

Hors D Oeuvres Menu Packages:

Tier One

Passed Hors D Oeuvres:

Choose Four (4)

The following items will be passed on decorative trays garnished with appropriate fresh flowers/herbs.

Miniature Lump Crab Cakes with Mango Poppy Seed Vinaigrette

~

Shrimp Ceviche served in Asian Spoon

~

Rosemary Shrimp Skewers

~

Pecan Encrusted Chicken Bites with Cherry Jalapeno Compote

~

Ginger Pork Dumplings in Asian Spoon

~

Bruschetta with Basil Pesto Aoli, Crispy Bacon and Aged Parmesan Cheese

~

Miniature Turkey and Havarti Sandwiches with Arugula & Cranberry Aioli

~

Espresso Steak Skewers with Warm Bleu Cheese Sauce

~

Black Bean Corn Cakes with Cilantro Crème (vegetarian option)

~

Perfect Pear Pizzette with Merlot Wine Reduction (vegetarian option)

Stationary Hors D Oeuvres:

Choose One (1)

The following food items will be artfully displayed on designated buffet table and garnished appropriately

Artisan Dips and Spreads Display

Roast Red Pepper Hummas, Tuscan White Bean Spread, Greek Olive Tapanade, Italian Tomato Relish, Basil Pesto Spread, Toasted Flatbreads, Cubed Focaccia Bread, Bread Sticks & Gourmet Crackers.

~

Imported Cheese Display

Selection of fine Imported Cheeses, Gourmet Crackers, Dried Fruits, Berries, Grapes and Spiced Nuts.

~

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Fresh Fruit Display

Selection of cubed Melons, sweet Pineapple, fresh Berries, and assorted Tropical Fruits served with Malibu Dipping Sauce.

~

Fresh Vegetable Crudite Basket

Creamy Dill Dip

~

Seafood Display

Add for \$12 per person ~ Substitute for \$8 per person

Grilled Gulf Shrimp with Bloody Mary Cocktail Sauce, Oysters on the Half Shell with Lemon Wedges, Hot Sauce and Crackers, Snow Crab Claws, Oven Roast Coho Salmon with Cool Cucumber Dill Sauce

~

Market Display

Add for \$7 per person ~ Substitute for \$3 per person

Imported Cheese Display with grapes, berries and crackers, Assorted Dips and Spreads with Flatbreads & cubed Focaccia, Oven Roast Coho Salmon with cool Cucumber Dill Sauce, Vegetable Crudités with creamy Dill Sauce

Chef Attended Carving Station:

Choose One (1)

Marinated Beef Tenderloin

Shitake Gorgonzola Pan Sauce

~Add \$4pp~

~

Herb Encrusted Prime Rib

Apple Horseradish Sauce

~

Spiced Pork Loin

Raspberry Balsamic Sauce

~

Caribbean Pork Roulade with fresh Mango

Ginger Hoisen Grilling Sauce

Menu Upgrades:

Sweet Send Off:

Add \$3.5 per person

Petite Sweets

Coconut Macaroons
Kahlua Cinnamon Brownie Bites
Lemon Madeline Cookies
Raspberry Almond Tartlets

~Chinese style To Go boxes provided for guests to take with them~

After Dinner Drinks

Add \$5pp

Gourmet Coffee Station

Freshly Brewed Regular and Decaf Coffee served in Decorative Silver Urns with assorted toppings including: Vanilla Whipped Cream, Peppermints, Chocolate Curls, Cinnamon Sugar, Vanilla, Chocolate & Hazelnut Syrups.

~Coffee Served in Decorative Silver Urn~

*The Perfect
Pear*

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Hors D Oeuvres Menu Packages:

Tier Two

Passed Hors D Oeuvres:

Choose Five (5)

The following items will be passed on decorative trays garnished with appropriate fresh flowers/herbs.

Miniature Lump Crab Cakes with Mango Poppy Seed Vinaigrette

~

Shrimp Ceviche served in Asian Spoon

~

Rosemary Shrimp Skewers

~

Pecan Encrusted Chicken Bites with Cherry Jalapeno Compote

~

Ginger Pork Dumplings in Asian Spoon

~

Bruschetta with Basil Pesto Aoli, Crispy Bacon and Aged Parmesan Cheese

~

Miniature Turkey and Havarti Sandwiches with Arugula & Cranberry Aioli

~

Espresso Steak Skewers with Warm Bleu Cheese Sauce

~

Black Bean Corn Cakes with Cilantro Crème (vegetarian option)

~

Perfect Pear Pizzette with Merlot Wine Reduction (vegetarian option)

Stationary Hors D Oeuvres:

Choose Two (2)

The following food items will be artfully displayed on designated buffet table and garnished appropriately

Artisan Dips and Spreads Display

Roast Red Pepper Hummas, Tuscan White Bean Spread, Greek Olive Tapanade, Italian Tomato Relish, Basil Pesto Spread, Toasted Flatbreads, Cubed Focaccia Bread, Bread Sticks & Gourmet Crackers.

