



SIGNATURE SALADS:

Garden Salad-	Crisp Romaine, Fresh Spinach, Onion, Grape Tomatoes, Carrot Sticks, Cucumbers, & Mushrooms (Dressing-Italian & Buttermilk Ranch) \$3.00 pp
Perfect Pear House Italian-	Crisp Romaine, Grape Tomatoes, Onions, Sliced Pears, & Chopped Walnuts (Dressing-Red Wine Vinegar & Olive Oil) \$3.75 pp
Summer Salad-	Fresh Mixed Greens, Sliced Strawberries, Blueberries, & Slivers of White Chocolate (Dressing-Vanilla Bean Red Wine Vinegar & Olive Oil) \$4.75 pp
Antipasto-	Mixed Spinach, Mixed Greens, & Romaine, Artichokes Hearts, Roasted Red Peppers, Grape Tomatoes, Onions, Green & Black Olives, Pepperoncini, Banana Pepper Rings, Thin Sliced Cappy, Genoa Salami, Ham, & Provolone (Dressing- Red Wine Vinegar & Olive Oil) \$4.25
Garlic Knots-	\$.75 per knot
Assorted Rolls & Butter	\$. 75 per roll

Appetizers

Cold Hors D Oeuvre Platters-

Spinach Artichoke Dip in a Pumpnickel Bread Bowl \$2.75 pp

Duo Dip Crostini Bar- Fire Roasted Red Pepper Hummus, Fresh Tomato and Basil Bruschetta, Country Blend of Olive Tapenade served with Crostini & Pita Triangles \$4.00 pp

Tuscan Antipasto Display- A Superior Blend of Imported Meats & Cheeses
Roasted Red Peppers, Scratch Made Pesto, Fresh Tomato and Basil Bruschetta, Prosciutto, Ham Capicola, Salami , Plump Grapes Clusters, Creamy Brie Cheese, Drunken Goat Cheese, Cheddar Guinness Irish Cheese Served with Crostini \$4.75

Domestic Fruit & Cheese Board-Pineapple & Cherries, Plump Grape Clusters, Strawberries, Melon, Berry Brie, Cheddar, Swiss, Pepperjack, & Assorted Crackers \$3.75 pp

Fruit Platter with a creamy dessert dip \$2.50

Fresh Salsa & Scratch Made Guacamole with Tortilla Chips \$2.00 pp

Traditional Deviled Eggs topped with Caviar \$1.75 per devil

Crisp Vegetable Crudit  Votive with Buttermilk Ranch Dip in Shot Cups \$1.75 per cup

Family Style Vegetable Platter with Spinach Artichoke Dip \$2.50 pp

Gazpacho Shooters \$2.00 per shot

Chicken Salad Cucumber Canapes topped with Micro Greens \$1.00 per cuck

Italian Turkey Pinwheels- Roasted Red Peppers, Pesto Aioli, Sliced Turkey Breast, & Provolone Cheese \$.75 per pinwheel

Hot Hors D Oeuvre Platters-

Cocktail Meatballs- Sauces-Sweet-n-Sour, White Sherry Cream Sauce, Red Marinara \$.75 per ball

Bacon Wrapped Beef & Blue Cheese Cocktail Meatballs MP

Mini Bite Size Meatloaf's- Mini Beef Meatloaf's topped with a touch of Rich Brown Gravy, a dab of Sweet Potato Mash, & a Caramelized Pearl Onion \$1.75 per loaf

Olympic Brazilian Beef Empanadas-Scratch Made with Taco Seasoned Ground Beef, Green Olives, & Fresh Salsa \$2.50 per Emp

Bite Size Dogs Wrapped in Crescent Dough with Chipotle Ketchup and Djon Mustard for dipping \$.75 per dog

Bite Size Chicken Sausage Wrapped in Crescent Dough with Chipotle Ketchup and Djon Mustard for dipping \$1.00 per dog

Chicken Lollipops OR Baked Wings with your choice of Teriyaki Garlic, Smack the Lip Hot, or Sweet-n-Sour Sauce \$1.25 per wing

Sautéed Chicken, Peppers, Onions, Garlic, and Lime-Chipotle Crème stuffed in a Tortilla Cornucopia MP

Crunchy Chicken and Waffles drizzled with a Vanilla bean Maple Syrup \$1.50 per piece

