



SIGNATURE SALADS:

Garden Salad-	Crisp Romaine, Fresh Spinach, Onion, Grape Tomatoes, Carrot Sticks, Cucumbers, & Mushrooms (Dressing-Italian & Buttermilk Ranch) \$3.50 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) \$3.75 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) \$4.75
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 \$3.00 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, Bleu Cheese Block, Asiago Block Served with Scratch made Crostini \$6.00pp

Domestic Fruit & Cheese Board-Pineapple & Cherries, Plump Grape Clusters, Strawberries, Melon, Berry Brie, Cheddar, Swiss, Pepper Jack, & Assorted Crackers \$3.50 pp

Fruit Platter with a creamy dessert dip \$3.00

Fresh Salsa & Scratch Made Guacamole with Tortilla Chips \$2.50 pp

Traditional Deviled Eggs \$1.00 per lil 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

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, or Red Marinara \$.75 per ball

Blue Cheese & Bacon Cocktail Meatballs in a creamy white sherry sauce 1.00 per ball

Mini Meatloaf's- Mini Beef Meatloaf's topped with a touch of Rich Brown Gravy, a dab of Sweet Potato Mash, & a Caramelized Pearl Onion \$2.50 per mini 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 Dijon Mustard for dipping \$1.00 per dog

Bite Size Chicken Sausage Wrapped in Crescent Dough with Chipotle Ketchup and Dijon Mustard for dipping \$1.25 per dog

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

Mini Crunchy Chicken and Waffles drizzled with a Vanilla bean Maple Syrup \$3.00 per piece

Spanakopita- A mixture of Spinach, Onions, Garlic, Feta Cheese wrapped in Filo Dough (Vegetarian) \$1.25 per piece

Italian Stuffed Mushrooms \$1.00 per cap

Spinach Mozzarella Stuffed Mushrooms \$1.00 per cap

Lamb Chop Lollipops with a dab of Mint pesto \$7.00 pp or MP (2 per person)

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, Sour Cream & Cheddar \$2.50 per skin

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

Cheddar Cheese Jalapeno Poppers \$.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 \$3.50 pp

Tuna Poke Shooters \$2.00 per shot

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
Roasted Vegetables-	Mushroom Caps, Onions, Zucchini, & Squash \$2.50 per skewer
Shrimp-	4 large Fresh Shrimp sprinkled with Sweet Chili Sauce \$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 Slider Bun or Italian Hoagie pressed and sliced

- 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 \$2.75 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, Dijon 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 \$2.50 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, Dijon 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- \$6.00 pp

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

Oink (Pork) Selections-

Baby Back Ribs or St. Louis Ribs smothered in Sweet Baby Rays \$7.00 pp

Mojo Pulled Pork (BBQ sauce served on the side) \$6.50 pp

Roasted pork Loin topped with Poultry Gravy \$6.00 pp

Stuffed Roasted Pork Loin (roasted Red peppers, fresh spinach, garlic, &
Parmesan cheese \$6.00 pp

Spiral Ham MP

Fresh Seafood Selections-

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

Filet of:	Mahi Mahi, Snapper, Grouper, & Tuna MP
	Salmon (recommend baked with a creamy dill sauce, teriyaki, or chipotle-pepper-salt-brown sugar rub) MP
Shrimp or Scallops-	Grilled, Francaise, Bacon Wrapped, Blackened, Lime-Chipotle Shrimp or Scallops-MP

Where's the Beef Selections-

Entrée Meatballs in Marinara Sauce \$1.50 per ball

Eye of Round Roast Beef with a Rich Brown Gravy \$6.00 pp

Pot Roast with a Rich Brown Gravy \$6.00 pp

Sliced Filet Tenderloin Roast MP

Filet Tenderloin Steaks MP

NY Strip Steaks or Roast MP

Beef Brisket a rich Brown Gravy or Chipotle BBQ Sauce MP

Butcher's Block Carving Stations:

Prime Rib, Filet Tenderloin Roast, NY Strip Loin, Lamb Chop Roast,
Roasted Turkey, Roasted Pork Loin, Roasted Stuffed Pork Loin, Spiral Ham-All \$MP
\$200.00 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

Vegetarian Baked Ziti \$4.00

Traditional Meat Lasagna \$7.00 pp

Vegetable Lasagna with a Vodka Cream Sauce \$6.00 pp

Penne Marinara \$3.00 pp

Penne Ala Vodka \$6.00 pp

Aunt Carmel's Fettuccini Alfredo \$7.00 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 Roasted Parsley Butter \$2.75 pp
Twice Baked-	Sour Cream, Butter, Shredded Cheese, Chives \$4.00 pp
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

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 \$5 pp

Smoers Station \$5 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 Francease, 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"Sandwickeh, Italian pasta Salad,
Cookie, Canned Soda or Water Bottle \$9.00

Buffet, Butler Style, or Hor D Oeurve Stations

Perfect Pear Supper Club, Special Culinary Events, Cooking Classes

Corporate, Special Events, Weddings

Professional Maitred' to coordinate & Supervise your Events!