

**TK&A**  
*Custom Catering*

THE PEARL SAMPLE MENU  
SAMPLE STATION MENU  
100 GUESTS - 4 HOUR EVENT

**THE PEARL**



**A SELECTION OF BUTLER SERVED HORS D'OEUVRE**

**PORTOBELLO CRISP**

*Thin toast point with a wedge of marinated Portobello Mushroom, crisp Onions, Italian Parsley, Lemon Zest and Crème Fraiche*

**BASIL CHICKEN PURSE**

*Chicken, Pecans and fresh Basil, in a light Sour Cream dressing in a Crepe tied with a Chive*

**MANGO SHRIMP**

*Steamed and chilled on a skewer with Mango Chile Dipping Sauce*

**GORGONZOLA AND PAPAYA IN BELGIAN ENDIVE**

*Gorgonzola Crème, julienne of Red Pepper, Papaya, chopped Walnut and Orange Zest*

**THE DISPLAY**

**GARDEN FRESH VEGETABLES**

*Jicama Carrot Asparagus Red Pepper Belgian endive Blue Lake Green Beans  
Crushed Herb Crème*

**A SELECTION OF IMPORTED AND DOMESTIC CHEESE**

*Dill Havarti Black Wax Cheddar Jarlsberg Swiss  
Wafers and French Baguettes*

**MAPLE WALNUT BRIE EN CROUTE**

*Whole Brie wheel covered in Maple caramelized Walnuts wrapped with Puff Pastry*

**BRUSCHETTA**

*Chopped Tomato, fresh sweet Basil, Garlic, EV Olive Oil, Balsamic Vinegar and Pesto  
Toasts*

**BLACK BEAN AND CHEVRE SPIRALS**

*Flour Tortilla spirals rolled with Goat Cheese, Black Beans, Cilantro and Salsa Cruda*

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**THE STATIONS**

**INSALATA RUSTICA**

*Aged Mozzarella, chopped Tomatoes, Red Onion and fresh Basil in a Balsamic EV Olive Oil Vinaigrette*

**CARVED TENDERLOIN OF BEEF**

*Grilled Peppered Beef Tenderloin "Char Rare" and sliced to order on Chive Brioche Rolls*

*Creamed Horseradish      Béarnaise Sauce      Sweet Hot Mustard*

**ARTICHOKE POTATO GRATIN**

*Layers of sliced Russet Potato and Artichoke Hearts in a classic Mornay Sauce with Gruyere Cheese*

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**CARAMELIZED SALMON**

*Salmon filet marinated with Cilantro, Ginger, Soy and Orange Liqueur, sautéed with fresh Cilantro and Orange Zest Garnish*

**ASPARAGUS BUNDLES**

*Asparagus Spears tied with Chive, steamed and drizzled with Hazelnut Oil*

**FRESHLY BAKED HANDCRAFTED RUSTIC BREAD**

*Creamery Butter*

**THE SWEET & COFFEE**

**CRÈME BRÛLÉE**

*Baked in Individual Ramekins with a caramelized topping and fresh Raspberries*

**CHOCOLATE FONDUE**

*Bananas, Strawberries, or Profiteroles  
Rum Laced Whipped Cream and bamboo skewers*

**GLAMOUR COFFEE BAR**

**FRESHLY BREWED REGULAR & DECAFFEINATED FRENCH ROAST COFFEE**

*Half & Half      Sugar      Sweet & Low  
Cinnamon Sticks      Shaved Chocolate      Whipped Cream*