



PEARSON'S COCKTAIL MENU

Delight your guests with Pearson's Delicious Details.
20 Guest Minimum.

Rates

*Minimum of 25 people. *All menu prices are subject to change and dependent upon availability of ingredients and current market prices.*

OPTION 1: Choice of **four** selections:

Three selections from Group A, and **one** selection from Group B, plus Signature Sweet Treats.

\$16.00 per person plus tax

Minimum of 25 people.

OPTION 2: Choice of **six** selections:

Two selections from Group A, **two** Group B, and **two** selections from Group C, plus Signature Sweet Treats. Add **one** selection from Group D for an additional \$4.00 per person.

\$26.00 per person plus tax

Group A

Fruit Presentation - Seasonal Selection

Cheese Presentation - Imported & Domestic Cheeses

Cheese Tortellini Salad - Cherry Tomatoes, Broccoli, Peas, Carrots

Empanadas - Choice of: Beef, Chicken, or Vegetable

Mediterranean Plate - Hummus, Olive Tapenade, Bruschetta, Crostini & Pita

Focaccia Club Sandwiches - Turkey, Provolone, Bacon, Basil Pesto

Vegetable Presentation - Seasonal Selection

Focaccia Sandwich Bites - Blackened Chicken, Roasted Red Peppers, Black Bean Aioli, Pepper Jack Cheese

Baked Brie - Layered w/ Homemade Apple Chutney, wrapped in Puff Pastry, Caramel Almond Sauce, Crackers, Fruit Garnish

Artichoke & Spinach Dip - Crackers

Grilled Corn Dip - Grilled Corn, Onions, Garlic, Peppers, Monterey Jack, Cheddar, Scallions, Tomatoes, Cream Cheese, Tortilla Chips

Hot Black Bean Dip - Jalapeno Jack Cheese, Cheddar, Salsa, Goat Cheese, Cilantro, Tortilla Chips

Stuffed Mushrooms - Choice of: Creamy Spinach, Feta, Sun-dried Tomatoes, Mascarpone OR Italian Sausage, Pine Nuts, Sun-dried Tomatoes, Cheeses

Mediterranean Chicken Salad - Fennel, Raisins, Pine Nuts on Crostini

Phyllo Cups - Smoked Chicken, Gouda Cheese, Caramelized Onions

Mini Grilled Sandwich Bites of Ham - Layered w/ Gouda Cheese, Dijon, Orange Cointreau Mayo, Pepper Rings, Raspberry Jam

Sweet Potato Biscuits - Ham & Spiced Orange Marmalade

Savory Mini Clafoutis (crustless quiche) - Choice of 3 fillings: Fontina, Olives, Mushrooms, Gruyere, Shrimp, Tomatoes, Goat Cheese, Bacon, Roasted Peppers, Gouda, Sausage

PEARSON'S CATERING – Cocktail Menu

627 Brookhaven Dr., Orlando | 407-259-8404 | PearsonsCatering.com

Tomato & Fresh Mozzarella Skewers - Basil Pesto Drizzle

Wild Mushroom Tarts - Walnuts, Goat Cheese, Fresh Herbs

Brie Phyllo Purses - Pear, Brie, Walnuts, Honey

Pinwheels - *Variety:* Roast Beef w/ Horseradish Garlic Spread, Turkey w/ Curry Mayo, Ham w/ Chive Dijon Honey Spread

Group B

Meatballs - *Choice of:*

- Jamaican Jerk Turkey w/ Sweet Pineapple Chutney
- Spicy Italian w/ House made Marinara
- Swedish
- Sweet & Sour
- Portobello Marsala
- Lamb w/ Tzatziki *(Add \$1 per person)*

Quesadillas* - *Choice of:*

- Chicken, Roasted Pepper, Jalapeno Jack Cheese
- Chorizo, Manchego
- Portobello Mushroom, Caramelized Onion, Goat Cheese

**Not available for "Drop and Go"*

Vietnamese Pork Meatballs - Scallions, Carrots, Plum Sauce

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

Mini Reuben - Horseradish Sauce, Rye Bread

Parmesan Chicken Bites - Herb Garlic Aioli

Smoked Chicken Sliders - House Smoked Chicken, Red Peppers, Smoked Gouda, Pearson's Own BBQ Sauce, Toasted Mini Rolls

Pearson's Smoked Pulled Pork Sliders - Pearson's Own BBQ Sauce, Mini Potato Rolls

PEARSON'S CATERING – Cocktail Menu

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Corn Scallion Muffins - Layered w/ Ham and Peach Chutney

Coconut Chicken Bites - Orange Horseradish Sauce

TRY OUR 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

Group C

Black Bean Cakes - Fresh Tomatoes, Cilantro, Lime Crema

Polenta Squares - Herb Garlic Mascarpone, Spinach, Sun-dried Tomatoes

Grilled Vegetable Platter - Olive Oil, Fresh Herbs, Artichokes, Olives, Hummus

Polenta Cakes - Asiago, Sundried Tomatoes, Boursin Cheese, Artichoke

Spicy Tuna - Sushi Grade Tuna, Chili Mayo, Cucumber Rounds

Mini Cranberry Grilled Turkey Sandwich Bites - Walnut Cranberry Bread, Homemade Cranberry Apple Chutney, Havarti Cheese

Chicken Apple Sausage Puffs - Manchego Cheese, Apple, Dijon, wrapped in Puff Pastry

Spiced Ground Lamb - Mango Salsa, Pitas

Mojito Pork Bites - Spicy Mango Sauce

PETITE CARVED SANDWICHES

Add \$8 per person.

Choice of:

- Herb Roasted Turkey Breast
- Pepper-Herb Crusted Top Round
- Sesame Pork Loin
- Maple Orange Glazed Ham
- Beef Tenderloin w/ Horseradish Sauce (add \$4)

Condiments, Choice of:

- Pear Date Chutney
 - Herbed Mayo
 - Cranberry Orange Chutney
 - Dijon Chive Mustard
 - Apple Raisin Chutney
 - Horseradish Spread
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Group D – Add-ons

Crostini - Choice of:

- Smoked Chicken, Roasted Peppers, Gouda Cheese
- Fig Jam, Brie
- Diced Shrimp, Lime, Cilantro, Garlic, Roasted Peppers, Lemon Caprese
- Tenderloin, Gorgonzola

Crab Purses - Crab, Cream Cheese, Herbs, in Puff Pastry

Bacon Wrapped Scallops - Ginger Soy Sauce

Smoked Salmon - Traditional Accompaniments

Pearson's Famous Smoked Shrimp Cocktail - Horseradish Cocktail Sauce

Traditional Shrimp Cocktail

Petite Crab Cakes - Lump Crabmeat, Green Onions, Brunoise of Red Pepper, Spicy Remoulade

Smoked Salmon - Homemade Blini, Capers, Lemon Creme Fraiche

Miniature Beef Wellington

Pork & Vegetable Dumplings

Mini Crab Cakes - Red Peppers, Green Onions, Remoulade Sauce

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.

