

Dinner Menu

Seafood:

Sweet and Spicy Grilled Salmon

Plank Grilled Salmon with a cool Cucumber Dill Sauce

Pistachio Encrusted Salmon with Key Lime Beurre Blanc

White Wine Lemon Poached Salmon with a Crisp Parmesan Crust

Thai Shrimp Curry over fluffy Jasmine Rice with fresh Mint, Basil and Cilantro

**Mediterranean Mahi Mahi sautéed with Tomato, Capers, Olives, Garlic, Fresh Basil served in a bed of Turmeric scented Potatoes

**Pan Seared Mahi Mahi with a Tuscan White Bean Relish

**Cashew Encrusted Grouper with Mandarin Orange Butter

**Pecan Encrusted Grouper filet with a Jamaican Rum Butter Sauce

Poultry:

Lemon Herb Grilled Chicken

Italian Chicken Roulade with Fresh Mozzarella, Caramelized Onions, Sun-dried Tomatoes and fresh Herbs draped in a velvety Mornay sauce

Chicken Cordon Bleu with a Creamy Raspberry Dijon Sauce

Stuffed Chicken Breast Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese

Southwestern Spiced Grilled Chicken with fresh Black Bean Corn Salsa, Cilantro Crème and Crispy Tortilla Strips

Chicken Marsala with a rich Wild Mushroom Demi Glace

Chicken Piccata with a bright Lemon Dill Sauce

Five Spice Seared Duck Breast with Mango Black Bean Salsa

Roast Duck Breast with Port Cherry Pan Sauce

***Consuming Raw or Undercooked Meats and/or Seafood may result in foodborne illness.**

904-446-5057

904-270-2010

rachel@thepperfectpearcateringco.com

Pork:

Spiced Pork Loin with Raspberry Balsamic Sauce

Brined Pork Chops with a spiced Apple Cranberry Chutney

Caribbean Pork Roulade with fresh Mango and sun-dried Cranberries brushed with a salty sweet Hoisen Glaze

Roast Pork with Caramelized Leeks (a client favorite)

Beef:

Beef Burgundy with a rich Wild Mushroom Veal Demi Glace

Stuffed Steak Roulade with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries and Provolone Cheese

Petite Tri Tip Steak with a Blackberry Demi Glace

Petite Tri Tip Steak with a Shitake Gorgonzola Pan Sauce

Espresso Rubbed Tri Tip Steak with creamy Roast Garlic Cambazola Cheese Spread

Petite Tri Tip Steak with a unique Boursin Cheese and Sun-dried Cherry Spread

Veggie Lovers:

Slow Roast Vegetable Pasta with Mild Goat Cheese Medallions and fresh Chopped Basil

Teriyaki Noodle Bowl with Stir Fry Veggies and Marinated Tofu

Grilled Vegetable Lasagna (Cream Sauce or Marinara)

Spaghetti Squash topped with a Chunky Garden Vegetable Ragu



***Consuming Raw or Undercooked Meats and/or Seafood may result in foodbourne illness.**

904-446-5057

904-270-2010

rachel@theperfectpearcateringco.com

Meal Enhancements

Caramelized Winter Vegetables

Herb Roast Potato Medley

Creamy Roast Garlic Mashers

Bacon Balsamic Green Beans

Crisp Asian Slaw

Smoked Gouda Mac & Cheese

Hawaiian Yam Stuffing with Macadamia Nuts

Five Cheese Au Gratin Potatoes

Almond Butter Green Beans

Whipped Yams

Truffle Lemon Orzo Pasta

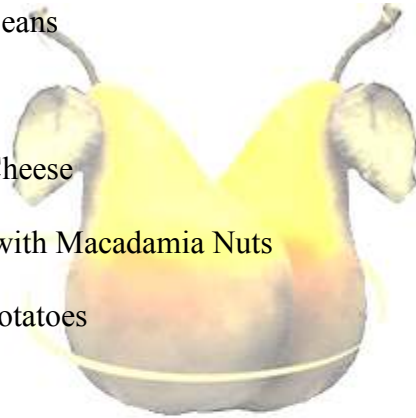
Roast Asparagus

Cilantro Coleslaw

Current & Pine Nut Couscous

Cashew Wild Rice Pilaf

Island Rice



Garden Greens

Garden Salad with Roasted Sunflower Seeds
and your choice of Two(2) Dressings

Bistro Spinach Salad with Mandarin Oranges, s
Sweet dried Cranberries, crumbled Bleu Cheese
Toasted Almonds and Blush Wine Vinaigrette

Traditional Cesar Salad with Parmesan Crisps
And Toasted Pines Nuts

Oriental Salad with Mandarin Oranges,
Toasted Almonds, Red Peppers, Carrots,
Sprouts and Scallions. Sesame Ginger Dressing

Pear and Gorgonzola Salad
with candied Pecans and
Honey Balsamic Dressing

Fresh Tomato, Red Onion,
Bleu Cheese and creamy
Poppy Seed dressing

Mediterranean Orzo Pasta

Caprese Salad with Grape
Tomatoes, Fresh Basil and
Buffalo Mozzarella