



## PEARSON'S PRIVATE DINNER MENU

Delight your guests with Pearson's Delicious Details.

20 Guest Minimum.

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### 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.*

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### 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

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## **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*

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## **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

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**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

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## 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.*