~

Imported Cheese Display

Selection of fine Imported Cheeses, Gourmet Crackers, Dried Fruits, Berries, Grapes and Spiced Nuts.

~

Fresh Fruit Display

Selection of cubed Melons, sweet Pineapple, fresh Berries, and assorted Tropical Fruits served with Malibu Dipping Sauce

~

Fresh Vegetable Crudite Basket

Creamy Dill Dip

Seafood Display

Add for \$12 per person ~ Substitute for \$8 per person

Grilled Gulf Shrimp with Bloody Mary Cocktail Sauce, Oysters on the Half Shell with Lemon Wedges, Hot Sauce and Crackers, Snow Crab Claws, Oven Roast Coho Salmon with Cool Cucumber Dill Sauce

~

Market Display

Add for \$7 per person ~ Substitute for \$3 per person

Imported Cheese Display with grapes, berries and crackers, Assorted Dips and Spreads with Flatbreads & cubed Focaccia, Oven Roast Coho Salmon with cool Cucumber Dill Sauce, Vegetable Crudités with creamy Dill Sauce

Chef Attended Food Stations:

Choose One (1)

The following menu items will be prepared in front of guests by professional Station Chefs clad in black.

The Perfect Grill Station

Assorted Meat & Vegetable Kebobs grilled to order and served with an assortment of sauces to be "painted" on by guests

Meats:

Teriyaki Marinated Steak

~

Lemon-Herb Marinated Chicken

~

Spiced Pork Loin

~

Veggie

~

Grill Sauces:

Sweet Teriyaki Glaze
Bourbon Brown Sugar Glaze
Herb Infused Oil
Spicy Chili Garlic Sauce

***Pine Nut and Golden Raisin Couscous
Mediterranean Salad with Feta Cheese***

~Served in Martini Glass~

Italian Station:

Creamy Risotto Carbonara
Sweet Peas, Wild Mushrooms
Crispy Pancetta, Grated Parmesan Cheese

Grilled Chicken Marsala
Wild Mushroom Pan Sauce

Traditional Cesar Salad
Toasted Pine Nuts, Focaccia Croutons
~Served in Martini Glass~

Asian Station:

Asian Stir Fry Vegetables
Spicy Peanut Sauce
Thick Udon Noodles
~Served in Miniature Chinese Boxes with wooden Chopsticks~

Carved Pork Loin with Ginger Hoisen Grilling Sauce
Crisp Asian Slaw

Southern Style Station:

Fall off the Bone Baby Back Ribs
Peach Zinfandel Grilling Sauce
Baked Macaroni & Cheese
Perfect Pear Signature Salad

Sautéed Gulf Shrimp & Creamy Gouda Grits
~Served in Martini Glass~

Baja Fish Taco Station:

Masa Fried White Fish in soft Corn Tortilla

Shredded Cabbage
Pico de Gallo salsa
Cilantro Lime Sauce
Colby Jack Cheese

Spiced Black Beans and Yellow Rice

All American Slider Station:

Miniature Cheeseburgers

Cheddar cheese, Ketchup, Mustard & Pickle on soft Hawaiian Roll

Southwestern Chicken Club

Bacon, Pepper Jack cheese, Lettuce, Tomato and Chipotle Aioli

Barbeque Pulled Pork

Strawberry Dr Pepper Grilling Sauce, Jalapeno Cilantro Coleslaw

Fresh Cut French Fries and Spiced Sweet Potato Fries

Menu Upgrades:

Bistro Carving Station

Marinated Beef Tenderloin carved to order

Shitake Gorgonzola Pan Sauce

Add for \$14pp ~ Substitute for \$8pp

Herb Encrusted Prime Rib carved to order

Apple Horseradish Sauce

Add \$12pp ~ Substitute for \$6pp

Perfect Pear Signature Salad

~

Herb Roast Potato Medley

~

Poppy Seed Dinner Rolls

Whipped Herb Butter

Sweet Send Off:

Add \$3.5 per person

Petite Sweets

Coconut Macaroons
Kahlua Cinnamon Brownie Bites
Lemon Madeline Cookies
Raspberry Almond Tartlets

~Chinese style To Go boxes provided for guests to take with them~

After Dinner Drinks

Add \$5pp

Gourmet Coffee Station

Freshly Brewed Regular and Decaf Coffee served in Decorative Silver Urns with assorted toppings including: Vanilla Whipped Cream, Peppermints, Chocolate Curls, Cinnamon Sugar, Vanilla, Chocolate & Hazelnut Syrups.

