



PEARSON'S PRIVATE DINNER MENU

Delight your guests with Pearson's Delicious Details.

Rates

\$32.00 per person plus tax

- Choice of three Hors d'Oeuvre selections
- Choice of one Salad selection
- Choice of two Entrée selections
- Choice of two Side selections (additional sides available for \$2.50 per person)
- Bread and Butter

**All menu prices are subject to change and dependent upon availability of ingredients and current market prices.*

Hors d'Oeuvres

Upgraded Hors d'Oeuvres available upon request.

Sweet Potato Biscuits

Ham and Spiced Orange
Marmalade

Buttermilk Cheddar Biscuits

Chicken Salad

Cranberry Orange Muffins

Smoked Turkey, Cranberry Chutney

Tomato & Fresh Mozzarella Skewers

Basil Pesto Drizzle

Spiced Ground Lamb

Walnuts, Boursin, fresh Herbs

Wild Mushroom Phyllo Purses

Pear, Brie, Walnuts, Honey

Stuffed Mushrooms

Choice of:

- Spinach & Feta: creamy Spinach, Sun dried Tomatoes, Feta, Mascarpone
- Sausage: Italian Sausage, Pine Nuts, Sun dried Tomatoes, Cheeses

Baked Brie

Choice of:

- Caramel Almond Sauce, Gingersnaps, Fruit Garnish
- Berry Sauce, Gingersnaps, Fruit Garnish
- Pear & Date Chutney, Gingersnaps, Fruit Garnish

House made Spinach, Red Pepper & Three Cheese Quiche

Chicken Apple Sausage Puffs

Manchego Cheese, Apple, Dijon, wrapped in a Puff Pastry

Meatballs

Choice of:

- Jamaican Jerk Turkey: Sweet Pineapple Chutney
- Spicy Italian: house made Marinara
- Swedish
- Portobello Marsala

SIGNATURE SKEWERS

- **Chicken**, Portobello Mushrooms, Chardonnay Cream Sauce
- **Beef**, Chili Honey, Brandy Sauce
- **Jerk Chicken** or **Beef**, Pineapple Chutney
- **Thai Chicken** or **Beef**, Peanut Sauce
- **Asian Ginger Chicken** or **Beef**, Soy Sesame Sauce
- **Tandoori Chicken**, Yogurt, Pineapple Sauce
- **Mojito Marinated Chicken**, Pineapple Rum Glaze

Entrees

Choice of two selections. Priced per person. Each served with Chef selected, assorted signature mini sweet treats.

Chicken Marsala

Portobello Mushrooms

Lemon Grilled or Sautéed Chicken

Lemon Caper Cream Sauce

Pecan Crusted Chicken

Choice of:

- Peach Chutney
- Dijon Cream Sauce
- Raspberry Sauce

Pesto Blackened Chicken

Choice of:

- Sweet Chili Cream Sauce
- Fruit Salsa

Tuscan Chicken

Sun dried Tomatoes, Fontina, Basil
Beurre Blanc

Teriyaki Chicken

Scallions, Sesame Seeds, Mango
Sesame Soy Sauce

Mojito Grilled Chicken

Grilled Peaches, Peach Glaze

Balsamic Marinated Grilled Chicken

Mozzarella, Provolone, Mushrooms,
Marsala Sauce

Orange Grilled Chicken

Walnuts, Currants, Orange Cream
Sauce

Marinated Grilled Beef

Choice of:

- Spicy Roasted
- Poblano-Corn Relish
- Herb Portobello Sauce

Beef Bourguignon

Onions, Mushrooms, Burgundy
Sauce

Pepper-Crusted Beef

Cognac Cream Sauce

Beef Stroganoff

Portobello Mushrooms, Creamy
Demi Glacé

Asian Marinated Flank Steak

Additional \$3

Sesame Crusted Pork Loin

Ginger, Garlic, Sesame Oil, Soy
Sauce, Mango Chutney

Caribbean Pork Loin

Pineapple Rum Glaze

Cherry Grilled Pork Loin

Cherry Compote, Demi Glacé

Mediterranean Tilapia

Tomatoes, Kalamata Olives, Onions,
Garlic

Blackened Tilapia

Mango Glaze, Drizzled w/ Cilantro
Pesto, Fruit Salsa

Roasted Mahi Mahi

Chef's seasonal preparation

Fiesta Roasted Salmon

Tomatoes, Cilantro, Lime Crema
(*additional \$2*)

Pasta Primavera

Summer Vegetables, Asiago,
Parmesan Cream Sauce

Farfalle Pasta

Fresh Mozzarella, Basil, Asparagus,
Spinach, Olives, Tomatoes

Meatballs & Linguine

Mushrooms, Sun dried Tomatoes,
house made Italian Sausage Sauce

Seafood Gratin Pasta

Shrimp, Crab, Scallops, White Wine
Cream Sauce over Penne Pasta

Grilled Chicken Pasta

Roasted Peppers, Garlic, Artichokes,
Spinach, Gorgonzola, Chicken
Glacé over choice of pasta

