



PEARSON'S CORPORATE LUNCH MENU

*Treat your office to Pearson's Signature Lunches.
Monday – Friday, 10:30AM – 2:00PM*

Rates

*Prices per Person indicated for each item, or section below. *All menu prices are subject to change and dependent upon availability of ingredients and current market prices.*

Entrées

Accompanied by a Garden Salad, Bread & Chef Selected Signature Mini Sweets (Brownies, Bars & Cookies). Additional Sides available for \$2.50 per Person. Minimum of Ten People per Selection.

Grilled Chicken Marsala

Portobello Mushrooms

\$12.50

Asian Grilled Chicken

Mango Sesame Sauce

\$12.95

Mexican Chicken Lasagna

*Chicken layers w/ Flour Tortillas,
Black Beans, Sour Cream, Salsa,
Cilantro, Jalapeno, Cheddar,
Scallions*

\$10.95

Mojito Grilled Chicken (Summer Season)

Grilled Peaches, Peach Glaze

\$13.50

Pecan Maple Pear (Fall Season)

\$13.95

Greek Chicken

Tomatoes, Onion, Kalamata Olives,
Capers, Feta, Oregano, Chicken
Velouté

\$13.50

Pecan Crusted Chicken

Choice of:
Dijon Cream Sauce
Peach Chutney

\$14.50

Tuscan Chicken

Sun-dried Tomatoes, Fontina, Basil,
Beurre Blanc

\$13.50

Stuffed Chicken Breast

Chef's Seasonal Selection

\$13.50

Pesto Blackened Chicken

Choice of:
Sweet Chili Cream Sauce
Fruit Salsa

\$12.50

Sesame Crusted Pork Loin

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

\$12.95

Bordelaise Meatloaf

Mushrooms, Gravy

\$10.95

Beef Stroganoff

Portobello Mushrooms, Creamy
Demi-Glace, Buttered Egg Noodles

\$13.95

Mediterranean Tilapia

Tomatoes, Kalamata Olives, Onions,
Garlic

\$12.00

Blackened Tilapia

Mango Glaze drizzled w/ Cilantro
Pesto, Fruit Salsa

\$12.00

Fiesta Roasted Salmon

Tomatoes, Cilantro, Lime Crema

\$13.95

Pearson's Homemade BBQ

Check out our BBQ Menu for
additional options.



VEGETARIAN ENTREES

Stuffed Portobello

*Roasted Red Peppers, Polenta,
Cheese, Spinach*

\$11.50

Stacked Grilled Eggplant

*Herbs, Garlic, Ricotta, Mozzarella,
Parmesan, House made Marinara
Sauce*

\$9.95

Spanish Stuffed Peppers

*Yellow Rice, Spinach, Golden
Raisins, Pine Nuts, Provolone,
Tomatoes, Zucchini, Squash,
Eggplant*

\$11.50

Additional options available.

Pastas

Accompanied by a Garden Salad, Bread & Chef Selected Signature Mini Sweets (Brownies, Bars & Cookies). Additional Sides available for \$2.50 per Person. Minimum of Ten People per Selection.

Three Cheese Baked Ziti

Choice of:

Meat & Sausage

Chicken & Roasted Peppers

Vegetable

\$9.95

Chicken & Andouille Jambalaya

Thyme, Onions, Tomatoes, Peppers, Spicy

Cajun Sauce, Bow Tie Pasta

\$10.95

Add Shrimp **\$14.95**

Pasta Primavera

Broccoli, Tomatoes, Squash, Onions,
Mushrooms, Artichokes, Penne

\$10.95

Choice of:

Parmesan Cream Sauce

Marinara

Grilled Chicken Pasta

Roasted Peppers, Garlic, Artichokes,
Spinach, Garlic Cream Sauce, choice of
Pasta

\$11.95

Shrimp Orzo

Tomatoes, Zucchini, Parmesan, Pesto

\$14.95

Traditional Meat Lasagna

\$9.95

Entrée Salads

Accompanied by Bread & Chef Selected Signature Mini Sweets (Brownies, Bars & Cookies). Minimum of Ten People per Selection.