Sautéed Peppers, Onions, Garlic, Herbs and a Blend of Shredded Cheese stuffed in a Tortilla Cornucopia (Vegetarian) MP

Spanakopita- A mixture of Spinach, Onions, Garlic, Feta Cheese wrapped in Filo Dough (Vegetarian) \$1.00 per piece

Italian Stuffed Mushrooms \$.75 per cap

Spinach Mozzarella Stuffed Mushrooms \$1.00 per cap

Lamb Chop Lollipops with a dab of Mint pesto \$4.00 per chop

Pulled Pork Tacos- Mojo Pulled Pork nestled in a Mini Taco Shell topped with Lime Cilantro Slaw, Jalapeño slivers and Siracha Aioli \$2.50 per taco

Potato Skins- Bacon & Cheddar or Tomato Garlic Mozzarella \$2.00 per skin

Pot Stickers- Sautéed Pork or Chicken with Ponsu sauce \$.75 per sticker

Cheddar Cheese Jalapeno Poppers Sprinkled with Bacon Crumbles \$.75 per popper

Seafood Hors D Oeuvre Appetizers-

Bacon Wrapped Shrimp and Cheddar Grits \$4.50 each

Seared Ahi Tuna Platter- 3 Flavors; Pear Italian Blend, Blackened, Lemon Pepper Displayed around Ponzu Sauce and Sprinkled with thin sliced Green onion \$4.50 pp

Tuna Poke Shooters \$4.50pp

Smoked Trout platter- Smoked Trout with a Horseradish Cream Sauce, Banana Peppers, & Capers served with Crostini \$4.50 pp

Smoked Fish Dip Platter- Fish Shaped Smoked Fish surrounded by Sliced Tomatoes, Slivered Onions, Banana Peppers, and served with Crostini \$2.50 pp

Tuna Tacos- Fresh Raw Tuna nestled in a Mini Taco Shell topped with Lime Cilantro Slaw, Jalapeño slivers and Siracha Aioli \$4.50 per taco

Mahi Tacos- Fresh Mahi Mahi nestled in a Mini Taco Shell topped with Lime Cilantro Slaw, Jalapeño slivers and Siracha Aioli \$4.50 per taco

Mini Maryland Crab Cakes with Spicy Aioli (on the side) \$1.50 per cake

Shrimp Cocktail \$1.00 per shrimp Served with Cocktail Sauce and Lemon Wedges

Raw Bar Selection Upon Request

Skewers-

Mozzarella Caprice- Fresh Mozzarella Balls, Grape Tomato, Fresh Basil, O/V, & Balsamic Glaze \$1.50 per skewer

Antipasto- Grape Tomato, Cheese Tortellini, Artichoke Hearts, Banana Peppers, Roasted Red peppers \$2.75 per skewer

Fresh Fruit- Strawberries, Grapes, Pineapple, & Melon \$1.75 per skewer

Mojo flank Steak- Thin Sliced Mojo Marinated Flank Steak \$3.00 per skewer

Chicken or Pork- Teriyaki Garlic or Sweet-n-Sour \$2.50 per skewer

Salmon Endive- Seasoned Salmon Chunks & Endive 4.00 per skewer

Roasted Vegetables- Mushroom Caps, Onions, Zucchini, & Squash \$2.50 per skewer

Shrimp- 4 large Fresh Shrimp sprinkled with Sweet Chili Sauce \$4.4.50 per skewer

Chicken Breast or Filet Tip Kabobs with Mushroom Caps, Onions, Zucchini, & Squash (Sauces; Chimi Churri, Teriyaki Pineapple, Chipotle) \$4.00 chic / \$5.00 steak