SALADS

Spring Salad

Strawberries, Apples, Candied
Walnuts, Mozzarella, Raspberry
Vinaigrette

Pearson's Signature Salad

Romaine & Mixed Greens, Candied
Nuts, Apple or Pear Slices, Dried
Cranberries, Gorgonzola, White
Balsamic Dressing

Spinach Salad

Mandarin Oranges, Mushrooms,
Toasted Nuts, Warm Bacon Dressing

Garden Salad

Romaine, Tomatoes, Carrots,
Cucumber, Toasted Sunflower
Seeds, house made
Croutons, *choice of dressing*

Carving Stations

*Priced per person. Each served with Chef selected, assorted signature mini
sweet treats.*

Prime Rib

Marinated w/ fresh Herbs, Onions &
Spices, served Medium w/ Au Jus,
Horseradish Sauce, Mini Rolls, **\$8**

Marinated Grilled Beef Tenderloin

Served Medium w/ Horseradish
Sauce, Mushroom Marsala Sauce,
Mini Rolls, **\$10**

Sirloin Top Round Roast

Pepper Crusted and slow roasted w/
Herbs & Onions, served w/ Au Jus,
Horseradish Sauce, Mini Rolls, **\$5**

Smoked Beef Brisket

Pepper Crusted and Smoked for 8
hours, served w/ house made BBQ
Sauce, Mini Rolls, **\$8**

Bacon Wrapped Apple Marinated Pork Loin

Apple Dijon Cream Sauce, **\$3**

Cajun Pork Loin

Cornbread Apple Stuffing, **\$3**

Stuffed Pork Loin

Boursin, Toasted Pine Nuts, Spinach,
Herb Au Jus, \$3

Citrus Glazed Ham

Chutney, Spreads, Mini Rolls, \$3

**Pearson's Smoked or Roasted
Turkey Breast**

Herb & Citrus, served w/ Cranberry
Apple Orange Chutney, Turkey
Gravy, Mini Rolls, \$3

Sides

Choice of two selections.

Balsamic Glazed Green Beans

Toasted Almonds, Caramelized
Shallots

Italian Green Beans

Onions, Garlic, Tomatoes, Bacon

Vegetable Mélange

Steamed w/ Lemon, Herbs, Butter

Citrus Honey Glazed Carrots

Honey, Cilantro

Ratatouille Gratin

Tomato, Eggplant, Squash, Zucchini,
Onion, Garlic, Fontina, Parmesan

Zucchini & Yellow Squash Gratin

Onion, Swiss, Cheddar, topped w/
Breadcrumbs

**Garlic & Herb Roasted New
Potatoes**

Olive Oil, Garlic, Rosemary

Orzo

Olive Oil, Zucchini, Carrots, Cream

Garlic Mashed Potatoes

Choice of:

- Yukon Gold Potatoes
- Basil Pesto
- Fennel & Thyme

Mustard Roasted New Potatoes

Olive Oil, Mustard Seeds

Maple Sweet Potato Puree

Cinnamon, Brown Sugar, Maple
Syrup

Corn Pudding

Onion, Cream, Bacon, White
Cheddar Cheese

Mascarpone Risotto

Onions, Mascarpone, Fontina

Couscous

Toasted Nuts, Scallions, Dried Fruit

Ginger-Coconut Basmati Rice

Coconut Milk, Ginger, Toasted
Shredded Coconut

Wild & White Rice Pilaf

Toasted Pecans, Dried Apricots,
Scallions

Drop Off/Delivery Service

Within a 10-mile radius of Pearson's Catering:

\$25 for up to 30 people

\$50 for 31 to 75 people

\$75 for 76 or more people

Additional charges apply for locations outside of the 10-mile radius.

Upgraded disposable plates, napkins and flatware available for \$2.00 per person

Cups, beverages and ice available for \$1.75 per person

Full Service

Wait Service: Three-hour minimum required.

\$30 per hour per server

\$40 per hour per bartender

Delivery: \$125, includes chafing dishes with sterno, serving utensils, buffet table linens and décor, travel expenses and catering licenses and insurances.

Gratuity: 20%

Full Bar, licensed bartenders, and liquor liability available upon request.

Terms and Conditions

A deposit of 25% of the total price is required once a menu is chosen to secure an event, and will be charged to either a credit card, or a check (if time allows). Deposits are nonrefundable if there is a cancellation. The full balance is due upon the day of event. Final guest count is due one week prior to the event. You may increase your guest count if necessary up to one day prior to event.