

Dinner Menu Packages

~Per Person Price Includes All Food Items Listed~

~Staffing, Rentals, Bar Service Priced Separately~

Collection One (20 Guest Minimum)

Two (2) *Passed Hors D Oeuvres* ~

One (1) *Stationary Display*

Fresh Baked Bread Basket with Butter

One (1) Salad

One (1) Entrée

Two (2) Side Items

Collection Two (20 Guest Minimum)

Three (3) *Passed Hors D Oeuvres* ~

One (1) *Stationary Display*

Fresh Baked Bread Basket with Butter

One (1) Salad

Two (2) Entrées

Two (2) Side Items

Collection Three (20 Guest Minimum)

Three (3) *Passed Hors D Oeuvres*

One (1) *Stationary Display*

Fresh Baked Bread Basket with Butter

One (1) Salad

Two (2) Entrees

Three (3) Side Items

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

Bite Size Hors D Oeuvres
~Approx 1.5 pieces of each item per person~

Collection One Hors D Oeuvres

Smoked Gouda Mac & Cheese Bites ~vegetarian option~

*Crispy Risotto Croquettes with Parmesan Cheese and Zesty Marinara
~vegetarian option~*

Caviar Potato Bites smashed Potato, Dill Sour Cream, topped with Caviar or Bacon

Aztec Chicken Empanadas drizzled with Organic Blue Agave

Tuscan Bruschetta Rich whipped Feta, Herbs and Tomatoes *~vegetarian option~*

Spanakopita ~vegetarian option~

Classic Bruschetta with Fresh Tomato, Basil, EVOO *~vegetarian option~*

Perfect Pear Flatbread with Sweet Sliced Pear, crumbled Gorgonzola Cheese, Cinnamon
Candied Pecans drizzled with Fig Reduction *~vegetarian option~*

BBQ Chicken and Smoked Gouda Flatbread with Red Onion

Greek Flatbread with Feta, Olives, Onion, Roasted Red Peppers

Chicken Satay Skewers with Spicy Peanut Sauce

Collection Two Hors D Oeuvres

Crispy Fried Green Tomato with Pimiento Cheese or Roasted Red Pepper Cream and
Goat Cheese *~vegetarian option~*

Smoked Gouda Mac & Cheese Bites ~vegetarian option~

Crispy Risotto Croquettes with Parmesan Cheese and Zesty Marinara
~vegetarian option~

Caviar Potato Bites smashed Potato, Dill Sour Cream, topped with Caviar or Bacon

Aztec Chicken Empanadas drizzled with Organic Blue Agave

Tuscan Bruschetta Rich whipped Feta, Herbs and Tomatoes *~vegetarian option~*

Spanakopita ~vegetarian option~

Classic Bruschetta with Fresh Tomato, Basil, EVOO ~vegetarian option~

Short Rib Slider braised in Red Wine and Aromatics and served with
Rosemary Horseradish Sauce

Perfect Pear Flatbread with Sweet Sliced Pear, crumbled Gorgonzola Cheese, Cinnamon
Candied Pecans drizzled with Fig Reduction ~vegetarian option~

BBQ Chicken and Smoked Gouda Flatbread

Pulled Pork Slider on a Biscuit with Peach Preserves

Crab Bisque Shooter served in a shot glass

Lamb Gryo Stack with Tzatziki

Applewood Bacon Wrapped Shrimp Skewers with a Bourbon Brown Sugar Glaze

BLT Bites with Applewood Bacon, Lettuce, Tomato and Ranch

Chicken Satay Skewers with Spicy Peanut Sauce

Asian Pulled Pork Taco with Ginger Hoisin Glaze and Cilantro Slaw

Collection Three Hors D Oeuvres

Crispy Fried Green Tomato with Pimiento Cheese or Roasted ~vegetarian option~

Smoked Gouda Mac & Cheese Bites ~vegetarian option~

Crispy Risotto Croquettes with Parmesan Cheese and Zesty Marinara
~vegetarian option~

Caviar Potato Bites smashed Potato, Dill Sour Cream, topped with Caviar or Bacon

Aztec Chicken Empanadas drizzled with Organic Blue Agave

Tuscan Bruschetta Rich whipped Feta, Herbs and Tomatoes ~vegetarian option~

Classic Bruschetta with Fresh Tomato, Basil, EVOO ~vegetarian option~

Spanakopita ~vegetarian option~

Perfect Pear Flatbread with Sweet Sliced Pear, crumbled Gorgonzola Cheese, Cinnamon
Candied Pecans drizzled with Fig Reduction ~vegetarian option~