Sliders & Gourmet Sandwiches- All served on a Brioche Bun

Beef Tenderloin-	Thin Sliced Beef Tenderloin, Blue Cheese Sauce, Caramelized Onions \$6.50 per slider
All American-	Ground Beef Patty sautéed in Slivered Onions, Topped with Cheddar Cheese, Pickle Slice, a dab of Ketchup, & Mustard BBQ \$2.50 per slider
Mojo Pulled Pork-	Slow Roasted Mojo Pork with a dab of Sweet Baby Rays, Shredded Cheddar Cheese, & Caramelized Onions on a Brioche Bun \$2.75 per slider
Chicken Teri-	Grilled Chicken Breast, Teriyaki Garlic Sauce, Fresh pineapple, & Provolone Cheese \$3.00 per slider
Cuban-	Mojo Pulled Pork, Sliced Ham, Swiss Cheese, Dab of Hot Sauce, Djon Mustard on a Brioche Bun \$3.50 per slider
Tuna, Chicken, Egg or Ham Salad, Lettuce, Sliced Tomato Sliders	\$2.00 per slider
Sliced Cold Cut Turkey or Ham, Lettuce, Tomato Sliders; Condiments on the side	\$2.00 per slider
Assorted Sandwich platter-	Cuban, Italian, or Veggie (Italian Hoagie Roll) \$5.00 pp

Cuban-Mojo Pulled Pork, Sliced Ham, Swiss Cheese, Pickles, Hot Sauce, Djon Mustard; hot pressed \$5.00 pp

Italian-Provolone, Ham, Cappy, Salami, Lettuce, Tomato, Onion, Pear Italian Seasonings, O/V; served cold or hot pressed \$5.00 pp

Veggie-Scratch Made Pesto, Provolone Cheese, Grilled Eggplant, Fresh Spinach, Caramelized Onions, & Roasted Red Peppers; hot pressed \$5.00 pp

Side Salads- All salads are 1.50 pp

Italian Pasta Salad, Creamy Potato Salad, Macaroni Salad, Creamy Cole Slaw, Asian Cole Slaw, & Apple Vinaigrette Super Slaw

Barnyard (Poultry)Fare Selections- \$5.00 pp

Francaise, Cordon Bleu, Florentine, Parmesan, Marsala, Grilled, BBQ Chicken Pieces smothered in Sweet Baby Rays, Roasted Whole Turkey or Heirline Turkey Breast

Oink (Pork) Selections-

Baby Back Ribs or St. Louis Ribs smothered in Sweet Baby Rays \$9.00 pp

Mojo Pulled Pork (BBQ sauce served on the side) \$4.50 pp

Roasted pork Loin topped with Poultry Gravy \$4.00 pp

Stuffed Roasted Pork Loin (roasted Red peppers, fresh spinach, garlic, & Parmesan cheese \$5.00 pp

Spiral Ham MP

Fresh Seafood Selections-

Prepared: Grilled, Blackened, Lemon Pepper, Italian Marinated, or Francaise

Filet of: Mahi Mahi \$7.50 pp, Snapper \$7.50 pp, Grouper \$7.50 pp, Tuna \$8.00 pp, or

Salmon (recommend baked with a creamy dill sauce, teriyaki, or chipotle-pepper-salt-brown sugar rub) \$8.00 pp

Shrimp or Scallops- Grilled, Francaise, Bacon Wrapped, Blackened, Lime-Chipotle Shrimp-\$8.00 pp, Scallops-\$9.00 pp

Where's the Beef Selections-

Entrée Meatballs in Marinara Sauce \$1.50 per ball

Eye of Round Roast Beef with a Rich Brown Gravy \$5.00 pp

Pot Roast with a Rich Brown Gravy \$5.00 pp

Sliced Filet Tenderloin Roast (Fresh From Florida) \$9.00 – 12.00 pp MP

Filet Tenderloin Steaks (Fresh From Florida) \$9.00 -12.00 pp MP

NY Strip Steaks (Fresh From Florida) \$8.00 pp MP

Short Ribs a Rich Brown Gravy or Chipotle BBQ Sauce \$8.75 pp

Beef Brisket a Rich Brown Gravy or Chipotle BBQ Sauce \$8.00 pp

Mojo Skirt Steak \$7.00 pp

Butcher's Block Carving Stations:

Prime Rib (Fresh From Florida), Filet Tenderloin Roast, NY Strip Loin, Ball Tip
Roast, Lamb Chop Roast,

Roasted Turkey, Roasted Pork Loin, Roasted Stuffed Pork Loin, Spiral Ham

\$150.00 per Carving Station

Sauces & Toppings: Port Wine Demi Glaze, Béarnaise, Horseradish, Chimi Churri,
Sautéed Button Mushrooms and Onions, Turkey Gravy, Stone Ground mustard
Sauce