~Coffee Served in Decorative Silver Urn~



*The Perfect
Pear.*

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Hors D Oeuvres Menu Packages:

Tier Three

Passed Hors D Oeuvres:

Choose Five (5)

The following items will be passed on decorative trays garnished with appropriate fresh flowers/herbs.

Miniature Lump Crab Cakes with Mango Poppy Seed Vinaigrette

~

Shrimp Ceviche served in Asian Spoon

~

Rosemary Shrimp Skewers

~

Pecan Encrusted Chicken Bites with Cherry Jalapeno Compote

~

Ginger Pork Dumplings in Asian Spoon

~

Bruschetta with Basil Pesto Aoli, Crispy Bacon and Aged Parmesan Cheese

~

Miniature Turkey and Havarti Sandwiches with Arugula & Cranberry Aioli

~

Espresso Steak Skewers with Warm Bleu Cheese Sauce

~

Black Bean Corn Cakes with Cilantro Crème (vegetarian option)

~

Perfect Pear Pizzette with Merlot Wine Reduction (vegetarian option)

Stationary Hors D Oeuvres:

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Market Display:

Imported Cheese Display with grapes, berries and crackers, Assorted Dips and Spreads with Flatbreads & cubed Focaccia, Vegetable Crudités with creamy Dill Sauce, Oven Roast Coho Salmon with cool Cucumber Dill Sauce, Snow Crab Claws, Grilled Gulf Shrimp with Bloody Mary Cocktail Sauce

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Chef Attended Food Stations:

Choose Two (2)

The following menu items will be prepared in front of guests by professional Station Chefs clad in black.

Bistro Carving Station

Marinated Beef Tenderloin carved to order
Shitake Gorgonzola Pan Sauce

***Herb Encrusted Prime Rib** may be substituted

~
Perfect Pear Signature Salad

~
Herb Roast Potato Medley

~
Poppy Seed Dinner Rolls
Whipped Herb Butter

Grill Station

Assorted Meat & Vegetable Kebobs grilled to order and served with an assortment of sauces to be "painted" on by guests

Meats:

Teriyaki Marinated Steak

~
Lemon Herb Marinated Chicken

~
Spiced Pork Loin

~
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Veggie

~
Grill Sauces:

Sweet Teriyaki Glaze

Bourbon Brown Sugar Glaze

Herb Infused Oil

Spicy Chili Garlic Sauce

Pine Nut and Golden Raisin Couscous

Mediterranean Salad with Feta Cheese

~Served in Martini Glass~

Italian Station:

Creamy Risotto Carbonara
Sweet Peas, Wild Mushrooms
Crispy Pancetta, Grated Parmesan Cheese

Grilled Chicken Marsala
Wild Mushroom Pan Sauce

Traditional Cesar Salad
Toasted Pine Nuts, Focaccia Croutons
~Served in Martini Glass~

Asian Station:

Asian Stir Fry Vegetables
Spicy Peanut Sauce
Thick Udon Noodles
~Served in Miniature Chinese Boxes with wooden Chopsticks~

Carved Pork Loin with Ginger Hoisen Grilling Sauce
Crisp Asian Slaw

Southern Style Station:

Fall off the Bone Baby Back Ribs
Peach Zinfandel Grilling Sauce
Baked Macaroni & Cheese
Perfect Pear Signature Salad

Sautéed Shrimp & Creamy Gouda Grits
~Served in Martini Glass~

Baja Fish Taco Station:

Masa Fried White Fish in soft Corn Tortilla
Shredded Cabbage
Pico de Gallo salsa
Cilantro Lime Sauce
Colby Jack Cheese
Spiced Black Beans and Yellow Rice

All American Slider Station:

Miniature Cheeseburgers

Cheddar cheese, Ketchup, Mustard & Pickle on soft Hawaiian Roll

Southwestern Chicken Club

Bacon, Pepper Jack cheese, Lettuce, Tomato and Chipotle Aioli

Barbeque Pulled Pork

Strawberry Dr Pepper Grilling Sauce, Jalapeno Cilantro Coleslaw

Fresh Cut French Fries and Spiced Sweet Potato Fries

After Dinner Drinks

Gourmet Coffee Station

Freshly Brewed Regular and Decaf Coffee served in Decorative Silver Urns with assorted toppings including: Vanilla Whipped Cream, Peppermints, Chocolate Curls, Cinnamon Sugar, Vanilla, Chocolate & Hazelnut Syrups.

~Coffee Served in Decorative Silver Urn~

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