



CORPORATE HOLIDAY MENU 2020



Build Your Own Holiday Menu

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

Two Entrées, 2 Sides, Salad: **\$24 per person**

Two Hors d'oeuvres, Two Entrées, 2 Sides, Salad: **\$29 per person**

All Options Include: Rolls, Butter & Signature Mini Sweets

Additional Sides \$3.50 per person

Additional Entrees available. Pricing will vary.

Minimum Order of \$350

Vegetarian and Gluten Free options available

For questions or further information and to place an order, please call 407-259-8404



CHICKEN

MAPLE PECAN GLAZED CHICKEN
Sautéed Pears and Roasted Pecans

AUTUMN GRILLED CHICKEN GF
Goat Cheese, Topped with Fig, Fresh Spinach, Butternut Squash, and Walnut Compote

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

TURKEY

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

PORK LOIN & HAM

ORANGE SPICED BROWN SUGAR GLAZED HAM
With Sour Cherry Sauce and Whole Grain Maple Mustard

CHERRY PORT ROASTED PORK LOIN
Cherry Demi Glaze

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



BEEF

BEEF STROGANOFF

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

TENDER BEEF TIPS ON MASCARPONE RISSOTTO

Beef Demi Glaze

SMOKED FLANK STEAK

Apricot Glazed, Au Jus

Premium Items

MARINATED GRILLED SIGNATURE BEEF TENDERLOIN Au Jus, Horseradish Sauce

Add \$16 per person

LOLLIPOP LAMB CHOPS

Baby Lamb Chops Marinated and Grilled served with an Apricot Rosemary Glaze

Add \$16 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 Item

GRILLED SALMON

Orange Herbed Sauce **OR** Cherry Glaze

Add \$4 per person



VEGETABLE ENTRÉE

HOLIDAY RED QUINOA

Fresh Spinach, Butternut Squash, Grilled Zucchini & Squash, Red Pepper, Roasted Pears, Toasted Pistachios with Champagne Sauce

SAVORY BREAD PUDDING

Onions, Garlic, Mushrooms Asiago and Provolone Cheeses

PEARSON'S SPANISH STUFFED RED AND GREEN PEPPERS

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

ORECCHIETTE

Pancetta, Pumpkin, Broccoli Rabe, Pepitas, Sage, Brown Butter, Parmesan

SIDES: STUFFING/DRESSING

TRADITIONAL: Celery and Onions with Apples & Cranraisins

STUFFING: Butternut Squash, Dried Apricots, Figs, Cranberries, Onions, Celery, Cherry, and Pecan

STUFFING: Italian Sausage Stuffing with Celery, Onions



STARCH SIDES

Traditional Mashed Potatoes

Bacon and Blue Cheese Mashed Potatoes

Mashed Sweet Potatoes - Cinnamon and a Hint of Orange

Roasted Sweet Potato with Maple Glaze and Toasted Pecans

Festival of Potatoes: Roasted Sweet Potatoes, Fingerling, Purple Peruvian Potatoes, Olive Oil, Sage Roasted Garlic and Herbed Red Potatoes

Scalloped Potatoes - with or without Cheese

4-Cheese Creamy Mac & Cheese

Orange Pecan and Wild Brown Rice with Scallions

Butternut Vanilla Risotto

VEGETABLE SIDES

Green Beans with Caramelized Onions

Green Beans with Almonds and Cherry Vinaigrette

Maple Glazed Carrots Orange Ginger

Broccoli Gratin

Zucchini and Yellow Squash Gratin

Collard Greens with Ham, Bacon, Country Ham

Roasted Root Vegetables with Carrots, Butternut Squash, Fennel, Onion, Turnips Parsnips, Brussel Sprouts with a Cider Glaze

Brussel Sprouts with Chorizo and Toasted Almonds

Cauliflower with Garlic Aioli, Caramelized Onions, Capers, Raisins



HORS D'OEUVRES

BACON AND FIG TASSIES Goat Cheese and Port

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

BRANDY SOAKED DATES WITH GOAT CHEESE AND BACON

SWEET POTATO BISCUITS

Filled With Ham and a Spiced Orange Marmalade Spread

CRAB AND ARTICHOKE SPINACH DIP

HOT GRILLED CORN DIP

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

BRIE PHYLLO PURSE

Pear, Honey Cinnamon, Toasted Walnuts

SPICY PUMPKIN SOUP SHOOTERS

Avocado Cream, Black Bean and Andouille Sausage Garnish

PEAR AND PUMPKIN TART Puff Pastry, Blue Cheese

SIGNATURE SMOKED SHRIMP COCKTAIL: With Lemons, Cocktail Sauce

Add \$4 per person

TRADITIONAL SHRIMP COCKTAIL: With Lemon Wedges and Cocktail Sauce

Add \$4 per person

BACON WRAPPED SCALLOPS Ginger Soy Marinade

Add \$5 per person

MORE AVAILABLE UPON REQUEST



SALADS

PEARSON'S SIGNATURE

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
Ranch & Balsamic Dressing

CAESAR SALAD

Romaine, Homemade Croutons, Parmesan, Caesar Dressing

FALL SPINACH, KALE SALAD

Spinach, Kale, Goat Cheese, Red Onion, Toasted Pepitas, Roasted Butternut Squash, Cranraisins, with a
Champagne Vinaigrette

DESSERT

PEARSON'S SWEET TREATS PRESENTATION

Chef's Choice of Mini Assorted Made from Scratch Holiday Desserts