



## **BUILD YOUR OWN HOLIDAY MENU 2019**

1 Entrée, 2 Sides, Salad: **\$18 per person**

2 Entrées, 3 Sides, Salad: **\$23 per person**

2 Appetizers, 2 Entrées, 3 Sides, Salad: **\$28 per person**

---

All Options Include: Rolls, Butter, Sweets

Additional Sides \$2.50 per person

Additional entrees available. Pricing will vary.

**Minimum order of \$400 for orders  
on Monday-Friday 7 a.m. to 6 p.m.**

*Vegetarian and Gluten Free options available.*

# CHICKEN

---



## MAPLE PECAN GLAZED CHICKEN <sup>GF</sup>

Pears and Roasted Pecans

## GRILLED CHICKEN <sup>GF</sup>

Goat Cheese, Topped with Fig, Fresh Spinach,  
Butternut Squash, and Walnut Compote

## MARINATED GRILLED CHICKEN

Mushroom Farro, Carrots and Fennel

## GRILLED CHICKEN BREAST <sup>GF</sup>

Fennel, Smoked Tomatoes, Yukon Gold Potatoes,  
Julienne Onions, Chicken Au Jus

## BALSAMIC GRILLED CHICKEN

Bacon, Apple, Dijon Wine Sauce

## CHICKEN BREASTS

Topped with Serrano Ham, Caramelized Onions, Havarti,  
Mushroom White Wine Cream Sauce

# TURKEY

---



*All of the Entrees are GF w/o Sauce, GF Sauce Available Upon Request*

## CITRUS HERBED ROASTED TURKEY

Pearson's Cranberry Apple Orange Chutney and Sage Gravy

## HOUSE SMOKED TURKEY BREAST

Pearson's Cranberry Apple Orange Chutney and Apple Cider Gravy

## PEPPER AND BLACK TRUFFLE BUTTER TURKEY

Cognac Gravy

## HONEY BRINED SMOKED TURKEY

Apple Cider Gravy

## MEXICAN MOLE ROASTED TURKEY

Chile Gravy

## BRINED TURKEY, ROASTED

Choose Your Flavor:

Cajun

Jerk

Asian Five Spice



# PORK LOIN & HAM

---

*All of the Entrees are GF w/o Sauce, GF Sauce Available Upon Request*

## ORANGE SPICED BROWN SUGAR GLAZED HAM

Served with Red Currant and Whole Grain Mustard Sauce

## CHERRY PORT ROASTED PORK LOIN

Cherry Demi Glaze

## MAPLE APPLE BRINED PORK

Bacon, Granny Smith Apple, Maple Glaze

## CUBAN STUFFED PORK

Country Ham, Bacon, Carrots, Figs, Bell Peppers  
Malt Beer, Honey and Citrus

## HERBED CRUSTED PORK LOIN

Fennel, Onions, Apples, White Wine Dijon Cream Sauce

# BEEF

---

*All of the Entrees are GF w/o Sauce, GF Sauce Available Upon Request*

## BEEF STROGANOFF

Tender chunks of sirloin in a mushroom cream sauce,  
Buttered Egg Noodles

### *Premium Items*

---

## PRIME RIB

Au Jus, Horseradish Sauce, Silver Dollar Rolls  
Add \$13 per person

## HOUSE SLOW ROASTED GARLIC STUDED PEPPER CRUSTED TOP ROUND

Au Jus, Horseradish Sauce  
Add \$8 per person

## MARINATED GRILLED SIGNATURE BEEF TENDERLOIN

Au Jus, Horseradish Sauce  
Add \$14 per person

## SMOKED BRISKET

Apricot Glazed, BBQ Sauce, Au Jus, Mushroom and Onion Gravy  
Add \$5 per person

## LOLLIPOP LAMB CHOPS

Baby Lamb Chops Marinated and Grilled served with an  
Apricot Rosemary Glaze  
Add \$15 per person

# SEAFOOD

---



## SEAFOOD MAC AND CHEESE

Shrimp, Scallops, and Crab Baked in a Creamy White Wine and Cheese sauce with Penne Pasta