Lil Italy Pasta Selections-

Eggplant Parmesan \$7.00 pp

Butternut Squash, Lobster, or Cheese Ravioli \$6.50 pp

Baked Ziti (Vegetarian or with Ground Beef) \$7.00 pp

Traditional Meat Lasagna \$7.00 pp

Vegetable Lasagna with a Vodka Cream Sauce \$7.00 pp

Penne Marinara \$5.00 pp

Penne Ala Vodka \$6.00 pp

Aunt Carmel's Fettuccini Alfredo \$6.00 pp

Side Dish Selections-

Sweet Potato-	Mashed or Loaded (Brown Sugar Butter topped with marshmallow) \$3.50 pp
Baking Potato-	Smashed and creamy or Loaded (Butter, Sour Cream, Chives, & Bacon Crumbles) \$3.50 pp
Red Skin-	Mashed or Parsley Butter \$2.75 pp
Twice Baked-	Sour Cream, Butter, Shredded Cheese, Chives \$4.00 pp
Scratch Made Mac & Cheese	\$3.00 pp
Rice-	Mixed Black Beans & Rice, Wild, Yellow, Jasmine, & Rice Pilaf \$2.00 pp
Quinoa	\$2.00 pp
Baked Beans	\$1.75 pp

Fresh Vegetables Selections-\$3.50 pp

Spaghetti Squash, Butternut Squash, Acorn Squash, Zucchini, Yellow Squash Green Beans, Asparagus, Broccoli, Carrots, Roasted Brussel Sprouts & Cauliflower
Vegetable Medley-Zucchini, Squash, Carrot, & Green Beans

Sweet Endings-

Mini Cheesecake Bites- Raspberry, Turtle, Plain \$1.00 per bite

Chocolate Chip Cookies \$1.00 per cookie

Mini Brownie Bites \$.75 per bite

Chocolate Covered Strawberries \$1.50 per piece

Truffle Cookie Bites- Dark Chocolate, Chocolate Chip, & Kahula \$.75 per bite

Assorted Cake Pops & Shooters MP

Dessert Cakes- Flourless Chocolate Ganache served with a fresh fruit Coolie Sauce & Scratch Made Whip Cream
\$45.00

Red Velvet, Chocolate, & Vanilla Rum Cake all topped with a Butter Rum Glaze and Scratch Made Whip Cream \$25.00 per cake

Individual Molten Lava Cake \$2.50 per cake

Chocolate Chip Cookie's & Milk Shooters \$3.00 pp

Frozen Gluten Free Cheesecake Sundae Bar with Scratch Made Whip Cream, Rainbow Sprinkles, Walnuts, Cherries, Chocolate Sauce, & Carmel Sauce \$4.50 pp

Smoeres Station \$4.50 pp

Coffee & Assorted Hot Tea bar available \$2.00 pp

Corporate Breakfast & Lunch Menu-

Breakfast-Includes: Coffee, OJ, Water Bottles, & Paper/Plastic Products

Breakfast Brunch of Champion's- Mini Egg Casserole (Chef's Choice), Fresh Fruit,
Sweet Potato Mash, Mini Muffins \$13.00 pp

Board Room Continental- Fresh Fruit, Mini Bagels & Cream Cheese, Mini
Muffins \$10.00 pp

Traditional Morning- Scrambled Eggs, Bacon, Home Fries, Mini Bagels,
\$11.00 pp

Petite Quiche & Egg Casserole - Petite Quiche-\$.75 per Quiche / Egg Casserole-
\$1.50 per Quiche

Lunch

Grilled Chicken or chicken Francaise, Rice, Veggie, Fruit Platter, Dessert, Ice Tea,
Lemonade, or Water Bottles, Paper/Plastic Products

\$13.99

Meatloaf or Roasted pork Loin, Mashed Potatoes, Veggie, Rolls & Butter, Fruit
Platter, Dessert, Ice Tea, Lemonade, or Water Bottles, Paper/Plastic Products

\$14.99

Box Lunch-

Assorted 6" Sandwiches, Italian pasta Salad,
Cookie, Canned Soda or Water Bottle \$9.00

Buffet, Butler Style, or Hors d'Oeuvre Stations

Perfect Pear Supper Club, Special Culinary Events, Cooking Classes

Corporate, Special Events, Weddings

Professional Maitred' to coordinate & Supervise your Events!

