



Dinner Menu Packages

~Per Person Price Includes All Food Items Listed~

~Staffing, Rentals, Bar Service Priced Separately~

~This menu is suited for Buffet or Plated style of service~

Collection One

Three (3) Passed Hors D'oeuvres
Fresh Baked Bread Basket with Butter
One (1) Salad
Two (2) Entrées
Two (2) Side Items

Collection Two

Three (3) *Passed Hors D Oeuvres*
One (1) *Stationary Display*
Fresh Baked Bread Basket with Butter
One (1) Salad
Two (2) Entrees
Three (2) Side Items

Collection Two

Three (4) *Passed Hors D Oeuvres*
One (1) *Stationary Display*
Fresh Baked Bread Basket with Butter
One (1) Salad
Two (2) Entrees
Three (3) Side Items

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

Collection One Hors D' Oeuvres

Vegetarian

Vietnamese Spring Rolls
Avocado Lime Sauce

Roasted Mushroom Crostini
Triple Cream Brie

Fried Green Tomatoes
Pimento Goat Cheese Mousse

Parmesan Risotto Bites
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Mediterranean Flat Bread
Roasted Red Pepper & Goat Cheese

Mac & Cheese Bites
Classic or Sriracha Honey

Perfect Pear Flatbread
*Pears + Blue Cheese + Candied Pecans +
Balsamic*

Watermelon Green Tomato Bruschetta
Feta + Mint + Basil

Classic Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Ricotta Stuffed Mushrooms
Spinach & Artichoke

Stuffed Medjool Dates
Goat Cheese + Pistachios

Coconut Corn Cakes
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

Buffalo Chicken Flatbread
Creamy Buffalo Blue Sauce

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Smoked Chicken Salad
Fillo Tart Shell

Chicken Satay
Thai Cashew Sauce

Chicken Parmesan Fritter
Sundried Tomato Alfredo

Tandoori Chicken Skewers
Yogurt Cucumber Raita

Fried Chicken Slider
Honey Hot Sauce + Dill pickles

Chicken Carnitas Tacos
Grilled Corn Cilantro Crema

Thyme Smoked Chicken
Ricotta + Roasted Grapes

Seafood

Smoked Salmon Canapé
Lemon Caper Drizzle

Bloody Mary Shooters
Shrimp Ceviche

Shrimp & Grits Fritters
Pepper Jack Cream

Bacon Wrapped Shrimp
Smokey Onion Caramel

Bahamian Conch Fritters
Roasted Red Pepper Remoulade

Shrimp Salad Tacos
Arugula + Flour Tortilla

Shrimp Bruschetta
Creamed Leeks + Basil Pest

Beef & Pork

Mini Cuban

Pulled Pork + Bacon + Dijon

Tenderloin Canapé

Boursin + Cherry Jam

Short Rib Slider

Rosemary Horseradish

Pulled Pork Canapé

Cornbread + Peach Butter

Savory Popper Cheesecake

Bacon + Jalapeno

Potato Bites

Chive Cream + Bacon

Balsamic Steak Skewer

White Cheddar Fondue

Pork Tenderloin Crostini

Bourbon Dijon Cream

Shortrib Flatbread

Swiss Cheese + Horseradish Cream

BLT Bites

Cajun Ranch

Collection One Entrees

Seafood

*Mahi Mahi, Salmon, or Icelandic Cod
(Ask About our Fresh Market Priced Fish)*

Preparations:

Blackened, Pan Seared, Parmesan Garlic Crust, Almond Crust, Coconut Macadamia Crust, Olive and Sundried Tomato Crust, Pecan Crusted, Andouille Crusted

Sauces:

*Key Lime Beurre Blanc
Lemon Thyme Beurre Blanc
Roasted Red Pepper Remoulade
Creamy Dill Sauce
Grilled Pineapple Pico De Gallo
Sweet Chili Glaze
Parmesan & Lemon Fromage
Ginger Rum Butter Sauce
Sweet Soy Glaze*

Poultry

Chicken Breasts or Boneless Chicken Thighs

Preparations: *Grilled, Blackened, Fried, Pan Seared or Oven Roasted*

Sauces:

*Basil Pesto Cream Sauce
Lemon Caper Cream Sauce*

Roasted Red Pepper & Creamy Goat Cheese Sauce
Marsala Wine & Mushroom Sauce
Creamy Roasted Leek Sauce
Sundried Tomato Alfredo & Caramelized Onion Sauce
Herb & White Wine Butter Sauce
Picante Beurre Blanc
Fresh Tomato Bruschetta with Melted Mozzarella & Balsamic Glaze

Pork

Pork Tenderloin, Bone in Pork Chops, Seasonal Pork Roulade

Preparations: *Grilled, Oven Roasted, Pan Seared, Fried (Chops Only)*

Sauces: *Sweet Soy Glaze & Spicy Mayo*
Port Wine Reduction
French Onion Gravy
Black Pepper White Gravy
Blueberry BBQ Sauce
Cherry Red Wine Glaze
Smokey Onion Caramel
Bacon & Roasted Jalapeno Cream Sauce

Vegetarian

Smoked Tofu with a Roasted Pablano Tomato Cream Sauce
Seasonal Stuffed Portobello Mushrooms
Grilled Vegetable Lasagna with Creamy Tomato Alfredo
Eggplant Parmesan with Penne Pasta
Seasonal Risotto Stuffed Peppers

Beef

Flank Steak, Flat Iron, Braised Beef Shortrib
(Filet, New York Strip & Rib Eye available for an upcharge of \$5.00pp)

Preparations: *Pan Seared, Grilled, Espresso Rubbed,*
Braised (Shortrib Only), Churrasco

Sauces:

Green Peppercorn Au Poivre
Cambozola Cream Sauce
Rosemary Horseradish Demi
Creamy Mushroom Parmesan Sauce
Red Wine Mushroom Demi
Chimichurri
Truffled Herb Beurre Blanc
Romesco Sauce
Bacon & Charred Scallion Cream Sauce

Salads

Perfect Pear Signature Salad

Artisan Greens, Roasted Pears, Candied Pecans, Gorgonzola & Honey Balsamic Dressing

Superfood Salad

Superfood Lettuce Blend, Sunflower Seeds, Blueberries, Grape Tomatoes, Mandarin Oranges & Creamy Avocado Dressing

Bistro Spinach Salad

Baby Spinach, Roasted Mushrooms, Hard Boiled Eggs, Red Onion, Parmesan Cheese, Bacon & Lemon Pepper Dressing

Caesar Salad

Crisp Romaine, Parmesan Cheese, House Made Croutons & Our House Made Caesar Dressing

Fiesta Salad

Artisan Greens, Black Bean & Corn Salsa, Crispy Tortilla Strips, Grape Tomatoes, Cotjija Cheese & Cilantro Lime Dressing

Garden Salad

Artisan Greens, Grape Tomatoes, Red Onions, Cucumber, Croutons, Shaved Parmesan served with Cajun Ranch

Goddess Salad

Fresh Field Greens with Sweet Mission Figs, Grape Tomatoes, Red Onion, Toasted Pumpkin Seeds, Roasted Corn tossed with Creamy Goddess Dressing