Mojito Grilled Chicken Salad

Mixed Greens, Corn, Tomatoes,
Cucumbers, Mango, Black Beans,
Cheddar Cheese, House made
Buttermilk-Salsa Dressing, Tortilla
Chips

\$10.95

Pecan Crusted Chicken Salad

Mixed Greens, Cran-raisins,
Tomatoes, Bleu Cheese, Mandarin
Oranges

Choice of:

House made Creamy Herb Dressing

Cranberry Dressing

Berry Vinaigrette

\$11.50

Orange Teriyaki Grilled Salmon Salad

Asian Vegetables, Tomatoes,
Wonton Crisps, Ginger-Soy
Vinaigrette

\$13.50

Asian Chicken Salad

Mixed Greens, Bok Choy, Napa
Cabbage, Toasted Almonds,
Sesame Seeds, Wonton Crisps,
Mandarin Oranges

Choice of:

Peanut Dressing

Sesame-Orange Dressing

\$10.95

Grilled Flank Steak Salad

Mixed Greens, Tomatoes,
Caramelized Red Onions, White
Cheddar, Roasted Red Peppers

Choice of:

Chipotle Ranch Dressing

Balsamic Vinaigrette

\$12.50



SOUP

House made Chili

Seasonal Soups

\$3.00 per person

Seasonal Soups available upon request.

QUICHE D'JOUR

Ham, Bacon, Onion, Cheddar, Broccoli

Accompanied by Salad, Bread & Chef Selected Signature Mini Sweets (Brownies, Bars & Cookies).

\$11.00 per person

Minimum of ten people per selection.

Sandwiches

Accompanied by choice of Green Salad or Pasta Salad & Chef Selected Signature Mini Sweets (Brownies, Bars & Cookies). Minimum of Ten People per Selection. Upgrade to fresh Fruit: +\$1.50pp.

\$10.95 per person.

Italian

Ham, Salami, Pepperoni, Provolone, Tomato, Lettuce, Red Onion, Olive Tapenade, Focaccia Bread

Roast Beef Wrap

Caramelized Onions, Provolone, Roasted Asparagus, Tomato, Garlic Herb Horseradish Spread

BUILD YOUR OWN SANDWICH AVAILABLE.

Turkey Florentine

Smoked Turkey, Havarti, Spinach, Tomato, Red Onion, Dill-Garlic Spread, Focaccia Bread

Turkey Club

Provolone, Basil Pesto, Bacon, Tomato, Focaccia Bread

Cranberry Turkey Grill

Havarti, Cream Cheese, Homemade Cranberry Chutney, Smoked Turkey, pressed on Cranberry Walnut Bread

Vegetarian Grill

Mozzarella, Provolone, Tomato, Basil Pesto, Focaccia Bread

Blackened Chicken

Assorted Sandwich Tray

Chef's Selection

\$12.50 per person

Sides & Side Salads

Choice of Salad or One Side. Priced per Person. Minimum of Ten People per Selection.

SIDE SALADS

Summer Salad (in season)

Mixed Greens, Strawberries,
Blueberries, Candied Nuts, Bleu
Cheese, Berry Vinaigrette

\$2.50

Spinach Salad

Toasted Nuts, Mandarin Oranges,
Mushrooms, Chopped Egg,
Tomatoes

Choice of:

French Dressing

Warm Bacon Dressing

\$2.50

Pearson's Signature Salad

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

\$2.50

Garden Salad

Romaine, Tomatoes, Cucumber,
Toasted Sunflower Seeds, Carrots,
House made Croutons

Choice of Dressing

\$1.95

Caesar Salad

Romaine, House made Croutons,
Parmesan, Pearson's Signature
Caesar Dressing

\$1.95

Add Chicken (\$2.75), or Shrimp
(\$3.75)

SIDES

Wild & White Rice Pilaf

Toasted Pecans, Dried Apricots,
Scallions

Garlic & Herb Roasted New Potatoes

Olive Oil, Garlic, Rosemary

Garlic Mashed Potatoes

Choice of:

Yukon Gold Potatoes

Basil Pesto

Fennel & Thyme

Mashed Sweet Potatoes

Vegetable Mélange

Steamed w/ Lemon, Herbs, Butter

Citrus Honey Glazed Carrots

Honey, Cilantro

Balsamic Glazed Green Beans

Toasted Almonds, Caramelized Pearl Onions

Italian Green Beans

Onions, Garlic, Tomatoes, Bacon

Couscous

Farro

Pasta Salad

Bowtie Pasta, Pesto, Asiago

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.