BBQ Chicken and Smoked Gouda Flatbread

Pulled Pork Slider on a Biscuit with Peach Preserves

Short Rib Slider braised in Red Wine and Aromatics and served with
Rosemary Horseradish Sauce

Crab Bisque Shooter served in a shot glass

Lamb Gryo Stack with Tzatziki

Applewood Bacon Wrapped Shrimp Skewers with a Bourbon Brown Sugar Glaze

BLT Bites with Applewood Bacon, Lettuce, Tomato and Ranch

Chicken Satay Skewers with Spicy Peanut Sauce

Citrus Shrimp with Avocado, Red Onion, Cilantro and Mandarin Oranges

Prosciutto Wrapped Melon with Fig or Balsamic Reduction

Asian Pulled Pork Taco with Ginger Hoisin Glaze and Cilantro Slaw

Gulf Shrimp & Creamy Leek Bruschetta with Basil Pesto & Fresh Mozzarella

Maryland Style Crab Cakes with Remoulade and Citrus Aioli

Beef Tenderloin Canapés with Sun-dried Cherry and Boursin Cheese Spread

Espresso Rubbed Steak Skewers with warm Bleu Cheese Sauce

Food Displays

The following menu items will be displayed on designated table with appropriate garnish and décor.

Collection One Stationary Displays

Fresh Fruit Display

Selection of seasonal fruit served with Malibu Dipping Sauce

Crudités Table

Garden Fresh Vegetables served with Creamy Dill Dip *or* Hummus

Chips and Salsa Bar

Tri-Color Tortilla Chips served with house-made Fire Roasted Salsa, Grilled Pineapple, Salsa Verde, Guacamole Dip and Queso

Domestic Cheese Board

A fine selection of Domestic Cheeses accented with seasonal Fruit and gourmet Crackers

Collection Two Stationary Displays

Fresh Fruit Display

Selection of seasonal fruit served with Malibu Dipping Sauce

Crudités

Garden Fresh Vegetables served with Creamy Dill Dip *or* Hummus

Chips and Salsa Bar

Tri-Color Tortilla Chips served with house-made Fire Roasted Salsa, Grilled Pineapple, Salsa Verde, Guacamole Dip and Queso

Gourmet Dip Duo

Warm Spinach Artichoke dip and Smoked Salmon Dip served with dill, sour cream, capers, sliced Baguette and Pita Chips

*Maryland Blue Crab Dip available for an upcharge

Domestic Cheese Board

A fine selection of Domestic Cheeses accented with seasonal Fruit and gourmet Crackers

Collection Three Stationary Display

Fresh Fruit Display

Selection of seasonal fruit served with Malibu Dipping Sauce

Crudités Plate

Garden Fresh Vegetables served with Creamy Dill Dip *or* Hummus

Chips and Salsa Bar

Tri-Color Tortilla Chips served with house-made Fire Roasted Salsa, Grilled Pineapple, Salsa Verde and Guacamole Dip and Queso

Gourmet Dip Duo

Warm Spinach Artichoke dip and Smoked Salmon Dip served with dill, sour cream, capers, sliced Baguette and Pita Chips

*Maryland Blue Crab Dip available for an upcharge

Import and Domestic Cheese Board

A fine selection of Import and Domestic Cheeses accented with seasonal Fruit and gourmet Crackers

Smoked Salmon Plate

An elegant display of Smoked Salmon accented with Lemon, Dill, Capers, Cream Cheese and Chopped Egg

Charcuterie Plate

A Selection of fine cured meats garnished with Olives and pickled Veggies

*surcharge applicable for this selection

~Entree Selections~

Collection One Entrees

Seafood:

Sweet and Spicy Glazed Salmon or Mahi Mahi

Oven Roast Salmon with a cool Cucumber Dill Sauce

*Roast Salmon or Mahi Mahi with a Crisp Lemon Parmesan Crust with Lemon
Beurre Blanc*

Blackened Mahi Mahi with Roasted Red Pepper Remoulade

Poultry:

*Grilled Chicken Bruschetta with Mozzarella, Chopped Tomatoes, Fresh Basil and
Drizzled with Aged Balsamic Reduction*