Collection One Sides

Smoked Gouda Mac & Cheese

Bacon Balsamic Green Beans

Herb Roasted Potatoes

Caramelized Winter Vegetables

Creamy Garlic & Leek Fingerlings

Seasonal Vegetable Medley

Mashed Red Skinned Potatoes

Lemon Parmesan Asparagus

Roasted Brown Butter Sweet Potatoes

Roasted Lemon Garlic Broccolini

Garlic Alfredo Pasta

Broccoli Cheese Casserole

5 Cheese Au Gratin Potatoes

Summer Squash Bake

Seasonal Rice Pilaf

Almond Butter Green Beans

Collection Two Hors D' Oeuvres

Vegetarian

Vietnamese Spring Rolls

Avocado Lime Sauce

Roasted Mushroom Crostini

Triple Cream Brie

Fried Green Tomatoes

Pimento Goat Cheese Mousse

Parmesan Risotto Bites

Wild Oregano + Sundried Tomato Cream

Potato Bites

Chive Mousse + Gorgonzola Crumble

Spanakopita

Roasted Garlic Tzatziki

Mediterranean Flat Bread

Roasted Red Pepper & Goat Cheese

Mac & Cheese Bites

Classic or Sriracha Honey

Perfect Pear Flatbread

*Pears + Blue Cheese + Candied Pecans +
Balsamic*

Watermelon Green Tomato Bruschetta

Feta + Mint + Basil

Classic Bruschetta

Fresh Mozzarella + Tomato + Basil + Balsamic

Ricotta Stuffed Mushrooms

Spinach & Artichoke

Stuffed Medjool Dates

Goat Cheese + Pistachios

Coconut Corn Cakes

Ginger Lime Aioli

White Cheddar Tartlets

Red Onion Jam

Poultry

Aztec Chicken Empanadas

Agave Drizzle

Buffalo Chicken Flatbread

Creamy Buffalo Blue Sauce

Tempura Chicken Bites

Ginger Orange Compote

Chicken & Waffle Bites

Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone

Ginger Thyme Aioli

Smoked Chicken Salad

Fillo Tart Shell

Chicken Satay

Thai Cashew Sauce

Chicken Parmesan Fritter

Sundried Tomato Alfredo

Tandoori Chicken Skewers

Yogurt Cucumber Raita

Fried Chicken Slider

Honey Hot Sauce + Dill pickles

Chipotle BBQ Turkey Slider

Pineapple Cucumber Slaw

Chicken Carnitas Tacos

Grilled Corn Cilantro Crema

Thyme Smoked Chicken

Ricotta + Roasted Grapes

Seafood

Smoked Salmon Canapé
Lemon Caper Drizzle

Tuna Poke Wontons
Spicy Mayo + Sweet Soy

Bloody Mary Shooters
Shrimp Ceviche

Crab Petite Fours
With Melon

Shrimp & Grits Fritters
Pepper Jack Cream

Shrimp Spring Rolls
Sweet Thai Chili

Bacon Wrapped Shrimp
Smokey Onion Caramel

Mini Crab Cakes
Lemon Chive Aioli

Bahamian Conch Fritters
Roasted Red Pepper Remoulade

Shrimp Salad Tacos
Arugula + Flour Tortilla

Shrimp Bruschetta
Creamed Leeks + Basil Pesto

Smoked Oyster Po Boy Slider
Red Pepper Remoulade + LTO

Beef & Pork

Mini Cuban
Pulled Pork + Bacon + Dijon

Churasco Steak Skewers
Chimichurri Aioli

Beef Wellington Crostini
Truffle Pate + Horseradish

Tenderloin Canapé
Boursin + Cherry Jam

Pork Belly Taco
Honey Jalapeno Aioli

Short Rib Slider
Rosemary Horseradish

Barbacoa Empanadas
Ancho Lime Crema

Pulled Pork Canapé
Cornbread + Peach Butter

Bacon Blue Mac Bites
Blue Cheese + Balsamic

Savory Popper Cheesecake
Bacon + Jalapeno

Potato Bites
Chive Cream + Bacon

Balsamic Steak Skewer
White Cheddar Fondue

Pork Tenderloin Crostini
Bourbon Dijon Cream

Shortrib Flatbread
Swiss Cheese + Horseradish Cream

BLT Bites
Cajun Ranch

Collection Two Stationary Displays

Fresh Fruit Skewers

*Seasonal Fruit
Nuts, Black & White Fondue*

Veggie Patch

*Garden Fresh Vegetable Crudit ,
Chickpea & Chorizo Bruschetta,
Grilled Zucchini & Ricotta Dip + Pita Bread
Cajun Ranch + Black Bean Hummus*

Gourmet Dip Duo

*Warm Spinach Artichoke Dip
Smoked Salmon Dip or Maryland Crab Dip
Sliced Baguette*

Import & Domestic Cheese Board

*A Fine Selection Of Import & Domestic Cheeses
Candied Nuts & Honey Comb
Seasonal Fruit And Gourmet Crackers*

