



Pearson & Co.

2759 Fourth St., Santa Rosa, CA 95405 707-541-3868
2500 Mendocino Ave., Santa Rosa, CA 95403 707-570-3700
www.pearsonandco.com

Buffet Dinner Menu

Spring Summer 2010

Menu includes passed hors d'oeuvres. Select three to accompany any dinner menu listed below. An additional charge will apply for more than three selections. Non-alcoholic beverages including coffee and tea, as well as wine, are also available for an additional charge. There is a fifteen person minimum for these menus and 72 hours notice is required to place an order. More advance notice is required for parties over 50 persons.

Passed Hors d'Oeuvres

(Choice of three)

- Stuffed Mushrooms with Spinach, Ricotta & Parmesan Cheeses OR with Spicy Sausage, Shallots & Jack Cheese
- Grilled Chicken or Pork Satay with Spicy Peanut Sauce
- Mini Dungeness Crab & Rock Shrimp Cakes with Lemon Caper Aioli
- Housemade Crostini with Artisan Chevre & Olive Tapenade
- Smoked Salmon on Cucumber with Crème Fraiche
- Puff Pastry Pizzettas with Brunoise of Vegetables, Herb Pesto & Chevre
- Italian Bruschetta

Premium Hors D'oeuvres

Add \$1.00/person/hors d'oeuvre

- Stuffed Fresh Figs with chevre & prosciutto
- Grilled Prawns with Romesco Sauce
- Beef Roll ups with Apple & Blue Cheese
- Shrimp or Scallops wrapped in Bacon or Pancetta
- Housemade Crostini with Liberty Duck Breast & Apple Mango Chutney

The Sonoma Buffet

- Stuffed Sonoma Chicken Breast with Prosciutto, Portobello Mushroom & Chevre. Served with a Roasted Red Pepper Coulis
- Roasted Garlic Mashed Potatoes
- Grilled Asparagus with lemon zest
- Sonoma Green Salad with Dijon Vinaigrette
- Freshly Baked Artisan Breads & Butter
- Choice of Pearson & Co. Desserts (One Selection)

\$29.95 per person

Pearson & Co. Desserts

- Assorted Mini Desserts (Chef's Choice)
- Fresh Fruit Tartlettes (Parties under 30)
- Fresh Fruit Crisp or Pie
- Fresh Fruit Tarts
- Individual Crème Caramel
- Chocolate Decadence Cake
- Cheesecake
- Chocolate or Chocolate Berry Mousse Cup

The Jack London Buffet

- Herb Encrusted Pork Tenderloin with Apple-Mango Chutney
- Wild Rice with dried cranberries & toasted almonds
- Grilled Seasonal Vegetables with Basil & Olive Oil
- Classic Caesar Salad with Housemade Croutons
- Freshly Baked Artisan Breads & Butter
- Choice of Pearson & Co. Desserts (One Selection)

\$32.95 per person

The Bodega Buffet

- Grilled Herb Salmon with Lemon Caper Aioli
- Potato Gratin
- Sauteed Greens
- Crunchy Goat Salad with Mixed Greens, Carmelized Walnuts, Goat Cheese, Grapes, Dried Fruit & Dijon Vinaigrette
- Freshly Baked Artisan Breads & Butter
- Choice of Pearson & Co. Desserts (One Selection)

\$35.95 per person

The Petaluma Buffet

- Beef Tenderloin with Pt. Reyes Blue Cheese Compound Butter
- Roasted Fingerling Potatoes & Oyster Mushrooms
- Grilled Asparagus with Lemon Zest.
- Classic Caesar Salad with Housemade Croutons
- Freshly Baked Artisan Breads & Butter
- Choice of Pearson & Co. Desserts (One Selection)

\$39.95 per person

The Healdsburg Buffet

- Rack of Lamb with Mustard & Rosemary Rub, Natural Jus
- Roasted Red Potatoes with Garlic & Herbs
- Snap Pea Medley
- Sonoma Green Salad with Dijon Vinaigrette
- Freshly Baked Artisan Breads & Butter
- Choice of Pearson & Co. Desserts (One Selection)

\$37.95 per person

**Call (707) 541-3868, fax (707) 541-3860
or e-mail catering@pearsonandco.com to place your order.**