## ALMOND CRUSTED MAHI MAHI

Pineapple Mango Salsa, Lemon Butter Sauce

### *Premium Items*

---

## GRILLED SALMON <sup>GF</sup>

Orange Herbed Sauce OR Cherry Glaze

Add \$4 per person

## SIGNATURE SMOKED SHRIMP COCKTAIL <sup>GF</sup>

Lemons, Cocktail Sauce

Add \$5 per person

## TRADITIONAL SHRIMP COCKTAIL <sup>GF</sup>

Served with Lemon Wedges and Cocktail Sauce

Add \$5 per person

## BACON WRAPPED SCALLOPS

Ginger Soy Marinade

Add \$6 per person

# VEGETARIAN ENTREES

---

## VEGETARIAN SHEPHERDS PIE

Fall Herbed Vegetables in a Vegetable Stock topped with Cheddar Mashed

## VEGETARIAN POT PIE

Fall Herbed Vegetables in a Vegetable Stock topped with Flaky Puff Pastry

## WILD MUSHROOM MAC AND CHEESE

White Wine, 4 Cheeses, Penne Pasta, Cream, Herbs

## SAVORY BREAD PUDDING

Onions, Garlic, Mushrooms Asiago and Provolone Cheeses

## PEARSON'S SPANISH STUFFED RED AND GREEN PEPPERS <sup>GF</sup>

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

## STUFFED PORTOBELLO <sup>GF</sup>

Roasted Red Peppers, Polenta, Cheese, Pinenuts, Sundried Tomatoes, Spinach

## STACKED GRILLED EGGPLANT ROUNDS <sup>GF</sup>

Herbs, Garlic, Ricotta, Mozzarella, Parmesan, Marinara Sauce

# SIDES

---



## PASTA OPTIONS

*Gluten Free Pasta Available, Add \$2.50 per person*

**Pearson's Four Cheese Mac & Cheese** - Penne Pasta

**Grilled Chicken Pasta** - Roasted Peppers, Garlic, Artichokes, and Spinach in a Gorgonzola Chicken Glace

**Farfalle Pasta Tossed** - Grilled Eggplant Sauce, Fresh Mozzarella, Pinenuts, Basil, Asparagus, Spinach, Olives, and Tomatoes