Bruschetta Display

*An Assortment Of Grilled And Toasted Breads
Tomato, Basil + Fresh Mozzarella
White Bean + Bacon Dip
Truffled Mushroom Dip*

Mediterranean Display

*Roasted Red Pepper Hummus
Smoked Walnut Olive Tapenade
Classic Caprese Skewers
Cured Meats, Cheese & Antipasto
Served with Grilled & Fried Pita*

Tailgate Display

*Warm Spinach Artichoke French Onion Dip
Buffalo Chicken Dip
House Made Kettle Chips
Grilled Bread
Celery + Carrots*

Biscuit Bar

*Petite House Made Biscuits
Assorted Cold Meats
Assorted Sliced Cheese
Mustard & Preserves*

Salsa Bar

*Guacamole
Chorizo Queso
Fire Roasted 3 Peppers Salsa
Flour Tortillas
Corn Tortilla Chips*

Collection Two Entrees

Seafood

*Mahi Mahi, Salmon, or Icelandic Cod
(Ask About our Fresh Market Priced Fish)*

Preparations:

*Blackened, Pan Seared, Parmesan Garlic Crust, Almond Crust, Coconut Macadamia
Crust, Olive and Sundried Tomato Crust, Pecan Crusted, Andouille Crusted*

Sauces:

*Key Lime Beurre Blanc
Lemon Thyme Beurre Blanc
Roasted Red Pepper Remoulade
Creamy Dill Sauce
Grilled Pineapple Pico De Gallo
Sweet Chili Glaze
Parmesan & Lemon Fromage
Ginger Rum Butter Sauce
Sweet Soy Glaze*

Poultry

Chicken Breasts or Boneless Chicken Thighs

Preparations: *Grilled, Blackened, Fried, Pan Seared or Oven Roasted*

Sauces:

Basil Pesto Cream Sauce
Lemon Caper Cream Sauce
Roasted Red Pepper & Creamy Goat Cheese Sauce
Marsala Wine & Mushroom Sauce
Creamy Roasted Leek Sauce
Sundried Tomato Alfredo & Caramelized Onion Sauce
Herb & White Wine Butter Sauce
Picante Beurre Blanc
Fresh Tomato Bruschetta with Melted Mozzarella & Balsamic Glaze

Pork

Pork Tenderloin, Bone in Pork Chops, Seasonal Pork Roulade

Preparations: *Grilled, Oven Roasted, Pan Seared, Fried (Chops Only)*

Sauces: *Sweet Soy Glaze & Spicy Mayo*
Port Wine Reduction
French Onion Gravy
Black Pepper White Gravy
Blueberry BBQ Sauce
Cherry Red Wine Glaze
Smokey Onion Caramel
Bacon & Roasted Jalapeno Cream Sauce

Vegetarian

Smoked Tofu with a Roasted Pablano Tomato Cream Sauce
Seasonal Stuffed Portobello Mushrooms
Grilled Vegetable Lasagna with Creamy Tomato Alfredo
Eggplant Parmesan with Penne Pasta
Seasonal Risotto Stuffed Peppers

Beef

Flank Steak, Flat Iron, Braised Beef Shortrib
(Filet, New York Strip & Rib Eye available for an upcharge of \$5.00pp)

Preparations: *Pan Seared, Grilled, Espresso Rubbed,
Braised (Shortrib Only), Churrasco*

Sauces:

Green Peppercorn Au Poivre
Cambozola Cream Sauce
Rosemary Horseradish Demi
Creamy Mushroom Parmesan Sauce
Red Wine Mushroom Demi
Chimichurri
Truffled Herb Beurre Blanc
Romesco Sauce
Bacon & Charred Scallion Cream Sauce

Salads

Perfect Pear Signature Salad

Artisan Greens, Roasted Pears, Candied Pecans, Gorgonzola & Honey Balsamic Dressing

Superfood Salad

Superfood Lettuce Blend, Sunflower Seeds, Blueberries, Grape Tomatoes, Mandarin Oranges & Creamy Avocado Dressing

