



Dinner Packages

Buffet or Plated Style

DINNER PACKAGES

Choice of 2 Hors d'Oeuvre selections

Choice of 1 Salad selection

Choice of 2 Entrée selections

Choice of 2 Starch selections

Choice of 1 Vegetable selection (additional entrees and sides available)

Bread and Butter

Desserts are not included

ENTRÉE: Choose One (or Two)

Grilled Chicken on a bed of Fresh Spinach (buffet style only)

With Asparagus, Goat Cheese, Artichokes, light Au jus

Pecan Crusted Chicken – Choice of:

- Peach Chutney
- Dijon Cream Sauce

Pesto Blackened Chicken – Choice of:

- Sweet Chili Cream Sauce
- Fruit Salsa

Fiesta Roasted Salmon

Wild Caught, Topped with Tomatoes, Cilantro Lime Crema

Tuscan Chicken

Sun-dried Tomatoes, Fontina, Basil, Beurre Blanc

Rosemary Lemon Chicken

Chicken Breast Marinated with Fresh Rosemary, Lemon, Garlic

Chicken Marsala

Portobella Mushrooms, Marsala Sauce

Chicken Picatta

with Lemon Artichoke Caper Cream Sauce

Asian Chicken with Scallions

Sesame Seeds, Mango Sesame Soy Sauce



Hand Breaded Coconut Chicken

Mini Tender with Orange Horseradish Sauce

Bourbon Glazed Chicken on bed of Texas (Cowboy)

Caviar

Black eyed Peas, Black Beans, Sweet Corn, Tomatoes, Onion

Spanish Paella (Chicken, Chorizo Sausage (pork), Shrimp - No Mussels)

Baked Ziti with Italian Sausage & (Beef) Bolognese – OR – Vegetarian

With House-made Marinara Sauce

Penne Pasta with Grilled Sliced Chicken Breast – Or Vegetarian (no meat)

With Garlic Asiago Cream Sauce, Artichokes, Roasted Red Peppers, Fresh Spinach

Cuban Braised Pork

Slow Roasted Over Night in Citrus Juices, Garlic & Onions. Hand Pulled
- Served with White Rice -

Mojito Grilled Chicken Breast – OR – Salmon

Mango, Pineapple, Red Pepper Salsa

Mediterranean Chicken – OR – Salmon

Marinated with Raisins, Capers, Green & Kalamata Olives, Tomatoes, Feta, Onions, Garlic

Marinated Grilled Flank Steak: Choice of:

- Fresh Chimichurri
- Poblano Peppers, Grilled Corn Relish Sautee
- Peppercorn Cognac Sauce

Beef Tips over Creamy Polenta or Buttered Noodles

Wine Braised Tender Beef Tips over Creamy Polenta or Noodles

Roasted Apple Brined Pork Loin

with Bacon, Granny Smith Apple, Jack Daniels Honey Dijon

Pork Roulade

with Andouille Corn Bread Stuffing with Au Jus, Fig and Cherry Compote

Grilled Mahi Mahi

with Shrimp Scampi Butter Sauce

Mediterranean Mahi Mahi or Swordfish Filet

with Tomatoes, Kalamata Olives, Onions, Garlic

Grilled Tropical Salmon Brushed

with Teriyaki Glaze, Topped with Pineapple and Mango Salsa

Shrimp Scampi Orecchiette

in White Wine, Garlic, Parsley and Lemon Juice Tossed with Orecchiette Pasta

**VEGETARIAN ENTRÉE OPTIONS:****Roasted Veggie Red Quinoa Bowl – GF**

Chili Lime Sweet Potato, Broccoli, Spiced Chic Peas, Citrus Kale, and Garnished with Roasted Red Pepper Hummus

Spanish Stuffed Peppers – V

Yellow Rice, Spinach, Golden Raisins, Pine Nuts, Provolone, Tomatoes, Zucchini, Squash, Eggplant

Herb Spinach & Mushroom Baked Ziti – V

Ziti, Baby Spinach, Mushrooms, Fresh Basil & Parsley, Plum Tomatoes, Parmesan & Mozzarella, Baked Golden

Pasta Primavera – V

Broccoli, Tomatoes, Squash, Onions, Carrots, Artichokes, Penne

Choice of:

- Housemade Parmesan Cream Sauce
- Housemade Marinara

Vegetarian Caprese Spaghetti Pie

with Fresh Spinach, Cherry Tomatoes, Yellow Squash, Mushrooms, Fresh Basil, Ricotta and Mozzarella. Choice of:

- Housemade Marinara
- White Cream Sauce

SIDES: Choose Three:

Balsamic Green Beans with Caramelized Sweet Onions

Fresh Italian Green Beans

with Onions, Garlic, Tomatoes, Bacon

Grilled Fresh Vegetables with Fresh Basil

Broccoli with Roasted Red Peppers

Drizzled with Garlic Olive Oil

Fresh Vegetable Mélange Steamed



with Lemon, Herbs, Lemon Butter

Citrus Honey Glazed Carrots

with honey, Cilantro

Caramelized Brussels Sprouts

Fresh Roasted Brussels

with Toasted Almonds and Balsamic Glaze

Charred Cauliflower BBQ Baste, Carrot & Celery Curls

Roasted Cauliflower Olive oil, Parmesan, Garlic, Parsley, Thyme, Sea Salt

Fresh Roasted Parsnips and Carrots

Fresh Roasted Root Vegetables

with Champagne Sauce

Garlic Mashed Potatoes

Roasted Garlic Herb New Potatoes

Festival of Potatoes

Sweet Potatoes, Purple, Fingerling and Red

Baked Caramelized Sweet Plantains

Risotto

Wild Mushroom Risotto

Mascarpone Risotto

with Onions, Mascarpone, Fontina

Corn Pudding

with Onion, Cream, Bacon, 5 Cheeses

Couscous

with Toasted Nuts, Scallions, Dried Fruit

Black Beans & Yellow Rice

Wild & Brown Rice Pilaf

Toasted Pecans, Dried Apricots & Cranraisins, Scallions

Grilled Asparagus with Diced Red Pepper

Sauteed Spinach



SALAD: Choose One

Tuscan Salad

Romaine Lettuce, Parmesan flakes, Sundried Tomatoes,
Housemade Croutons
Olive Oil-Lemon Herb Dressing – **OR** – House-Made Caesar Dressing

Chopped Insalata

Chopped Iceberg & Romaine, Tomatoes, Fresh Mozzarella, Fresh Basil, Red Onions, Pepperoncini,
Drizzled with Oregano Vinaigrette

Garden Salad

Mixed Greens, Tomatoes, Cucumber, Toasted Pumpkin Seeds, Carrots,
Balsamic and Ranch Dressings

Pearson's Signature Salad

Mixed Greens, Candied Nuts, Apple or Pear Slices, Dried Cranberries, Bleu Cheese,
House-Made White Balsamic Dressing

Bibb Lettuce Salad

Bibb Lettuce with Strawberries, Spiced Pecans, Hearts of Palm, Goat Cheese
House-made Citrus Vinaigrette

Romaine & Radicchio Salad

Green Olives, Asiago, Radishes with Grain Mustard Dressing

UPGRADED ENTRÉE OPTIONS:

- Pearson's Signature Marinated Grilled Beef Tenderloin: Served Medium with Horseradish Sauce
- 4oz Petite Filet: Creamy Peppercorn Cognac Sauce – **OR** – Sauteed Mushrooms – **OR** – Merlot Glaze
- Pan-Seared Gulf Shrimp on bed of Cajun Grits
- Lamb Chops with Fresh Rosemary Cherry Glaze

CARVING STATIONS:

Upgrades priced per person

Marinated Grilled Beef Tenderloin – Market Price

Served Medium with Horseradish Sauce

Prime Rib – Market Price

Marinated with fresh Herbs, Onions & Spices, served Medium with Au Jus, Horseradish Sauce



Sirloin Top Round Roast - \$13 Per Person

Pepper Crusted and slow roasted with Herbs & Onions, served with Au Jus, Horseradish Sauce

Smoked Beef Brisket - \$9 Per Person

Pepper Crusted and Smoked for 8 hours, served with Housemade BBQ Sauce

Stuffed Pork Loin - \$9 Per Person

Boursin, Toasted Pine Nuts, Spinach, Herb Au Jus

Citrus Glazed Ham- \$7 per person

Homemade Chutney & Spreads

Pearson's Smoked or Roasted Turkey Breast- \$9 per person

Herb & Citrus, served w/ Cranberry Apple Orange Chutney, Turkey Gravy

Bacon Wrapped Apple Marinated Pork Loin- \$9 per person

Apple Dijon Cream Sauce