Southwestern Spiced Grilled Chicken with fresh Black Bean Corn Salsa

Chicken Marsala with a rich Mushroom Demi Glace

Chicken Piccata with a Lemon Caper Sauce

Pork

Asian Sweet & Sour Pork Loin with Peppers and Onion

Blueberry BBQ Rubbed Pork

Seasoned Roasted Pork Loin with sautéed Apples and Caramelized Onions

Beef

*Braised Beef Short Ribs simmered in Burgundy Wine and Aromatics & served with
Rosemary Horseradish*

Grilled Flank Steak with a Mushroom and Red Wine Gravy

Veggie Lovers

Grilled Vegetable Lasagna (Alfredo Sauce or Marinara)

Chunky Garden Vegetable Ragu served on a bed of Ziti

Summertime Pasta Primavera with shallot and garlic, topped with diced tomatoes and fresh basil

Roasted Vegetable and Organic Quinoa

Collection Two Entrees

Seafood:

Sweet and Spicy Glazed Salmon or Mahi Mahi

Oven Roast Salmon with a cool Cucumber Dill Sauce

Roast Salmon or Mahi Mahi with a Crisp Lemon Parmesan Crust with Lemon Beurre Blanc

Blackened Mahi Mahi with Roasted Red Pepper Remoulade

Cashew Encrusted Salmon or Mahi Mahi filet with Mandarin Orange Butter

Pecan Encrusted Salmon or Mahi Mahi with a Jamaican Rum Butter Sauce

Key West Salmon or Mahi Mahi with Key Lime Buerre Blanc

Poultry:

Grilled Chicken Bruschetta with Mozzarella, Chopped Tomatoes, fresh Basil and drizzled with Aged Balsamic Reduction

Southwestern Spiced Grilled Chicken with fresh Black Bean Corn Salsa

Chicken Marsala with a rich Mushroom Demi Glace

Chicken Piccata with a Lemon Caper Sauce

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

Pork

Asian Sweet & Sour Pork Loin with Peppers and Onion

Blueberry BBQ Rubbed Pork

Seasoned Roasted Pork Loin with sautéed Apples and Caramelized Onions

Rosemary Scented Roast Pork Loin

Stuffed with Garlic, Dried Apricots and Cranberries with a Port Wine Sauce

Seasonal Pork Roulade

~Ask about our seasonal preparation~

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

Beef

Braised Beef Short Ribs simmered in Burgundy Wine and Aromatics & served with Rosemary Horseradish

Grilled Flank Steak with a Mushroom and Red Wine Gravy

Veggie Lovers

Grilled Vegetable Lasagna (Alfredo Sauce or Marinara)

Chunky Garden Vegetable Ragu served on a bed of Ziti

Summertime Pasta Primavera with shallot and garlic, topped with diced tomatoes and fresh basil

Roasted Vegetable and Organic Quinoa

Collection Three Entrees
Seafood:

Sweet and Spicy Glazed Salmon or Mahi Mahi

Oven Roast Salmon with a cool Cucumber Dill Sauce

*Roast Salmon or Mahi Mahi with a Crisp Lemon Parmesan Crust with
Lemon Beurre Blanc*

Blackened Mahi Mahi with Roasted Red Pepper Remoulade

Cashew Encrusted Salmon or Mahi Mahi filet with Mandarin Orange Butter

Pecan Encrusted Salmon or Mahi Mahi with a Jamaican Rum Butter Sauce

Key West Salmon or Mahi Mahi with Key Lime Buerre Blanc

Cashew Encrusted Florida Grouper filet with Mandarin Orange Butter
****surcharge based on market price***

Pecan Encrusted Florida Grouper filet with a Jamaican Rum Butter Sauce
****surcharge based on market price***

Grouper Fernandina with Lemon Butter, Shrimp and Fresh Basil
****surcharge based on market price***

Poultry:

*Grilled Chicken Bruschetta with Mozzarella, Chopped Tomatoes, fresh Basil and
drizzled with Aged Balsamic Reduction*

Southwestern Spiced Grilled Chicken with fresh Black Bean Corn Salsa

Chicken Marsala with a rich Mushroom Demi Glace

Chicken Piccata with a bright Lemon Dill Sauce

*Italian Chicken with Fresh Mozzarella, Caramelized Onions, Sun-dried Tomatoes and
Italian Herbs draped in a velvety Alfredo sauce*

*Al Fresco Chicken Breast with sautéed Spinach, toasted Pine Nuts, Sun-dried Cherries,
Provolone Cheese and aged Balsamic Reduction*