Bistro Spinach Salad

Baby Spinach, Roasted Mushrooms, Hard Boiled Eggs, Red Onion, Parmesan Cheese, Bacon & Lemon Pepper Dressing

Caesar Salad

Crisp Romaine, Parmesan Cheese, House Made Croutons & Our House Made Caesar Dressing

Fiesta Salad

Artisan Greens, Black Bean & Corn Salsa, Crispy Tortilla Strips, Grape Tomatoes, Cotijja Cheese & Cilantro Lime Dressing

Garden Salad

Artisan Greens, Grape Tomatoes, Red Onions, Cucumber, Croutons, Shaved Parmesan served with Cajun Ranch

Goddess Salad

Fresh Field Greens with Sweet Mission Figs, Grape Tomatoes, Red Onion, Toasted Pumpkin Seeds, Roasted Corn tossed with Creamy Goddess Dressing

Collection Two Sides

Smoked Gouda Mac & Cheese

Bacon Balsamic Green Beans

Herb Roasted Potatoes

Caramelized Winter Vegetables

Creamy Garlic & Leek Fingerlings

Seasonal Vegetable Medley

Mashed Red Skinned Potatoes

Lemon Parmesan Asparagus

Roasted Brown Butter Sweet Potatoes

Roasted Lemon Garlic Broccolini

Garlic Alfredo Pasta

Broccoli Cheese Casserole

5 Cheese Au Gratin Potatoes

Summer Squash Bake

Seasonal Rice Pilaf

Almond Butter Green Beans

Collection Three Hors D' Oeuvres

Vegetarian

Vietnamese Spring Rolls
Avocado Lime Sauce

Roasted Mushroom Crostini
Triple Cream Brie

Fried Green Tomatoes
Pimento Goat Cheese Mousse

Parmesan Risotto Bites
Wild Oregano + Sundried Tomato Cream

Potato Bites
Chive Mousse + Gorgonzola Crumble

Spanakopita
Roasted Garlic Tzatziki

Mediterranean Flat Bread
Roasted Red Pepper & Goat Cheese

Mac & Cheese Bites
Classic or Sriracha Honey

Perfect Pear Flatbread
*Pears + Blue Cheese + Candied Pecans +
Balsamic*

Watermelon Green Tomato Bruschetta
Feta + Mint + Basil

Classic Bruschetta
Fresh Mozzarella + Tomato + Basil + Balsamic

Ricotta Stuffed Mushrooms
Spinach & Artichoke

Stuffed Medjool Dates
Goat Cheese + Pistachios

Coconut Corn Cakes
Ginger Lime Aioli

White Cheddar Tartlets
Red Onion Jam

Poultry

Aztec Chicken Empanadas
Agave Drizzle

Buffalo Chicken Flatbread
Creamy Buffalo Blue Sauce

Tempura Chicken Bites
Ginger Orange Compote

Chicken & Waffle Bites
Sweet & Spicy Pecan Sauce

Jerk Chicken Tostone
Ginger Thyme Aioli

Smoked Chicken Salad
Fillo Tart Shell

Chicken Satay
Thai Cashew Sauce

Chicken Parmesan Fritter
Sundried Tomato Alfredo

Tandoori Chicken Skewers
Yogurt Cucumber Raita

Fried Chicken Slider
Honey Hot Sauce + Dill pickles

Chipotle BBQ Turkey Slider
Pineapple Cucumber Slaw

Chicken Carnitas Tacos
Grilled Corn Cilantro Crema

Thyme Smoked Chicken
Ricotta + Roasted Grapes

Seafood

Smoked Salmon Canapé
Lemon Caper Drizzle

Tuna Poke Wontons
Spicy Mayo + Sweet Soy

Bloody Mary Shooters
Shrimp Ceviche

Crab Petite Fours
With Melon

Shrimp & Grits Fritters
Pepper Jack Cream

Shrimp Spring Rolls
Sweet Thai Chili

Bacon Wrapped Shrimp
Smokey Onion Caramel

Mini Crab Cakes
Lemon Chive Aioli

Bahamian Conch Fritters
Roasted Red Pepper Remoulade

Shrimp Salad Tacos
