



Build Your Own Holiday Menu 2017

One Entrée, 2 Sides, Salad, Rolls, Butter, Sweets \$18 per person
Two Entrees, 3 Sides, Salad, Rolls, Butter, Sweets, \$23 per person
Two Appetizers, Two Entrees, 3 Sides, Rolls, Butter, Sweets, \$28 per person

Additional Sides \$2.50 per person
Additional Entrees Available, Pricing will Vary
Minimum of 15 Guests

Vegetarian and Gluten Free Options Available

Chicken

Maple Pecan Glazed Chicken, GF
Pears and Roasted Pecans

Grilled Chicken, GF
Goat Cheese, Topped with Fig, Fresh Spinach, Butternut Squash, and Walnut Compote

Marinated Grilled Chicken
Mushroom Farro, Carrots and Fennel

Grilled Chicken Breast, GF
Fennel, Smoked Tomatoes, Yukon Gold Potatoes, Julienne Onions, Chicken Au Jus

Balsamic Grilled Chicken,
Bacon, Apple, Dijon Wine Sauce



Chicken Breasts
Topped with Serrano Ham, Caramelized Onions, Havarti, Mushroom White Wine
Cream Sauce

Turkey

All of the Entrees are GF w/o Sauce, GF Sauce Available Upon Request

Citrus Herbed Roasted Turkey,
Pearson's Cranberry Apple Orange Chutney and Sage Gravy

House Smoked Turkey Breast,
Pearson's Cranberry Apple Orange Chutney and Apple Cider Gravy

Pepper and Black Truffle Butter Turkey,
Cognac Gravy

Honey Brined Smoked Turkey,
Apple Cider Gravy

Mexican Mole Roasted Turkey,
Chile Gravy

Brined Turkey, Roasted, Choose Your Flavor
Cajun
Jerk
Asian Five Spice

Pork Loin & Ham

All of the Entrees are GF w/o Sauce, GF Sauce Available Upon Request

Orange Spiced Brown Sugar Glazed Ham
Served with Red Currant and Whole Grain Mustard Sauce

Cherry Port Roasted Pork Loin,
Cherry Demi Glaze



Maple Apple Brined Pork,
Bacon, Granny Smith Apple, Maple Glaze

Cuban Stuffed Pork ,
Country Ham, Bacon, Carrots, Figs, Bell Peppers
Malt Beer, Honey and Citrus

Herbed Crusted Pork Loin
Fennel, Onions, Apples, White Wine Dijon Cream Sauce

Beef

All of the Entrees are GF w/o Sauce, GF Sauce Available Upon Request

Beef Stroganoff

Tender chunks of sirloin in a mushroom cream sauce, Buttered Egg Noodles

Prime Rib

Au Jus, Horseradish Sauce, Silver Dollar Rolls, Add \$12 per person

House Slow Roasted Garlic Studded Pepper Crusted Top Round

Au Jus, Horseradish Sauce, Add \$8 per person

Marinated Grilled Signature Beef Tenderloin

Au Jus, Horseradish Sauce, Add \$14 per person

Smoked Brisket

Apricot Glazed, BBQ Sauce, Au Jus, Mushroom and Onion Gravy, Add \$5

Lollipop Lamb Chops

*Baby Lamb Chops Marinated and Grilled served with an Apricot Rosemary
Glaze*

Add \$14 per person

Marinated Grilled Signature Beef Tenderloin

Au Jus, Horseradish Sauce, Silver Dollar Rolls, Add \$14 per person



Seafood

Seafood Mac and Cheese
Shrimp, Scallops, and Crab Baked in a Creamy White Wine and Cheese sauce
with Penne Pasta

Grilled Salmon, GF, \$Add \$4 per person
Orange Herbed Sauce OR Cherry Glaze

Signature Smoked Shrimp Cocktail, GF
Lemons, Cocktail Sauce, Add \$ 4 per person

Almond Crusted Mahi Mahi
Pineapple Mango Salsa, Lemon Butter Sauce

Traditional Shrimp Cocktail, GF
Served with lemon Wedges and Cocktail Sauce, Add \$4 per person

Bacon Wrapped Scallops
Ginger Soy Marinade, Add \$4 per person

Vegetarian Entrees

Vegetarian Shepherd's Pie
Fall Herbed Vegetables in a Vegetable Stock topped with Cheddar Mashed

Vegetarian Pot Pie
Fall Herbed Vegetables in a Vegetable Stock topped with Flaky Puff Pastry

Wild Mushroom Mac and Cheese
White Wine, 4 Cheeses, Penne Pasta, Cream, Herbs

Savory Bread Pudding
Onions, Garlic, Mushrooms Asiago and Provolone Cheeses



Pearson's Spanish Stuffed Red and Green Peppers, GF
Yellow Rice, Golden Raisins, Pine Nuts, Provolone, Tomatoes, Grilled Zucchini,
Squash, and Eggplant

Stuffed Portobello, GF
Roasted Red Peppers, Polenta, Cheese, Pinenuts, Sundried Tomatoes, Spinach

Stacked Grilled Eggplant Rounds, GF
Herbs, Garlic, Ricotta, Mozzarella, Parmesan, Marinara Sauce

Pasta Options

Gluten Free Pasta Available, Add \$2.50 per person

Pearson's Four Cheese Mac & Cheese
Penne Pasta

Grilled Chicken Pasta
Roasted Peppers, Garlic, Artichokes, and Spinach in a Gorgonzola Chicken
Glaze

