



Pearl Catering Buffet

SALADS

Caesar

Parmesan. Croutons. Organic romaine. (vegetarian)

Mixed Green

Cherry tomatoes. Red onion. Watermelon radish. White balsamic vinaigrette.

Asian

Seaweed. Red cabbage. Scallion. Cucumber. Carrots. Crispy wontons. Sesame dressing.

Upcharge Salads:

Hawaiian

Grilled pineapple. Fresh orange. Avocado. Cucumber. Radish. Citrus Vinaigrette

The Vedge

Zucchini. Butternut squash. Roasted tomato. Roasted cauliflower. Balsamic vinaigrette.

**** Add proteins to any salad for an additional charge ****

Protein Options: Grilled Chicken, Aromatic Poached Shrimp, Cajun Shrimp





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PASTAS

Rigatoni alla Vodka

Tomato-cream sauce. Parmesan cheese.
Option: HOMEMADE POTATO GNOCCHI +\$\$

Orecchiette alla barese

Roasted garlic. Shrimp. Kalamata olives. Broccoli rabe. Parmesan cheese.

Baked Orzo 'risotto'

Mozzarella cheese. Pomodoro sauce.

Fettuccine Alfredo

Roasted garlic cream sauce. Fresh tomato. Spinach

Vegetable lo mein

Ginger sweet soy.

GLUTEN FREE PASTA AVAILABLE FOR \$\$

****Add proteins to any pasta for an additional charge****

Protein Options: Grilled Chicken, Aromatic Poached Shrimp, Cajun Shrimp





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ENTREES

Chicken Limone

Egg batter. White wine. Lemon. Capers.

Grilled Salmon

Choose 1 sauce: Chimmichurri. Lemon - white wine. Louisiana remoulade. Dill Sauce

Roasted Pork Loin

Brandied mustard cream. Apple compote.

Roast Chicken Breast (skin on)

Herbed Chicken gravy.

Cajun Shrimp Etoufee

Andouille sausage. Cajun stewed peppers. White rice.

Grilled Marinated London Broil

Choose 1 marinade: Ginger sweet soy (GF). Chimichurri. Balsamic.

Blackened swordfish

Cilantro lime aioli.

Pan Seared Atlantic cod

Braised chickpea and tomato.

Petite Filet Mignon +\$\$

Pepper cream sauce.

Add ons: Blue cheese crust. Horseradish Crust.

Slow Roasted Pulled Pork

Choose 1 sauce: Honey BBQ sauce. Mustard BBQ sauce. Alabama white BBQ sauce. Ginger sweet soy. Char Sui

Chicken Fried Steak

White pepper gravy. Pickled Jalapenos.





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SIDES

Broccoli rabe

Spanish rice

Mashed potatoes

Creamed spinach

Smashed potatoes

Roasted sweet potatoes

Charred carrots.

Roasted mixed vegetables

Steamed mixed vegetables





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ADDITIONAL ADD ON PACKAGES

****Make it a Cocktail Party****

Add 1 hour passed Hors d'oeuvres choose 3:
Each additional appetizer + \$\$

Pigs in a Blanket
Creamy Mustard.

Marinated Steak Skewers
Chimichurri. Pickled red onion.

Crispy Cod Tacos
Louisiana remoulade. Lettuce. Tomato. Avocado.

Chicken Souvlaki
Lemon marinated chicken. Feta. Dill sauce.

Crab Cakes
Dijonnaise

Sloppy Joe Sliders
Mini brioche. Cheddar. Pickles

Sliders
Mini brioche. Cheddar. Pickles. Fancy sauce





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ADDITIONAL ADD ON PACKAGES

Raw Bar

Local oysters

Littleneck clams

Aromatic poached shrimp

Cocktail sauce, Horseradish, Mignonette.

Upgrades:

Colossal crab cocktail

Snow crab claws

Tuna tartar

Charcuterie Board

Cured meats

Assorted cheeses

Pickles

Marinated olives

Crackers