Arugula + Flour Tortilla

Shrimp Bruschetta
Creamed Leeks + Basil Pesto

Smoked Oyster Po Boy Slider
Red Pepper Remoulade + LTO

Beef & Pork

Mini Cuban
Pulled Pork + Bacon + Dijon

Churrasco Steak Skewers
Chimichurri Aioli

Beef Wellington Crostini
Truffle Pate + Horseradish

Tenderloin Canapé
Boursin + Cherry Jam

Pork Belly Taco
Honey Jalapeno Aioli

Short Rib Slider
Rosemary Horseradish

Barbacoa Empanadas
Ancho Lime Crema

Pulled Pork Canapé
Cornbread + Peach Butter

Bacon Blue Mac Bites
Blue Cheese + Balsamic

Savory Popper Cheesecake
Bacon + Jalapeno

Potato Bites
Chive Cream + Bacon

Balsamic Steak Skewer
White Cheddar Fondue

Pork Tenderloin Crostini
Bourbon Dijon Cream

Shortrib Flatbread
Swiss Cheese + Horseradish Cream

BLT Bites
Cajun Ranch

Collection Three Stationary Displays

Fruit display

Seasonal Fruit

Assorted Nuts + Black & White Fondue

Veggie Patch

Garden Fresh Vegetable Crudité,

Chickpea & Chorizo Bruschetta,

Grilled Zucchini & Ricotta Dip + Pita Bread

Cajun Ranch + Black Bean Hummus

Gourmet Dip Duo

Warm Spinach Artichoke Dip

Smoked Salmon Dip or Maryland Crab Dip

Sliced Baguette

Import And Domestic Cheese Board

A Fine Selection Of Import & Domestic Cheeses

Candied Nuts & Honey Comb

Seasonal Fruit And Gourmet Crackers

Bruschetta Display

An Assortment Of Grilled And Toasted Breads

Tomato, Basil + Fresh Mozzarella

White Bean + Bacon Dip

Truffled Mushroom Dip

Mediterranean Display

Roasted Red Pepper Hummus

Smoked Walnut Olive Tapenade

Classic Caprese Skewers

Cured Meat, Cheeses & Antipasto

Served with Grilled & Fried Pita

Tailgate Display

Warm Spinach Artichoke French Onion Dip

Buffalo Chicken Dip

Grilled Bread

Celery + Carrots

House Made Kettle Chips

House Smoked Salmon

Dill Cream Cheese Mousse Pickled Red Onions,

Capers

Micro Greens, Lemon & Olive Oil, Grilled Toast

Points.

Charcuterie Plate

Cured Meats + Cheese,

Olives + Nuts + Mustard

Seasonal Fruit + Crackers

Seafood Display

Shrimp Cocktail

Melon + Crab Petite Fours

Seasonal Ceviche

Salmon Poke

Tortilla Chips

Biscuit Bar

Petite House Made Biscuits

Assorted Cold Meats

Assorted Sliced Cheese

Mustard & Preserves

Salsa Bar

Guacamole

Chorizo Queso

Fire Roasted 3 Peppers Salsa

Flour Tortillas

Corn Tortilla Chips

The Sweet Set Up

Chocolate Bacon Cookie

Smoked Caramel & Thyme Petite Cake

Basil Strawberry Shortcake

Key Lime Tart + Jalapeno Whipped Cream

Collection Three Entrees

Seafood

*Mahi Mahi, Salmon, or Icelandic Cod
(Ask About our Fresh Market Priced Fish)*

Preparations:

Blackened, Pan Seared, Parmesan Garlic Crust, Almond Crust, Coconut Macadamia Crust, Olive and Sundried Tomato Crust, Pecan Crusted, Andouille Crusted

Sauces:

*Key Lime Beurre Blanc
Lemon Thyme Beurre Blanc
Roasted Red Pepper Remoulade
Creamy Dill Sauce
Grilled Pineapple Pico De Gallo
Sweet Chili Glaze
Parmesan & Lemon Fromage
Ginger Rum Butter Sauce
Sweet Soy Glaze*

