



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
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***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