



Menu & Event Options

Pearson's Catering

627 Brookhaven Dr, Orlando, FL 32803

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BREAKFAST MENU

Pearson's Catering

STARTERS

Breakfast Sandwich

Chef Selected Assorted Breads (Croissants, Bagels, Tortillas & Biscuits), Filled with Fluffy Scrambled Eggs & Cheese with Chef's choice of Ham, Bacon, OR Sausage, and Fresh Seasonal Fruit Salad.

Egg Strata

Savory, Breakfast Casserole made with Eggs, Brioche Bread, Cream, Cheeses, Sausage, Bacon, Onions. Vegetarian option available.

Accompanied with Bacon, Fresh Fruit Salad.

Sold by the Pan. Each pan serves 10-12 people

Frittata

Vegetable and Cheese, or Meat and Cheese, Accompanied with Bacon, Fresh Seasonal Fruit Salad, and Mini Muffins.

Sold by the Pan. Each pan serves 10-12 people

Hot Breakfast Buffet

Fluffy Scrambled Eggs with Bacon, Hand Cut Seasoned Breakfast Potatoes with Sauteed Onions, Roasted Red Peppers, Scallions, and Fresh Seasonal Fruit

Large Breakfast Burrito

Fluffy Scrambled Eggs, Cheese, Peppers, Onions, Sausage, Bacon, Wrapped in a Flour Tortilla with a side of Seasonal Fruit Salad.

Vegetarian Option Available.

Pancakes

House Made Fruit Compote, Accompanied with Fluffy Scrambled Eggs, Bacon, and Fresh Seasonal Fruit.

Pastry Presentation

Assorted Mini -Made from Scratch- Muffins, Breads & Turnovers, Accompanied with Butter.

Pastry & Fruit Presentation

Assorted Mini -Made from Scratch- Muffins, Breads & Turnovers, Accompanied with Butter and Fresh Seasonal Fruit.

Pecan Praline French Toast Casserole

Accompanied with Fluffy Scrambled Eggs, Bacon, and Fresh Seasonal Fruit.

Sold By The Pan. Each pan serves 10-12 people.

SIDES & ENHANCEMENTS

Creamy Grits

Fresh Cream and Butter.

Create Your Own Yogurt Bowl

Greek Vanilla Yogurt, House-Made Dried Fruit & Nut Granola, With Berry Sauce.

Hand Cut Breakfast Potatoes

Seasoned Breakfast Potatoes with Sauteed Onions, Roasted Red Peppers, and Scallions.

Seasonal Fresh Fruit

Yogurt Parfait

Vanilla Greek Yogurt, Layered with Berry Sauce, Topped with Seasonal Berries & House-Made Dried Fruit & Nut Granola.

BEVERAGES

Assorted Sodas:

Sprite, Coke, and Diet Coke.

Beverage Package

- Citrus & Rosemary Infused Water
- Unsweetened or Sweetened Iced Tea
- Berry Infused Lemonade

Bottled Water

Coffee Service - Regular

Sugars, Creamers, Paper Cups, and Stirrers.

Disposable Carafe (8-10 cups)

Coffee, Creamers, Sugars, Paper Cups, Stir Sticks, and Napkins.

Gallon of Juice:

Apple, Cranberry, or Orange Juice.

Individual Juice Bottles:

Apple, Cranberry, or Orange Juice.

**Minimum Food and Beverage Order of \$400
(Monday - Friday till 6pm) Minimum of 10 per Selection**

HOUSE MADE BBQ

Pearson's Catering

PACKAGE

Monday – Friday: Food and Beverage Order.
One entrée and two sides. Served with Pearson's Own BBQ Sauce and Buns, and Chef Selected Signature Brownies and Cookies.

ENTRÉES

Smoked Hormone Free

Boneless Chicken Breast

Turkey Breast

Smoked Pulled Pork

Smoked Brisket

Smoked Baby Back Ribs*

EXTRAS

Offered with Tumbler Cups & Napkins

Ice Avail. on request at Additional Cost

Bottled Water, Sweet Tea, Unsweetened Tea, Lemonade, and Assorted Sodas: Diet Coke, Coke, and Sprite.

SIDES

Choice of two selections.

If you would like more, there is an additional cost.

Baked Beans

Pork, Bacon, Onions, Brown Sugar and Honey.

Collard Greens Seasoned W/Ham and Bacon

Corn Bread

Made with Jalapenos.

Corn Pudding

Cream, Onion, Cheese, and Baked Until Golden.