Poultry

Chicken Breasts or Boneless Chicken Thighs

Preparations: *Grilled, Blackened, Fried, Pan Seared or Oven Roasted*

Sauces:

*Basil Pesto Cream Sauce
Lemon Caper Cream Sauce
Roasted Red Pepper & Creamy Goat Cheese Sauce
Marsala Wine & Mushroom Sauce
Creamy Roasted Leek Sauce
Sundried Tomato Alfredo & Caramelized Onion Sauce
Herb & White Wine Butter Sauce
Picante Beurre Blanc
Fresh Tomato Bruschetta with Melted Mozzarella & Balsamic Glaze*

Pork

Pork Tenderloin, Bone in Pork Chops, Seasonal Pork Roulade

Preparations: *Grilled, Oven Roasted, Pan Seared, Fried (Chops Only)*

Sauces: *Sweet Soy Glaze & Spicy Mayo
Port Wine Reduction*

French Onion Gravy
Black Pepper White Gravy
Blueberry BBQ Sauce
Cherry Red Wine Glaze
Smokey Onion Caramel
Bacon & Roasted Jalapeno Cream Sauce

Vegetarian

Smoked Tofu with a Roasted Pablano Tomato Cream Sauce
Seasonal Stuffed Portobello Mushrooms
Grilled Vegetable Lasagna with Creamy Tomato Alfredo
Eggplant Parmesan with Penne Pasta
Seasonal Risotto Stuffed Peppers

Beef

Flank Steak, Flat Iron, Braised Beef Shortrib
(Filet, New York Strip & Rib Eye available for an upcharge of \$5.00pp)

Preparations: *Pan Seared, Grilled, Espresso Rubbed,*
Braised (Shortrib Only), Churrasco

Sauces:

Green Peppercorn Au Poivre
Cambozola Cream Sauce
Rosemary Horseradish Demi
Creamy Mushroom Parmesan Sauce
Red Wine Mushroom Demi
Chimichurri
Truffled Herb Beurre Blanc
Romesco Sauce
Bacon & Charred Scallion Cream Sauce

Salads

Perfect Pear Signature Salad

Artisan Greens, Roasted Pears, Candied Pecans, Gorgonzola & Honey Balsamic Dressing

Superfood Salad

Superfood Lettuce Blend, Sunflower Seeds, Blueberries, Grape Tomatoes, Mandarin Oranges & Creamy Avocado Dressing

Bistro Spinach Salad

Baby Spinach, Roasted Mushrooms, Hard Boiled Eggs, Red Onion, Parmesan Cheese, Bacon & Lemon Pepper Dressing

Caesar Salad

Crisp Romaine, Parmesan Cheese, House Made Croutons & Our House Made Caesar Dressing

Fiesta Salad

Artisan Greens, Black Bean & Corn Salsa, Crispy Tortilla Strips, Grape Tomatoes, Cotjija Cheese & Cilantro Lime Dressing

Garden Salad

Artisan Greens, Grape Tomatoes, Red Onions, Cucumber, Croutons, Shaved Parmesan served with Cajun Ranch

Goddess Salad

Fresh Field Greens with Sweet Mission Figs, Grape Tomatoes, Red Onion, Toasted Pumpkin Seeds, Roasted Corn tossed with Creamy Goddess Dressing

Collection Two Sides

Smoked Gouda Mac & Cheese

Bacon Balsamic Green Beans

Herb Roasted Potatoes

Caramelized Winter Vegetables

Creamy Garlic & Leek Fingerlings

Seasonal Vegetable Medley

Mashed Red Skinned Potatoes

Lemon Parmesan Asparagus

Roasted Brown Butter Sweet Potatoes

Roasted Lemon Garlic Broccolini

Garlic Alfredo Pasta

Broccoli Cheese Casserole

5 Cheese Au Gratin Potatoes

Summer Squash Bake

Seasonal Rice Pilaf

Almond Butter Green Beans