



## PEARSON'S COCKTAIL MENU

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

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### 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***

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*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

**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

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## 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

**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

**Corn Scallion Muffins** - Layered w/ Ham and Peach Chutney

**Coconut Chicken Bites** - Orange Horseradish Sauce

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## **TRY OUR SIGNATURE SKEWERS**

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**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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## **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

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## **PETITE CARVED SANDWICHES**

*Add \$8 per person.*

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### **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.*