Mixed Green Salad

Cucumber, Tomato, Carrots, Yellow Squash, Toasted Pepitas, and Salad Dressing.

Pearson's Coleslaw

Traditional Coleslaw with a twist of Cranraisins and Granny Smith Apples.

Pearson's 4-Cheese Macaroni & Cheese

Topped with Breadcrumbs and Baked Until Golden.

Potato Salad

Choice of: Sweet Potato, Greek, or Traditional Salad.

Southern Black-Eyed Pea Salad

Onions, Celery, Garlic, Tomatoes, and Tossed in a Vinaigrette.

Veggie Pasta Salad with Fresh Basil Pesto

Minimum Food and Beverage Order of \$400

*** Premium Item**

CORPORATE LUNCH

Pearson's Catering

DETAILS

For a twist to your lunch, please see our House Smoked BBQ Menu.

All Entrées are Accompanied with:
Garden Salad or Caesar Salad, Bread & Butter, Garlic Herb Roasted New Potatoes **OR** Balsamic Green Beans with Caramelized Onions, and Chef Selected Signature Mini Sweet Treats (Brownies, Bars, Cookies),

ENTRÉES

Minimum of 10 per Selection. Inquire about Gluten Free, Vegan, & Dairy Free Options.

Asian Grilled Chicken Breast

Bed of Jasmine Rice, and Mango Sesame Chutney.

Beef Stroganoff

Tender Sirloin Bites, Mushrooms, Burgundy Wine, Creamy Demi-Glace, and Buttered Egg Noodles.

Bordelaise Meatloaf

Portobello Mushroom Marsala Sauce.

Blackened Mahi or

Blackened Chicken Breast

Mango, Pineapple and Red Pepper Salsa.

Fiesta Roasted Salmon

Tomatoes, Cilantro, and Lime Crema.

French Onion Chicken Breast

Marinated Grilled Chicken, Gruyere & Swiss Cheeses, Caramelized Onions, French Onion Sauce, and Garnished with Crushed Handmade Croutons.

Grilled Chicken Marsala

Portobello Mushroom Marsala Sauce.

Marinated Grilled Chicken Breast – GF

Topped with Bruschetta (Fresh Tomatoes, Basil, and Garlic).

Marinated Grilled Flank Steak

Choice of: Fresh Chimichurri, with Grilled Bell Peppers & Fresh Corn Relish, or Peppercorn Cognac Sauce or Mushroom Marsala Sauce.

ENTRÉES

Mediterranean Chicken

Tomatoes, Onion, Kalamata Olives, Capers, Feta, and Oregano, on a Bed of Creamy Polenta.

Mediterranean Mahi

Tomatoes, Kalamata Olives, Onions, and Garlic.

Tuscan Chicken

Sun dried Tomatoes, Asiago Cheese, Fresh Basil, and Lemon, Chardonnay Sauce.

VEGETARIAN ENTRÉES

Asian Lo Mein Salad

Lo Mein, Edamame, Broccoli, Mango, Red Cabbage, Sliced Fresh Red Bell Peppers, Shredded Carrots, Toasted Almonds, Sesame-Soy Dressing, Green Onions, and Toasted Sesame Seeds.

Cauliflower Puttanesca - GF, Vegan

Roasted Cauliflower Tossed with Sautéed Fresh Garlic, Tomatoes, Kalamata Olives, Capers, White Wine, Fresh Basil, and Lemon Zest.

Greek Stuffed Peppers

Pearl Couscous, Fresh Spinach, Golden Raisins, Toasted Walnuts, Grilled Diced Zucchini & Squash, Garnished with Feta Cheese, and Sherry Pepper Sauce.

Grilled Zucchini, Squash, & Eggplant Layered – GF

Herbs, Garlic, Ricotta, Mozzarella, Parmesan, and Handmade Marinara Sauce.

Mushroom Baked Ziti

Sautéed Fresh Mushrooms Tossed with Pearson's Marinara, Fresh Spinach, Mozzarella and Asiago Cheeses.

Sold By The Pan. Each pan serves 8-10 people.

Roasted Veggie Red Quinoa Bowl – GF

Red Quinoa Spiked with Chili Lime Sweet Potato, Roasted Broccoli, Spiced Roasted Chic Peas, Fresh Spinach, and Garnished with Roasted Red Pepper Hummus.