**Pasta Primavera** - Summer Vegetables Tossed In a Creamy Asiago Parmesan Cheese Sauce

**Orecchiette** - Pancetta, Bacon, Pumpkin, Broccoli Rabe, Pepitas, Sage, Brown Butter, Parm

---

## STUFFING/DRESSING

**Traditional, Celery and Onions**

**Butternut Squash, Dried Apricots, Figs, Cranberries, Onions, Celery**

**Chorizo, Cherry, and Pecan Cornbread Stuffing**

**Cornbread, Cranraisins, Granny Smith Apples, Celery, Onions, Sausage**

**Sourdough, Italian Sausage and Chestnut Stuffing**

**Rye and Sourdough, Spinach, Mushroom, Pumpkin Seed Stuffing**



# SIDES

---



## MASHED POTATOES <sup>GF</sup>

Traditional

Bacon and Blue Cheese

Tex Mex - Green Chilies, Pepper Jack, Andouille Sausage

Spinach, Boursin Cheese, Toasted Pecans

Mashed Sweet Potatoes - Cinnamon and a Hint of Orange

---

## OTHER POTATOES <sup>GF</sup>

Roasted Sweet Potatoes, Fingerling, Purple Peruvian Potatoes, Olive Oil, Sage

Roasted Garlic and Herbed Red Potatoes

Potato, Parsnips, and Mushroom Gratin

Scalloped Potatoes - *with or without Cheese*

Roasted Sweet Potato with Maple Glaze and Toasted Pecans

## OTHER SIDES

---

- Green Beans with Toasted Almonds, Caramelized Onions <sup>GF</sup>
- Green Beans with Almonds and Cherry Vinaigrette <sup>GF</sup>
- Maple Glazed Carrots Orange Ginger <sup>GF</sup>
- Chile Glazed Carrots with Rosemary <sup>GF</sup>
- Harrissa Maple Roasted Carrots <sup>GF</sup>
- Tandoori Carrots with Spiced Yogurt <sup>GF</sup>
- Broccoli Gratin
- Zucchini and Yellow Squash Gratin
- Mac & Cheese
- Creamed Spinach with Bacon
- Collard Greens with Ham, Bacon, Country Ham <sup>GF</sup>
- Corn Pudding
- Orange Pecan and Wild Brown Rice with Scallions <sup>GF</sup>
- Butternut Vanilla Risotto <sup>GF</sup>
- Roasted Root Vegetables with Carrots, Butternut Squash, Fennel, Onion, Turnips Parsnips, Brussel Sprouts with a Cider Glaze <sup>GF</sup>
- Wild Mushroom and Bacon Bread Pudding
- Scalloped Pineapple Casserole
- Brussel Sprouts with Chorizo and Toasted Almonds <sup>GF</sup>
- Butternut Squash Risotto with Shiitake Mushrooms <sup>GF</sup>
- Cauliflower with Garlic Aioli, Caramelized Onions, Capers, Raisins <sup>GF</sup>

# SALADS

---



## PEARSON'S SIGNATURE GF

Romaine, Spring Mix, Cranraisins, Candied Nuts, Blue Cheese, Granny Smith Apples, White Balsamic Vinaigrette

## GARDEN SALAD

Romaine, Tomatoes, Carrots, Cucumber, Homemade Croutons, Toasted Sunflower Seeds

## CAESAR SALAD

Romaine, Homemade Croutons, Parmesan, Caesar Dressing

## FALL SPINACH, KALE SALAD GF

Spinach, Kale, Goat Cheese, Red Onion, Toasted Pepitas, Roasted Butternut Squash, Cranraisins, Warm Apple Cider Vinaigrette or Champagne Vinaigrette

# APPETIZERS

---

BRANDY SOAKED DATES WITH  
GOAT CHEESE AND BACON **GF**

BACON AND FIG TASSIES

Goat Cheese and Port

CUBAN SLIDERS

House-Made Pork, Sliced Ham, Swiss Cheese, Sliced Pickle,  
Dijon Mustard on Hawaiian Rolls

CREAMED ONION TART

Caramelized Onion Custard in a Flaky Crust

FALL CHUTNEY CROSTINI

Figs, Balsamic, Bacon, Cranraisins, Butternut Squash on Goat Cheese Crostini

STUFFED MUSHROOMS

Italian Sausage, Pine Nuts, Sun-Dried Tomatoes, Cheeses

OR

Spinach, Cheeses, Sundried Tomatoes, Polenta

FIG AND GOAT CHEESE TARTS

Ginger and Candied Pecans

SWEET POTATO BISCUITS

Filled With Ham and a Spiced Orange Marmalade Spread

CRAB AND ARTICHOKE SPINACH DIP **GF**

HOT GRILLED CORN DIP **GF**

Fresh Corn, Monterey Jack and Pepper Jack Cheese, Tomatoes,  
Peppers, Onions, Garlic, served with Tortilla Chips

# APPETIZERS

---

## BRIE PHYLLO PURSE

Pear, Honey Cinnamon, Toasted Walnuts

## PISTACHIO CHICKEN PHYLLO PURSES

Smoked Ground Chicken, Goat Cheese, Pistachios, Dried Apricots

## WILD MUSHROOM TARTS

Herbs, Asiago Cheese

## SPICY PUMPKIN SOUP SHOOTERS <sup>GF</sup>

Avocado Cream, Black Bean and Andouille Sausage Garnish

## PEAR AND PUMPKIN TART

Puff Pastry, Blue Cheese

## SMOKED SALMON

Homemade Blini, Capers, Lemon Crème Fraiche

## ITALIAN MEATBALLS

Homemade with Italian Sausage and Scratch made Marinara

## POLENTA BITES <sup>GF</sup>

Asiago, Sundried Tomato, Boursin Cheese, Artichoke

*MORE AVAILABLE UPON REQUEST*

# DESSERT

---



## PEARSON'S SWEET TREATS PRESENTATION

### *Chef's Choice of Mini Assorted Homemade Holiday Desserts*

Pumpkin Bars, Chocolate Cake with Peppermint Buttercream,

Gingersnap Chocolate Bars with Toffee Pieces, Cheesecake Parfaits,

Variety of Truffle Brownies, Pumpkin Cookies, Sweet Potato Rum Mini Bundt Cakes,

Pear and Almond Tart to name a few!!

