



PEARSON'S WEDDING & HORS D'OEUVRES DINNER MENU (100 or More Guests)

Pricing available by request for weddings of less than 100 Guests. Please email Chef Kim.

Tier One

\$30 per person plus tax and gratuity of 20%

- Choice of one salad selection
- Choice of two entree selections
- Choice of two side selections
(additional sides available for \$2.50 per person)
- Bread and butter
- Includes china place setting, water glass, three-piece flatware setting
- Buffet set-up includes table linens, chaffing dishes, serving utensils, buffet table decor

Tier Two

\$34 per person plus tax and gratuity of 20%

- Choice of two Hors d'Oeuvre selections
- Choice of one salad selection
- Choice of two entree selections
- Choice of two side selections
(additional sides available for \$2.50 per person)
- Bread and butter
- Includes china place setting, water glass, and three-piece flatware setting.
- Buffet set-up includes table linens, chaffing dishes, serving utensils, buffet table decor

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

Hors d'Oeuvres

Sweet Potato Biscuits

Ham and spiced orange marmalade

Grilled Orange Chicken Skewers

Orange cream sauce, raisins, walnuts

Cranberry Orange Muffins

Smoked turkey

Buttermilk Cheddar Biscuits

Chicken salad

Chicken & Waffle Bites

*Cornmeal-crust chicken,
house-made peach chutney*

Tomato & Fresh Mozzarella Skewers

Basil pesto drizzle

Wild Mushroom Phyllo Purses

Walnuts, Boursin, fresh herbs

Phyllo Purses

Pear, brie, walnuts, honey

Baked Brie

Choice of:

- *Carmel almond sauce,
gingersnaps, fruit garnish*
- *Berry sauce, gingersnaps,
fruit garnish*
- *Pear and date chutney,
gingersnaps, fruit garnish*

Spinach & Feta Stuffed Mushroom

*Creamy spinach, sun-dried
tomatoes, feta, mascarpone*

Sausage Stuffed Mushroom

*Italian sausage, pine nuts, sun-
dried tomatoes, cheeses*

Spicy Italian Meatballs

House-made Marinara

Swedish Meatballs

Portobello Marsala Meatballs

Jamaican Jerk Turkey Meatballs

Sweet pineapple chutney

Chicken Apple Sausage Puffs

*Manchego cheese, apple,
Dijon mustard and wrapped
in puff pastry salads*

Spinach, Red Pepper & Three Cheese Quiche

Entrees

Specialty items include price per person.

Pecan Crusted Chicken

Peach chutney or Dijon cream sauce

Chicken Marsala

Portobello mushrooms

Lemon Grilled or Sautéed Chicken

Lemon caper cream sauce

Mojito Grilled Chicken

Grilled peaches, peach glaze

Marinated Grilled Beef

Choice of:

- *Spicy roasted poblano-corn relish*
- *Herb Portobello sauce*

Cherry Grilled Pork Loin

Cherry compote, demi-glaze

Tuscan Chicken

*Sun-dried tomatoes, fontina, basil
buerre blanc*

Teriyaki Chicken

*Scallions, sesame seeds, mango
sesame soy sauce*

Orange Grilled Chicken

*Walnuts, currants, orange
cream sauce*

Pepper-crusted Beef

Cognac cream sauce

Asian Marinated Flank Steak \$3

Beef Stroganoff

*Portobello mushrooms, creamy
demi-glaze*

Pesto Blackened Chicken

Choice of:

- *Sweet chili cream sauce*
- *Fruit salsa*

Balsamic Marinated Grilled Chicken

*Mozzarella, provolone, mushrooms,
marsala sauce*

Sesame Crusted Pork Loin

*Ginger, garlic, sesame oil, soy sauce,
mango chutney*

Caribbean Pork Loin

Pineapple rum glaze

Beef Bourguignon

Onions, mushrooms, burgundy sauce

Seafood Entrees

Specialty items include price per person.

Mediterranean Tilapia

Tomatoes, Kalamata olives, onions, garlic

Blackened Tilapia

Fruit salsa

Roasted Mahi Mahi

Curry tomato cream sauce

Fiesta Roasted Salmon

Tomatoes, cilantro, garnished with lime crema, \$2

Pastas & Salads

Spring Salad

Strawberries, apples, candied walnuts, mozzarella, raspberry vinaigrette

Pearson's Signature Salad

Romaine and 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 with choice of dressing

Seafood Gratin

Shrimp, crab, scallops, white wine cream sauce over penne pasta

Pasta Primavera

Summer vegetables, asiago parmesan cream sauce

Farfalle Pasta

Fresh mozzarella, basil, asparagus, spinach, olives, tomatoes

Grilled Chicken

Roasted peppers, garlic, artichokes, spinach, gorgonzola, chicken glaze over choice of pasta

Meatballs and Linguine

Mushrooms, sun-dried tomatoes, house-made Italian sausage tomato sauce

Carving Stations

Each selection cost is per person.

Marinated Grilled Beef Tenderloin

Served medium with horseradish sauce, mushroom marsala sauce and mini rolls, **\$12**

Prime Rib

Marinated with fresh herbs, onions and spices and served medium with Au Jus, horseradish sauce and mini rolls, **\$12**

Citrus Glazed Ham

Chutney, spreads, mini rolls, **\$5**

Sirloin Top Round Roast

Pepper crusted and slow roasted with herbs and onions, served with Au Jus, horseradish sauce and mini rolls, **\$8**

Cajun Pork Loin

Cornbread apple stuffing, **\$3**

Stuffed Pork Loin

Boursin, toasted pine nuts, spinach, herb Au Jus, **\$6**

Smoked Beef Brisket

Pepper crusted and smoked for eight hours, served with house-made BBQ sauce and mini rolls, **\$8**

Roasted Turkey Breast

Herb and citrus, served with cranberry apple orange chutney, turkey gravy, mini rolls, **\$5**

Bacon Wrapped Apple

Marinated Pork Loin

Apple Dijon cream sauce, **\$3**

Vegetables & Sides

Balsamic Glazed Green Beans

Toasted almonds, caramelized shallots

Italian Green Beans

Onions, garlic, tomatoes, bacon

Vegetable Mélange

Steamed with lemon, herbs, butter

Ratatouille Gratin

Tomato, eggplant, squash, zucchini, onion, garlic, fontina, parmesan

Honey Glazed Carrots

Honey, cilantro

Zucchini & Yellow Squash Gratin

Onion, Swiss, cheddar, topped with breadcrumbs

Vegetables & Sides (continued)

Garlic & Herb Roasted New Potatoes

Olive oil, garlic, rosemary

Garlic Mashed Potatoes

*Yukon gold potatoes, roasted garlic
or fennel & thyme*

Roasted New Potatoes

Olive oil, mustard seeds

Mascarpone Risotto

Onions, mascarpone, fontina

Maple Sweet Potato Puree

*Cinnamon, brown sugar,
maple syrup*

Corn Pudding

*Onion, cream, bacon, white
cheddar cheese*

Orzo

Olive oil, zucchini, carrots, cream

Couscous

Toasted nuts, scallions, dried fruit

Ginger-Coconut Basmati Rice

*Coconut milk, coconut water, ginger,
toasted shredded coconut*

Wild & White Rice Pilaf

*Toasted pecans, dried
apricots, scallions*

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.