Minimum Food and Beverage Order of \$350

*** Premium Item, GF: Gluten Free**

CORPORATE LUNCH

Pearson's Catering

PASTA ENTRÉES

Accompanied by a Garden Salad or Caesar Salad, Rolls & Butter, and Chef Selected Signature Mini Sweets (Brownies, Bars & Cookies).

Grilled Chicken Pasta

Marinated Grilled Chicken Slices tossed with Garlic Parmesan Cream Sauce, Fresh Spinach, Roasted Red Peppers, and Artichokes.

Mexican Chicken Lasagna

Chicken Layered with Flour Tortillas, Black Beans, Sour Cream, Salsa, Cilantro, Cheddar, and Scallions.

Suggested Side Choice: Yellow Rice or Balsamic Green Beans.

Order by the 1/2 pan serves 8-10 people.

Pasta Primavera

Broccoli, Tomatoes, Squash, Onions, Carrots, Artichokes, and Penne.

Choice Of: Garlic Parmesan Cream Sauce or Handmade Marinara.

Shrimp Scampi Orecchiette

Sauteed Shrimp in White Wine, Garlic, Parsley, Lemon Juice, Fresh Spinach & Marinated Artichokes.

Three Cheese Baked Ziti

- Meat & Sausage
- Chicken, Spinach & Roasted Peppers
- Vegetable

Order by the 1/2 pan serves 8-10 people.

SALAD ENTRÉES

Minimum of 10 per Selection

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

Asian Grilled Chicken OR Salmon

Mixed Greens, Bok Choy, Toasted Almonds, Sesame Seeds, Shredded Carrots, Cherry Tomatoes, Water Chestnuts, Mandarin Oranges, and Wonton Crisps.

Choice Of: Peanut Soy Dressing or Sesame-Orange Dressing.

Caesar Salad (With Options)

Crunchy Romaine Lettuce, House made Croutons, Asiago & Parmesan Cheeses, Caesar Dressing Topped with either:

Choice of:

- Marinated, Grilled or Blackened
 - Chicken, Shrimp, or Salmon

Grilled Flank Steak Salad

Mixed Greens, Tomatoes, Caramelized Red Onions, Cheddar, Roasted Red Peppers, Shredded Carrots, Corn, and Chipotle Ranch Dressing.

Mojito Grilled Chicken Salad

Mojito Marinated Grilled Chicken, Mixed Greens, Corn, Tomatoes, Mango, Black Beans, Grilled Pineapple, Handmade Mango Lime Cilantro Vinaigrette and Tortilla Chips.

Pearson's Signature Grilled Chicken Salad

Marinated Grilled Chicken on a Bed of Mixed Greens, Candied Nuts, Diced Granny Smith Apples, Dried Cranberries, House White Balsamic Vinaigrette, and Blue Cheese Crumbles on the Side.

Minimum Food and Beverage Order of \$350

* Premium Item, GF: Gluten Free

CORPORATE LUNCH

Pearson's Catering

SIGNATURE SANDWICHES

Minimum of 5 per Selection.

Upgrade to fresh fruit salad.

Accompanied by Choice of Green Salad or Basil Pesto Veggie Pasta Salad & Chef Selected Signature Cookies.

Blackened Chicken

Blackened Chicken Breast, Pepper Jack Cheese, Roasted Red Peppers' & Black Bean Aioli. Pressed on Sourdough.

Cuban

Thinly Sliced Ham, Mojito Slow Roasted Pulled Pork, Dijon Aioli, Pickles, Pressed on Cuban Roll.

Italian Sandwich

Ham, Salami, Cappicola, Provolone, Tomato, Red Onion, and Homemade Olive Tapenade & Basil, with Pesto on Dan's Homemade Focaccia Bread.

Signature Turkey Cranberry Grill

Havarti, Cream Cheese, Homemade Apple Cranberry Chutney, Turkey Pressed on Handmade Cranberry Walnut Bread.

Vegetarian Grill

Grilled Squash, Zucchini, Eggplant, Provolone, Tomato, Basil Pesto, Roasted Red Pepper, with Hummus, on Homemade Focaccia Bread.

SANDWICHES

Asian Turkey Wrap

Thinly Sliced Turkey, Asian Slaw, & Fried Onions with Teriyaki Sauce in a Flour Tortilla.

Black Forrest Ham & Swiss Cheese

Lettuce, Tomato, and Dijon Aioli on Marble Rye.

Caprese Wrap

Tomatoes, Artichokes, Mozzarella, and Spring Mix in a Garlic Herb Wrap, with Basil Pesto, or Balsamic Glaze.