Creamed Leek Grilled Chicken Breast

Pork

Asian Sweet & Sour Pork Loin with Peppers and Onion

Blueberry BBQ Rubbed Pork

Seasoned Roasted Pork Loin with sautéed Apples and Caramelized Onions

Rosemary Scented Roast Pork Loin

Stuffed with Garlic, Dried Apricots and Cranberries with a Port Wine Sauce

Seasonal Pork Roulade

~Ask about our seasonal preparation~

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

Beef

Braised Beef Short Ribs simmered in Burgundy Wine and Aromatics & served with Rosemary Horseradish

Grilled Flank Steak with a Mushroom and Red Wine Gravy

Petite Filet Steak with an Herbed Butter or Truffle Butter

Espresso Petite Filet Steak with a Gorgonzola Pan Sauce

Espresso Rubbed Petite Filet Steak with creamy Roast Garlic Cambazola Cheese

Prime Rib served with Rosemary Horseradish and Au Jus

Veggie Lovers

Grilled Vegetable Lasagna (Alfredo Sauce or Marinara)

Chunky Garden Vegetable Ragu served on a bed of Ziti

Summertime Pasta Primavera with shallot and garlic, topped with diced tomatoes and fresh basil

Roasted Vegetable and Organic Quinoa

Marinated Portobello Mushroom Cap stuffed with Mozzarella Cheese, Roast Red Peppers, Fresh Spinach, Roasted Garlic Cloves & Grilled Tomato. Drizzled with an Aged Balsamic Reduction

Collection One and Two Side Dishes

Caramelized Winter Vegetables

*seasonal

Herb Roast Potato Medley

Creamy Roast Garlic Potatoes

Five Cheese Au Gratin Potatoes

Mac & Cheese

Fingerling Potatoes

Cashew Wild Rice Pilaf

Almond Butter Green Beans

Whipped Sweet Potatoes

Seasonal Orzo Pasta

Creamed Spinach

Garlic Butter Green Beans

Sautéed Vegetable Medley

Lemon Herb Potato Salad

Mediterranean Orzo Pasta

Collection One and Two Side Dishes

*includes all of the Sides above as well as those below:

Smoked Gouda Mac & Cheese

Roasted Asparagus

Bacon Balsamic Green Beans

Salad Selections

Collection One Salads

Perfect Pear Signature Salad

Fresh Field Greens, Sweet Sliced Pear, Crumbled Gorgonzola Cheese, Cinnamon
Candied Pecans tossed with Honey Balsamic Vinaigrette

~

Classic Spinach Salad

Tender Baby Spinach, with Hard Boiled Egg, Red Onion, Mushrooms, Bacon

~

Traditional Caesar Salad

Crispy Romaine Lettuce, Grated Parmesan Cheese,
Focaccia Croutons tossed with a House-made Caesar Dressing

~

Collection Two Salads

Perfect Pear Signature Salad

Fresh Field Greens, Sweet Sliced Pear, Crumbled Gorgonzola Cheese, Cinnamon
Candied Pecans tossed with Honey Balsamic Vinaigrette

~

Classic Spinach Salad

Tender Baby Spinach, with Hard Boiled Egg, Red Onion, Mushrooms, Bacon

~

Traditional Caesar Salad

Crispy Romaine Lettuce, Grated Parmesan Cheese,
Focaccia Croutons tossed with a House-made Caesar Dressing

~

Harvest Spinach Salad

Tender Baby Spinach, Sliced Granny Smith Apples, Sweet Onion, Creamy Goat Cheese,
Toasted Pistachios tossed with a Honey Balsamic Vinaigrette

~

Collection Three Salads

Perfect Pear Signature Salad

Fresh Field Greens, Sweet Sliced Pear, Crumbled Gorgonzola Cheese, Cinnamon
Candied Pecans tossed with Honey Balsamic Vinaigrette

~

Classic Spinach Salad

Tender Baby Spinach, with Hard Boiled Egg, Red Onion, Mushrooms, Bacon

~

Traditional Caesar Salad

Crispy Romaine Lettuce, Grated Parmesan Cheese,
Focaccia Croutons tossed with a House-made Caesar Dressing

~

Harvest Spinach Salad

Tender Baby Spinach, Sliced Granny Smith Apples, Sweet Onion, Creamy Goat Cheese,
Toasted Pistachios tossed with a Honey Balsamic Vinaigrette

~

Goddess Salad

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

~

Arugula Salad

Crisp Arugula with Shaved Parmesan, House-Made Croutons
with EVVO and Lemon Juice