



## *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 OR One Stationary Display

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

Two (2) Side Items

### ***Collection Three***

Four (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**  
**verousce@thepperfectpearcateringco.com**  
**904-270-2010 (p)**

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

## *Dinner Menu Hors D' Oeuvres*

### Vegetarian

Fried Veg Spring Rolls  
*Kaffir Sweet Chili Sauce*

Mini Grilled Cheese  
*Tomato Basil Jam*

Fried Green Tomatoes  
*Pimento Goat Cheese Mousse*

Parmesan Risotto Bites  
*Wild Oregano + Sundried Tomato Cream*

Mashed Potato Fritters  
*Sour Cream & Chive Cream*

Spanakopita  
*Roasted Garlic Tzatziki*

Mediterranean Flatbread  
*Feta + Roasted Red Peppers + Basil Drizzle*

Mac & Cheese Bites  
*Classic or Sriracha Honey*

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

Watermelon Green Tomato Bruschetta  
*Feta + Mint + Basil*

Caprese Skewers  
*Fresh Mozzarella + Tomato + Basil + Balsamic*

Parmesan Stuffed Mushrooms  
*Spinach & Artichoke*

Stuffed Medjool Dates  
*Goat Cheese + Pistachios*

Pimento Deviled Egg Crostini  
*Fresh Arugula*

White Cheddar Tartlets  
*Red Onion Jam*

### Poultry

Aztec Chicken Empanadas  
*Agave Drizzle*

Bacon Cheddar Chicken Flatbread  
*Cajun Ranch Drizzle*

Panko Chicken Bites  
*with Bang Bang Sauce*

Chicken & Waffle Bites  
*Sweet & Spicy Pecan Sauce*

Hawaiian Chicken & Pineapple Skewers  
*With Teriyaki Drizzle*

Duck Char Su Tacos  
*Pickled Veg & Spicy mayo*

Smoked Chicken Salad  
*Filo Tart Shell*

Chicken Satay  
*Thai Peanut Sauce*

Chicken & Cream Cheese Wonton  
*Sweet Plum Sauce*

Chicken Parmesan Fritter  
*Sundried Tomato Alfredo*

Tandoori Chicken Skewers  
*Yogurt Cucumber Raita*

Buffalo Blue Chicken Slider  
*Carrot & Celery Slaw*

Fried Chicken Slider  
*Honey Hot Sauce + Dill pickles*

Jerk Chicken Tacos  
*Honey Jalapeno Aioli & Cabbage*

Creamy Leek & Chicken Crostini  
*Basil Pesto Drizzle*

## **Seafood**

Smoked Salmon Canapé  
*Lemon Caper Drizzle*

Tuna Poke Wontons  
*Spicy Mayo + Sweet Soy*

Tropical Ceviche Shooters  
*Shrimp Ceviche*

Crab Petite Fours  
*With Melon*

Shrimp & Grits Fritters  
*Pepper Jack Cream*

Vietnamese Shrimp Spring Rolls  
*Sweet Thai Chili*

Bacon Wrapped Shrimp  
*Smokey Onion Caramel*

Mini Crab Cakes  
*Lemon Chive Aioli*

Prosciutto Wrapped Scallops  
*Honey Thyme Glaze*

Lobster Roll Tacos  
*New England Style*

Bahamian Conch Fritters  
*Mango Key Lime Remoulade*

Shrimp Salad Tacos  
*Arugula + Flour Tortilla*

Shrimp Bruschetta  
*Creamed Leeks + Basil Pesto*

Crab Grilled Cheese  
*Red Pepper Remoulade*

## **Beef & Pork**

Mini Cuban  
*Pulled Pork + Bacon + Dijon*

Churrasco Steak Skewers  
*Chimichurri Aioli*

Philly Cheesesteak Crostini  
*Sweet Peppers & Provolone*

Tenderloin Canapé  
*Boursin + Cherry Jam*

Pork Belly Taco  
*Honey Jalapeño Aioli*

Short Rib Slider  
*Rosemary Horseradish*

Barbacoa Empanadas  
*Ancho Lime Crema*

Pulled Pork Canapé  
*Cornbread + Peach Butter*

Bacon Blue Mac Bites  
*Blue Cheese + Honey Hot Sauce*

Savory Popper Cheesecake  
*Bacon + Jalapeno*

Bacon Mashed Potato Bites  
*Sour Cream & Chive Cream*

Balsamic Steak Skewer  
*White Cheddar Fondue*

Pulled Pork Taco  
*Slaw & Sweet BBQ Drizzle*

Short Rib Flatbread  
*Swiss Cheese + Horseradish Cream*

BLT Bites  
*Cajun Ranch*

## **Dinner Menu Stationary Displays**

### **Fruit display**

*Seasonal Fruit*

*Coconut Key Lime Dipping Sauce*

### **Veggie Patch**

*Garden Fresh Vegetable Crudité,*

*Classic Bruschetta*

*Cajun Ranch Dip + Black Bean Hummus*

*Grilled Pita Bread*

### **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*

*Green Olive & Artichoke Tapenade*

*Classic Caprese Skewers*

*Cured Meat, Cheeses & 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*

### **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**

*Black & White Chocolate Fondue*

*With Dippers to include:*

*Mini Donuts*

*Fresh Strawberries*

*Rice Krispy Treats*

*Pretzel Sticks*

*Marshmallows*

*Shortbread*

*Pineapple Chunks*

## **Dinner 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*

## **Dinner 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

## **Dinner Menu 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*