SANDWICHES

Chipotle Cheesesteak Sandwich*

House Roasted Top Round Thinly Sliced, Sauteed Peppers and Onions, Provolone, Pepper Jack Cheese, and Chipotle Aioli, on a Hoagie Bun.

Crispy or Grilled Chopped Buffalo Chicken Wrap

Crisp Iceberg Shredded Lettuce, Hidden Valley Ranch or Handmade Creamy Blue Cheese Sauce on the Side.

House Roasted Top Round Wrap*

House Roasted Top Round Thinly Sliced, Caramelized Onions, Provolone, Roasted Asparagus, Tomato, and Horseradish Spread Wrapped in a Giant Garlic Herb Wrap.

Hot Honey Chicken Sandwich*

Hot Honey Glazed Grilled Chicken Breast, Fried Onions, Pickles, Tomatoes, and Slaw on a Brioche Bun.

Nashville Hot Chicken Sausage Sandwich*

Grilled Spicy Chicken Sausage, Honey Mustard Aioli, Creamy Slaw, and Bread and Butter Pickles, on a Hoagie Roll.

Pearson's Café Chicken Salad Wrap

Handmade Chicken Salad, White Wine Poached Chicken Breasts, Celery, Green Onions, Tarragon, and Cranraisins Wrapped in a Giant Garlic Herb Wrap with Lettuce & Tomato.

Philly Cheese Wrap

House Roasted Top Round Thinly Sliced and Sauteed with Onions and Beef Au Jus, Provolone, and Wrapped in a Giant Garlic Herb Wrap.

Pressed Bourbon Chicken*

Grilled Chicken Breast, Kim's BBQ Sauce, Smoked Gouda' & Havarti Cheeses, Bacon, Pickles, Red Onions, and Peach Preserves Pressed on Sourdough.

Turkey Club

Layered with Provolone, Applewood Smoked Bacon, and Fresh Basil Pesto on Dan's Homemade Focaccia Bread.

Veggie Meatball Sub Sandwich*

Lentil & Mushroom Meatballs, Served on a Hoagie Bun with Handmade Marinara topped with Mozzarella.

Minimum Food and Beverage Order of \$350

* Premium Item, GF: Gluten Free

CORPORATE LUNCH

Pearson's Catering

BOWLS OF SOUP

Dan's Beef Chili with Cornbread Muffin

Soup d'Jour with Mini Muffin

ADDITIONAL SIDES & SIDE SALADS

Balsamic Glazed Green Beans

With Caramelized Red Onions.

Broccoli and Roasted Red Peppers

Drizzled with Garlic Olive Oil and Sea Salt.

Citrus Honey Glazed Carrots

Blanched and Roasted, and Butter Honey Citrus Sauce.

Fresh Spinach Salad

Toasted Nuts, Mandarin Oranges, Mushrooms, Chopped Egg, and Tomatoes with Handmade French Dressing.

Garlic & Herb Roasted Red Potatoes

Olive Oil, Garlic, and Herbs d' Provence.

Garlic Mashed Potatoes

Pearson's Signature Salad

Mixed Greens, Candied Nuts, Apple or Pear Slices, Dried Cranberries, Bleu Cheese, and Handmade White Balsamic Dressing.

Red Quinoa

Bruniose of Carrots and Golden Raisins, and Drizzled with Chive Olive Oil.

Wild & Brown Rice

Green Onions, Cranraisins, Dried Apricots, and Toasted Pecans.

BEVERAGES

Assorted Sodas:

Sprite, Coke, and Diet Coke.

Beverage Package

- Citrus & Rosemary Infused Water
- Unsweetened or Sweetened Iced Tea
- Berry Infused Lemonade

Bottled Water

Coffee Service - Regular

Sugars, Creamers, Paper Cups, and Stirrers.

Disposable Carafe (8-10 cups)

Coffee, Creamers, Sugars, Paper Cups, Stir sticks, and Napkins.

Gallon of Juice:

Apple, Cranberry, or Orange Juice.

Individual Juice bottles:

Apple, Cranberry, or Orange Juice.

BAR OPTIONS

Bar Setup Package: Client Providing Alcohol

Drink Mixers, Assorted Soda's & Juices, Drink Garnishes, Bottled Water, and Ice.

Beer & Wine

House Wine: one red, one white, Imported and Domestic Beer, assorted soft drinks, Bottled Water, and Ice.

Full Bar Package

Wine, Beer and Full Liquor Bar to include: Vodka, Rum, Gin, Scotch, Whiskey/Bourbon, assorted juices, soda's, mixers, drink garnishes and Bottled Water, and Ice.

