon cream sauce \$150

### Fish & Shrimp

**Tilapia**, Mediterranean sauce \$130

**Blackened Mahi**, fruited salsa \$130

**Fiesta Roasted Salmon**, tomatoes, cilantro, lime crema \$148

**Panko coconut crusted fish**, fruit salsa, citrus buerre blanc \$148

**Shrimp with veggies**, asiago cream sauce or