Farfalle Pasta Tossed
Grilled Eggplant Sauce, Fresh Mozzarella, Pinenuts, Basil, Asparagus, Spinach,
Olives, and Tomatoes

Pasta Primavera
Summer Vegetables Tossed In a Creamy Asiago Parmesan Cheese Sauce

Orecchiette
Pancetta, Bacon, Pumpkin, Broccoli Rabe, Pepitas, Sage, Brown Butter, Parm



Stuffing/Dressing

Traditional, Celery and Onions
Butternut Squash, Dried Apricots, Figs, Cranberries, Onions Celery
Chorizo, Cherry, and Pecan Cornbread Stuffing
Cornbread, Cranraisins, Granny Smith Apples, Celery, Onions, Sausage
Sourdough, Italian Sausage and Chestnut Stuffing
Rye and Sourdough, Spinach, Mushroom, Pumpkin Seed Stuffing

Mashed Potatoes, GF

Traditional
Bacon and Blue Cheese
Tex Mex, Green Chilies, Pepper Jack, Andouille Sausage
Spinach, Boursin Cheese, Toasted Pecans
Mashed Sweet Potatoes, Cinnamon and a Hint of Orange

Other Potatoes, GF

Roasted Sweet Potatoes, Fingerling, Purple Peruvian Potatoes
Olive Oil, Sage

Roasted Garlic and Herbed Red Potatoes

Potato, Parsnips, and Mushroom Gratin

Scalloped Potatoes
with or without Cheese

Roasted Sweet Potato with Maple Glaze and Toasted Pecans



Other Sides

- Green Beans with Toasted Almonds, Caramelized Onions, GF
 - Green Beans with Almonds and Cherry Vinaigrette GF
 - Maple Glazed Carrots Orange Ginger GF
 - Chile Glazed Carrots with Rosemary GF
 - Harrissa Maple Roasted Carrots GF
 - Tandoori Carrots with Spiced Yogurt GF
 - Broccoli Gratin
 - Zucchini and Yellow Squash Gratin
 - Mac & Cheese
 - Creamed Spinach with Bacon
 - Collard Greens with Ham, Bacon, Country Ham GF
 - Corn Pudding
 - Orange Pecan Wild and Brown Rice with Scallions GF
 - Butternut Vanilla Risotto GF
- Roasted Root Vegetables with Carrots, Butternut Squash, Fennel, Onion, Turnips, GF Parsnips, Brussel Sprouts with a Cider Glaze GF
 - Wild mushroom and Bacon Bread Pudding
 - Scalloped Pineapple Casserole
 - Brussel Sprouts with Chorizo and Toasted Almonds GF
 - Butternut Squash Risotto with Shitake Mushrooms GF
- Cauliflower with Garlic Aioli, Caramelized Onions, Capers, Raisins GF

Salads

Pearson's Signature GF
Romaine, Spring Mixed, Cranraisins, Candied Nuts, Blue Cheese, Granny Smith Apples, White Balsamic Vinaigrette

Garden Salad
Romaine, Tomatoes, Carrots, Cucumber, Homemade Croutons, Toasted Sunflower Seeds



Caesar Salad
Romaine, Homemade Croutons, Parmesan, Caesar Dressing

Fall Spinach, Kale Salad *GF*
Spinach, Kale, Goat Cheese, Red Onion, Toasted Pepitas, Roasted Butternut Squash, Cranraisins, Warm Apple Cider Vinaigrette or Champagne Vinaigrette

Appetizers

Brandy Soaked Dates with Goat Cheese and Bacon, GF

Bacon and Fig Tassies
Goat Cheese and Port

Cuban Sliders
House Made Pork, Sliced Ham, Swiss Cheese, Sliced Pickle, Dijon Mustard on Hawaiian Rolls

Creamed Onion Tart
Caramelized Onion Custard in a Flaky Crust

Fall Chutney Crostini
Figs, Balsamic, Bacon, Cranraisins, Butternut Squash on Goat Cheese Crostini

Stuffed Mushrooms
Italian Sausage, Pine Nuts, Sun-Dried Tomatoes, Cheeses
OR
Spinach, Cheeses, Sundried Tomatoes, Polenta

Fig and Goat Cheese Tarts
Ginger and Candied Pecans

Sweet Potato Biscuits
Filled With Ham and A Spiced Orange Marmalade Spread



Crab and Artichoke Spinach Dip, GF
Crackers

Hot Grilled Corn Dip GF
Fresh Corn, Monterey Jack and Pepper Jack Cheese,
Tomatoes, Peppers, Onions, Garlic, Served with Tortilla Chips

Brie Phyllo Purse
Pear, Honey Cinnamon, Toasted Walnuts

Pistachio Chicken Phyllo Purses
Smoked Ground Chicken, Goat Cheese, Pistachios, Dried Apricots

Wild Mushroom Tarts
Herbs, Asiago Cheese

Spicy Pumpkin Soup Shooters GF
Avocado Cream, Black Bean and Andouille Sausage Garnish

Pear and Pumpkin Tart
Puff Pastry, Blue Cheese

Smoked Salmon
Homemade Blini, Capers, Lemon Crème Fraiche

Italian Meatballs
Homemade with Italian Sausage and Scratch made Marinara

Polenta Bites,, GF
Asiago, Sundried Tomato, Boursin Cheese, Artichoke

MORE AVAILABLE UPON REQUEST