All packages Include: 9oz Disposable Clear Tumbler Cups & Cocktail Napkins

Minimum Food and Beverage Order of \$350

*** Premium Item, GF: Gluten Free**

HORS D'OEUVRES

Pearson's Catering

MENU & PACKAGES

All Packages Include Mini Sweet Treats

Gourmet Cheese Presentation

Imported & Domestic Cheeses with Crackers & Lavosh, Garnished with Dried Fruit and Nuts, and Pearson's Pear Chutney Honey.

Grilled Vegetable Platter

Zucchini, Squash, Eggplant, Red Peppers, Roasted Carrots, Cherry Tomatoes, Artichoke & Olive Garnish, Handmade Greek Feta, Roasted Red Pepper Hummus, and Crackers & Lavosh.

Hot Black Bean Dip

Jalapeno Jack Cheese, Cheddar, Salsa, Goat Cheese, Cilantro, and Tortilla Chips.

Hot Crab Dip*

with Crackers & Lavosh.

Hot & Creamy Spinach Artichoke Dip

with Crackers & Lavosh.

Hot Grilled Corn Dip | Signature Item

Grilled Corn, Onions, Garlic, Peppers, Monterey Jack, Cheddar, Scallions, Tomatoes, Cream Cheese, and Tortilla Chips.

Meatballs:

Choice of:

- Italian with Handmade Marinara
- Asian Chicken with Sweet Chili Sauce
- Swedish, Creamy Beef Demi served with Lingonberry Dipping Sauce
- Lamb Meatballs with Tzatziki Dipping Sauce*

Mediterranean Platter | Vegetarian

Handmade Roasted Red Pepper Hummus, Olive Tapenade, Greek Feta Dip, Fresh Tomato Bruschetta, Marinated Artichokes, Sliced English Cucumbers, Rainbow Carrots, Sliced Red Peppers, & Cherry Tomatoes, as well as Crackers & Grilled Pita.

Our Famous Smoked Shrimp Cocktail*

Handmade Horseradish Cocktail Sauce.

Traditional Shrimp Cocktail

Handmade Horseradish Cocktail Sauce.

SLIDERS

Beef Burger Sliders

Red Onion Jam, and Garnished with a Dill Pickle.

Black Bean Burger Sliders

Avocado, and Garlic Salsa Aioli.

Buffalo Chicken Sliders

Handmade Blue Cheese Sauce.

Cuban Sliders

Thinly Sliced Ham, Mojito Slow Roasted Pulled Pork, Dijon Aioli, and Pickles, Pressed on Mini Roll.

Pulled Pork Sliders

Dan's In-House Smoked Pulled Pork and Kim's BBQ Sauce.

Veggie Meatball Sliders

Lentil Mushroom Meatballs, and House Marinara Topped with Mozzarella.

SMALL BITES

Baked Brie Whole Wheel

Apple Chutney, Puff Pastry, and Caramel Sauce Crackers & Ginger Snaps.

Cafe' Chicken Salad Phyllo Cups

Cranraisins, Celery, Green Onion, and Honey.

Charcuterie Board

Ham, Capicola, Turkey, Salami, Roasted Carrots, Olives, Cornichons, Cheeses, Fresh Grapes, Grain Mustard, and Garnished with Charred Cherry Tomatoes, Roasted Almonds, Dried Fruit. Served with Crackers & Lavosh.

Serves 15-20 people.

Empanadas

Beef, Chicken, or Vegetable, and Served with Cilantro Lime Crema.

Hand Breaded Coconut Chicken

Coconut Crusted Chicken Bites Accompanied with an Orange Horseradish Sauce.

Homemade Corn Cakes

Layered with Cuban Braised Beef, and Cilantro Lime Crema.

Minimum Food and Beverage Order of \$900

*** Premium Item, GF: Gluten Free**

HORS D'OEUVRES

Pearson's Catering

SMALL BITES

Kids Charcuterie Board

Turkey, Ham, Cheddar Cheese Cubes, Pretzels, Gummies, Peanut Butter Filled Pretzels, Pretzels, M&M's, Animal Crackers, Strawberries, Grapes, and Crackers.

Serves 15-20 people.

Petite Crab Cakes*

Lump Crabmeat, Green Onions, Brunoise of Red Pepper, and Remoulade.

Raspberry Brie Purse

Puff Pastry Filled with Brie and Raspberry Jam.

