



Lunch Menu

Sandwiches

(Ask about our monthly sandwich & salad choice)

Seasonal Chicken Salad Wrap

Chicken Salad, lettuce on a Croissant

Ham with Swiss Cheese, Black Pepper Honey Mustard, Onions & Lettuce on a
Croissant

Roast Beef, Cheddar, Rosemary Horseradish Aioli, Onions & Lettuce on a Telera Roll

Smoked Turkey, Swiss Cheese, Honey Chipotle Aioli, Lettuce & Tomato on Focaccia

Roast Beef, Pepper Jack Cheese, Chimichurri Aioli, Pickled Onion & Lettuce on Cuban
Bread

Balsamic Marinated Grilled Portobello, Provolone, Basil Red Pepper Aioli, Lettuce and
Tomato on a Telera Roll

Roasted Chicken, Pesto, Gouda & Lettuce, Tomato, Onion on Focaccia

Sriracha Tuna Salad Wrap, Green Onion, Cilantro, Cucumber & Lettuce

Sides

Seasonal Orzo Pasta Salad

Southern Sweet Potato Salad with Bacon & Scallions

Kettle Chips (Sea salt, Blackened, Old Bay, Ranch, Balsamic Glaze)

Grilled Vegetable Platter with Balsamic Drizzle, Or Creamy Dill Sauce

Potato Salad (Creole or Lemon Herb)

Pineapple Cilantro Slaw

Fruit Salad (Traditional or California)

Southern Style Macaroni Salad

Hummus with Pita & Crudité

Seasonal Quinoa Salad

Seasonal Rice Noodle Salad



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

Cold Entrees

Served with Sliced Baguette & Sea Salt Butter

Rosemary Grilled Chicken

with Balsamic Glaze, Feta Cheese & Roasted Grapes

Grilled Chicken Breast

With Lemon Herb Yogurt & Fine Herbs

Dill Roasted Salmon

With Cucumber Crème Fraiche & Pickled Red Onion

House Smoked Salmon

With Lemon Caper Cream Cheese Mousse & Spring Onion

House Roasted London Broil

With Garlic Thyme Honey Mustard

Mushroom & Four Cheese Rustic Tart



Hot Entrees

Served with Salad of Your Choice, Sliced Baguette & Sea Salt Butter

Chicken Piccata with Garlic Spinach Penne

Chicken Bruschetta with Roasted Broccolini

Sweet n Smokey Coca Cola Brisket with Smoked Gouda Mac n Cheese

Blackened Mahi, Creamy Grits & Pimento Cream Sauce

Sweet Teriyaki Pork Loin, Spicy Mayo Drizzle & Coconut Jasmine Rice

Grilled Vegetable Baked Ziti, Tomato Ricotta Cream Sauce

Drinks

Bottled Water

Assorted Sodas

Sweet or Unsweet Tea

Lemonade or Seasonal Lemonade

\$3.00 PP includes 2 choices

Delivery Options

Disposable Delivery

All lunch items are displayed on high end disposable platters or disposable chafers, high end disposable plates, silverware & linen like napkins are provided.

\$100.00

Full Service Delivery

All lunch items are displayed on real platters & chafers. High end disposable plates, silverware & linen like napkins are provided. Items are set up & picked up when the lunch is over, black linen will be provided for the buffet table if needed.

\$150.00

Staffed

Our professional team members will stay to attend to the lunch. High end disposable plates, silverware & linen like napkins are provided.

\$180 per staff

Contact us for pricing and custom menu

Email: lenirose@theprecfectpearcateringco.com Phone: (904) 270-2010