

Catering for Corporate, Private & Impromptu Events

PearSalad.com

March Specials 2019

Seasonal Menu Change March 20th

Brutus Salad

Beware the Ides of March, Caesar! Crisp Romaine Lettuce Tossed with Toasted Pecans, Sliced Apples & Sharp Cheddar Cheese in a Dijon Vinaigrette Serves 10 \$35

Mardi Gras Chicken

"Laissez Les Bons Temps Rouler" — Let the Good Times Roll! Lightly Spiced Cajun Chicken Breast with Creamy Creole Mustard Sauce and Red Bean Rice Pilaf \$8.95 per person (minimum of 10)

Spring Chicken with Lemon

Pan Seared Chicken Breast with Olives, Artichokes, Capers, Garbanzo Beans and a Lemon Shallot Butter Sauce, Served with a Toasted Walnut, Dried Apricot L. Wheat Berry Pilaf \$8.95 per person (minimum of 10)

Louisiana Smothered Chicken and Onions

Herb Roasted Boneless Skinless Chicken Thighs with Peppers, Onions, Mushrooms and Chicken Gravy, Served with Roasted Garlic Mashed Potatoes

Serves 10 \$89.50

Reuben Casserole

Don't forget St. Patrick! Corned Beef, Sauerkraut, Swiss Cheese, and Russian Dressing, Baked with Marbled Rye Croutons and a Buttery Rye Crumb Crust Serves 10 \$59

Cajun Shrimp Cakes

Pan Seared Gulf Shrimp Cakes with Scallions and Red Peppers, Served Over Baked Cheddar Grits Casserole with Remoulade Sauce Serves 10 \$89.50

Pecan Praline Cake

Caramel Glazed Loaf Cake with Candied Pecans
Serves 10 524

Hurricane Iced Tea

Freshly Brewed Raspberry Tea with Pineapple, Lemon, Lime L. Orange Juices with a Dash of Ginger Ale (non-alcoholic) One Gallon Serves 10 \$12