Ritz Carlton Ham Salad Phyllo Cups

Garnish Of Spiced Peach Jam.

Roasted Tomato Crostini

Handmade Crostini served with Ricotta, Roasted Garlic Cherry Tomatoes, and Drizzled with Handmade Basil Pesto.

Salmon Wonton

Teriyaki Grilled Salmon, Sticky Rice, and Scallions, Nestled in a Fried Wonton Cup.

Smoked Salmon Blini

(Cold) Homemade Blini, Capers, Fresh Dill, and Lemon Creme Fraiche.

Serves 18-22 people.

Spicy Tuna

Sushi Grade Tuna, Sriracha Aioli, and Cucumber Rounds.

Stuffed Bamboo Cones

Choice of:

- Curried Crab Salad: Lump Crab Meat, Chili Peppers, Mayo, Cilantro, Scallions. **GF**
- Wild Mushroom Salad: Sautéed Mushrooms, Cauliflower Tabouli, Fresh Herbs, Diced Tomatoes. **V & GF**
- Mediterranean Salad: Salami, Ham, Provolone, Olives, Herbs, Garlic Red Wine Vinaigrette. **GF**

Tenderloin Steak Lollipop*

Choice of: Merlot Glaze with Horseradish Sauce OR Fresh Chimichurri Sauce.

SAVORY SAMPLERS

Arancini, Mushroom, & Asiago Cheese Stuffed Rice Balls

Bourbon Chicken Bites – GF

Chicken, Bourbon Glaze, Sesame Seeds, and Scallions.

Buffalo Crispy or Grilled Chicken Bites

Ranch and Blue Cheese Dipping Sauce.

Chicken Skewers

Choice of:

- Island, Pineapple Jerk Sauce
- Asian, Soy Orange Ginger Sauce
- Chardonnay Mushroom Sauce
- Greek, Tzatziki Sauce

Crustless Spinach & Swiss Quiche Bites

Edamame Pot Stickers

Sweet Chili Dipping Sauce, **V**.

Flatbreads

Choice of:

- Margherita, Fresh Basil Pesto, and Sliced Tomatoes
- Gouda, House Smoked Chicken, Kim's BBQ Sauce, Red Onion, Mozzarella, and a Cilantro Garnish
- Roasted Red Pepper Hummus, with Roasted Veggies

Mascarpone Cheese & Fig Phyllo Purse

Mini Signature Turkey Cranberry Grill

Havarti, Cream Cheese, Homemade Cranberry Chutney, and Smoked Turkey Pressed on Homemade Cranberry Walnut Bread.

Parmesan Chicken Bites

Parmesan Crusted Mini Chicken Bites with Herb Garlic Aioli.

Parmesan Crusted Artichokes, Silky Marinara

Pearson's Café Mini Sandwiches

Fresh Chicken Salad, Lettuce, and Tomato in a Mini Croissant.

(Other selections of Mini Sandwiches upon request.)

Minimum Food and Beverage Order of \$900

*** Premium Item, GF: Gluten Free**

HORS D'OEUVRES AND STATIONS

Pearson's Catering

SAVORY SAMPLERS

Pretzel Bites

Choice of:

- Beer Cheese Dip
- Honey Sriracha
- Sweet Pretzel Bites Dusted with Cinnamon Sugar & Chocolate Dip

Raspberry Focaccia Turkey Bites

Layered with Smoked Gouda and Pepper Jack Cheeses, Orange Scented Dijon Aioli, Pepper Rings, and Raspberry Jam, on Homemade Focaccia.

Seafood Tastings*

- Fish & Shrimp Mango Ceviche Parfait
- Petite Crab Cakes, Remoulade OR Oscar Style with Asparagus OR Creole Mustard Sauce
- Lobster Rolls
- Stuffed Mushrooms: Lump Crabmeat, and Green Onions
- Bacon Wrapped Scallops with Applewood Bacon & Ginger Soy Sauce
- Bacon Wrapped Grilled Shrimp
- Petite Waffle Cones Filled with Smoked Salmon Mousse

Vegetable Spring Rolls

Asian Dipping Sauce.

HORS D'OEUVRES

Beef Chimichurri Lollipop*

Marinated Grilled Flank Steak.

Choice of:

- Horseradish Sauce
- Fresh Chimichurri
- Brandy Chili Sauce

Goat Cheese Crostini

Balsamic Fig Marmalade and Candied Pecan.

Hand Wrapped Mini Beef Wellington*

Tender Bites of Grilled Tenderloin and Handmade Mushroom Duxelle Hand-Wrapped in Puff Pastry, and Baked till Golden Brown.

