

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 \$37

Chicken Cordon Bleu

Pan Roasted Chicken Breast with Smoked Ham, Provolone Cheese,
Dijon Parmesan Cream and Roasted Yukon Gold Potatoes
\$9.25 per person (minimum of 10)

Spring Chicken with Lemon

Pan Seared Chicken Breast with a Lemon Shallot Butter Sauce, Served with a Toasted Walnut, Dried Apricot & Wheat Berry Pilaf \$8.95 per person (minimum of 10)

Thai Coconut Chicken

Pan Seared Boneless Skinless Chicken Thighs in a Mild Thai Red Curry Sauce with Chopped Peanuts, Sweet Mango, and Scallion Jasmine Rice \$8.95 per person (minimum of 10)

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

Lemon Blueberry Cheesecake Trifle Parfait

Lemon Cheesecake Mousse Layered with Fresh Blueberries and Coconut Graham Cracker Streusel

Serves 10 \$35

Nashville Fruit Tea

Freshly Brewed Lightly Sweetened Iced Tea with Orange, Lemon, and Pineapple Juices
One Gallon Serves 10 \$13