Stuffed Mushrooms

Choice of:

- Creamy Spinach, Feta, Sun-dried Tomatoes, Mascarpone,
- Italian Sausage, Pine Nuts, Sun-Dried Tomatoes, Cheeses

HORS D'OEUVRES

Vegetarian Zesty Bites

Choice of: Roasted Parmesan Crusted Cauliflower with Smoked Tomato Chutney Dipping Sauce OR Tandorri Glazed Carrot with Cucumber Yogurt Dipping Sauce.

Wild Mushroom Tarts

Sautéed Mushrooms, Garlic, Herbs, Goat Cheese, and Toasted Walnuts, in a Phyllo Cup.

CARVING STATIONS

Bacon Wrapped Apple Marinated Pork Loin

Jack Daniels Apple Dijon Cream Sauce.

Citrus Glazed Ham

Homemade Chutney & Spreads.

Marinated Grilled Beef Tenderloin

Served Medium with Horseradish Sauce.

Pearson's Smoked or Roasted Turkey Breast

Herb & Citrus, served with Cranberry Apple Orange Chutney, and Turkey Gravy.

Prime Rib

Marinated with Fresh Herbs, Onions & Spices, served Medium with Au Jus, and Horseradish Sauce.

Sirloin Top Round Roast

Pepper Crusted and Slow Roasted with Herbs & Onions, served with Au Jus, and Horseradish Sauce.

Smoked Beef Brisket

Pepper Crusted and Smoked for 8 hours, served with Homemade BBQ Sauce.

Stuffed Pork Loin

Boursin, Toasted Pine Nuts, Spinach, and Herb Au Jus.

UPGRADED ENTRÉES

Pearson's Signature Marinated Grilled Beef Tenderloin.

Choice of: Served Medium with Horseradish Sauce, OR Pan-Seared Gulf Shrimp on a bed of Cajun Grits, OR Lamb Chops with Fresh Rosemary Cherry Glaze.

Minimum Food and Beverage Order of \$900

*** Premium Item, GF: Gluten Free**

DINNER - BUFFET OR PLATED

Pearson's Catering

DINNER PACKAGE

Choice of 2: Hors d'Oeuvre Selections

Choice of 1: Salad Selection

Choice of 2: Entrée Selections

Choice of 2: Starch selections

Choice of 1: Vegetable selection

Bread and Butter

Desserts are not included
(Additional entrees and sides available)

ENTRÉES

Choose Two:

Asian Chicken with Scallions

Sesame Seeds, and Mango Sesame Soy Sauce.

Baked Ziti with Italian Sausage & Bolognese Sauce - Vegetarian

Homemade Marinara Sauce.

Beef Tips over Creamy Polenta or Buttered Noodles

Tender Sirloin Bites, Mushrooms, Burgundy Wine, Demi-Glace, and Buttered Egg Noodles.

Bourbon Glazed Chicken On Texas Cowboy Caviar

Black Eyed Peas, Black Beans, Sweet Corn, Tomatoes, and Onion.

Chicken Marsala

Portobella Mushrooms, and Marsala Sauce.

Chicken Picatta

Lemon Artichoke Capers Cream Sauce.

Cuban Braised Pork

Slow Roasted Over Night in Citrus Juices, Garlic & Onions. Hand Pulled, and Served with White Rice.

Fiesta Roasted Salmon

Wild Caught, Topped with Tomatoes, and Cilantro Lime Crema.

Grilled Chicken on a bed of Fresh Spinach (Buffet Style Only)

Asparagus, Goat Cheese, Artichokes, and Light Au Jus.

ENTRÉES

Grilled Mahi Mahi

Shrimp Scampi Butter Sauce.

Grilled Tropical Salmon

Teriyaki Glaze, Topped with Pineapple and Mango Salsa.

Hand Breaded Coconut Chicken

Boneless Chicken Breast with Pineapple Mango Sauce.

Marinated Grilled Flank Steak

Choice of: Fresh Chimichurri, Poblano Peppers, Grilled Corn, and Relish Sautee, OR Peppercorn Cognac Sauce.

Mediterranean Chicken – OR – Salmon

Marinated with Raisins, Capers, Green & Kalamata Olives, Tomatoes, Feta, Onions, and Garlic.

Mediterranean Mahi Mahi

Tomatoes, Kalamata Olives, Onions, and Garlic.

Pecan Crusted Chicken

Choice of: Peach Chutney OR Dijon Cream Sauce.

Penne Pasta with Grilled & Sliced Chicken Breast - Vegetarian

Garlic Asiago Cream Sauce, Artichokes, Roasted Red Peppers, and Fresh Spinach.

Pesto Blackened Chicken

Choice of: Sweet Chili Cream Sauce OR Fruit Salsa.

Pork Roulade

Andouille Corn Bread Stuffing with Au Jus, Fig, and Cherry Compote.

Rosemary Lemon Chicken

Chicken Breast Marinated with Fresh Rosemary, Lemon, and Garlic.

Shrimp Scampi Orecchiette

White Wine, Garlic, Parsley, and Lemon Juice Tossed with Orecchiette Pasta.

Spanish Paella

Chicken, Chorizo Sausage (Pork), and Shrimp - No Mussels.

Tuscan Chicken

Sun Dried Tomatoes, Asiago Cheese, Fresh Basil, Lemon, and Chardonnay Sauce.

* Premium Item, GF: Gluten Free

DINNER - BUFFET OR PLATED

Pearson's Catering

VEGETARIAN ENTRÉES

Caprese Spaghetti Pie - V

Fresh Spinach, Cherry Tomatoes, Yellow Squash, Mushrooms, Fresh Basil, Ricotta and Mozzarella.

Choice of: Marinara Sauce OR White Cream Sauce.

Herb, Spinach & Mushroom Baked Ziti - V

Ziti, Baby Spinach, Mushrooms, Fresh Basil & Parsley, Plum Tomatoes, Parmesan & Mozzarella, and Baked Golden.

Pasta Primavera - V

Broccoli, Tomatoes, Squash, Onions, Carrots, Artichokes, and Penne.

Choice of: Handmade Parmesan Cream Sauce OR Handmade Marinara.

Roasted Veggie Red Quinoa Bowl - GF

Chili Lime Sweet Potato, Roasted Broccoli, Spiced Chic Peas, Fresh Spinach tossed in a Citrus Vinaigrette, and Garnished with Roasted Red Pepper Hummus.

Spanish Stuffed Peppers - V

Pearl Couscous, Fresh Spinach, Golden Raisins, Toasted Walnuts, Grilled Diced Zucchini & Squash, Garnished with Feta Cheese and Sherry Pepper Sauce.

SIDES: VEGETABLES

Balsamic Green Beans

Caramelized Sweet Onions.

Broccoli with Roasted Red Peppers

Drizzled with Garlic Olive Oil.

Caramelized Brussels Sprouts

Charred Cauliflower

BBQ Baste, Carrot Celery, and Curls.

Citrus Honey Glazed Carrots

Honey, and Cilantro.

Fresh Vegetable Mélange Steamed

Lemon, Herbs, and Lemon Butter.

Grilled Asparagus with Diced Red Pepper

Grilled Fresh Vegetables

Fresh Basil

SIDES: STARCHES

Baked Caramelized Sweet Plantains

Black Beans & Yellow Rice

Corn Pudding

Onion, Cream, Bacon, and 5 Cheeses.

Couscous

Toasted Nuts, Scallions, and Dried Fruit.

Festival of Potatoes

Sweet Potatoes, Purple, Fingerling, and Red Potatoes.

Garlic Mashed Potatoes

Mascarpone Risotto

Onions, Mascarpone, and Fontina.

Roasted Garlic Herb Red Potatoes

Wild Mushroom Risotto

Wild & Brown Rice Pilaf

Toasted Pecans, Dried Apricots & Cranraisins, and Scallions.

SALAD: CHOOSE ONE

Bibb Lettuce Salad

Bibb Lettuce with Strawberries, Spiced Pecans, Hearts of Palm, Goat Cheese, and Handmade Citrus Vinaigrette.

Caprese Garden Salad*

Pearl Mozzarella Balls tossed in Basil Pesto, Cherry Tomatoes, Roasted Cherry Tomatoes, Mixed Greens, and House Balsamic Vinaigrette.

Cesar Salad

Romaine, Parmesan, House Croutons, Caesar Dressing, and Garnished with Kalamata Olives.

Garden Salad

Mixed Greens, Tomatoes, Cucumber, Toasted Pumpkin Seeds, Carrots, Balsamic and Ranch Dressings.

Pearson's Signature Salad

Mixed Greens, Candied Nuts, Apple or Pear Slices, Dried Cranberries, Bleu Cheese, and Handmade White Balsamic Dressing.

* Premium Item, GF: Gluten Free