



The Drizzled Pear

Consultative Catering & Event Services



Catering Menus

We can't wait to DRIZZLE all over your special day!!

About Us

Established in 2015, The Drizzled Pear is one of Charleston's fully licensed and insured, Catering companies. We provide Creative Catering and Rental Coordination for your special day. We promise to make your event exceptional! Our food is inspired by your vision and crafted by our chef's innovation.

The Drizzled Pear is devoted to exceeding expectations and creating memories that last a lifetime! Our staff offers an unparalleled level of customer service and is devoted to ensuring your event is crafted according to your desires. We welcome you to experience the beauty of being "drizzled" on!

Consultative Catering?

While we have several culinary offerings listed, our goal is to build rapport with every client in such a way that we can assist you with creating the perfect menu for your special day. We love to chat!! The following menus are not exhaustive- if you are looking for something special, we are happy to let you know exactly how we can help!

Tastings/Minimums

We offer for tastings for up to 4 individuals at a flat rate of \$500. We will prepare all of the items for your special day (unless items can only be purchased in bulk or are unavailable due to seasonality). Tastings are typically scheduled during January, February & August; however, we will work to accommodate our out of town Clients. If we receive a signed contract within 3 days of the tasting, \$250 will be applied to your deposit to secure our services!

During Peak Season (March-May & September-December) there is a \$2500 Food & Beverage Minimum Monday-Thursday.
\$5000 Minimum Friday- Sunday



Hors D'oeuvres

Sold in increments of 25

Butcher's Best

mini belgian waffle-buttermilk marinated chicken, hot honey glaze

duck confit- whipped goat cheese

nashville hot chicken skewer- bread and butter pickle

sweet potato biscuit- pulled pork- pickled okra

beef tenderloin- caramelized onion jam, horseradish creme fraiche

Captain's Catch

deviled egg- smoked trout roe, dill

prosciutto wrapped stuffed shrimp- herb goat cheese

mini crab cake-lemon dill aioli

oyster shooter- charleston bloody mary style

blackened diver scallop- black eyed pea and mango salad

Nature's Bounty

fried green tomato- spicy pimento cheese or orange marmalade, boursin cheese

stuffed mushrooms-artichoke, spinach, parmesan

lowcountry bruschetta-black eyed pea hummus, pickled okra

hoppin john fritter-spicy remoulade

compressed watermelon- herb salt, balsamic glaze

pimento cheese fritter- smoked tomato jam

Hors D'oeuvres Displays

pickled vegetables, pimento cheese dip, lowcountry bruschetta, classic deviled eggs, sweet potato bites with pulled pork

shrimp cocktail-horseradish, tobasco, housemade cocktail sauce, lemon wedges (priced per 100ct)

biscuit bar- sweet potato, buttermilk, garlic and herb served with prosciutto ham, chive butter, strawberry jam, whole grain mustard

www.thedrizzledpear.com

Soups and Salads

charleston she crab soup

cauliflower veloute

shrimp bisque

sweet potato- fuji apple with cardamom creme fraiche

curried carrot and coconut soup

signature salad- mixed greens- candied pecans-grilled pears- feta- champagne vinaigrette

classic caesar salad

watermelon, cucumber salad- benne seed vinaigrette

Chef Attended Carving Stations

**The Catering Director will assist with sauce and bread selection*

slow roasted prime rib

herb and garlic crusted beef tenderloin

bourbon glazed pork loin

maple marinated turkey breast

sweet tea brined chicken breast

rosemary crusted leg of lamb

Composed Petite Plates

red wine braised short ribs with garlic & butter whipped potatoes, crispy onion garnish, haricot verts

shrimp and grits-turkey cajun sausage, mixed peppers and sweet onion-smoked gouda grits, jalapeno cheddar cornbread

pan seared salmon, seasonal succotash, smoked tomato gravy. herb oil

southern fried fresh catch-pimento cheese grits, tomato gravy

pork and beans-herb crusted pork loin, sea island red peas, carolina gold rice

buttermilk fried chicken-red rice, spicy collards

Action Stations

mac and cheese- three cheese mac (cheddar, monterey Jack and gouda) topped with your choice of: fried chicken bites, applewood smoked bacon, mushrooms, caramelized onions, green onions, sliced jalapenos, roasted broccoli, diced tomatoes

pasta station-penne and farfalle pasta with your choice of two sauces: cajun alfredo, tomato basil, ala vodka, arrabiata- seasonal vegetables, grilled chicken or sautéed shrimp, parmesan, mozzarella, fresh basil

pulled pork, chicken or brisket sliders-signature bbq sauce, southern style coleslaw, assorted pickled vegetables and red-skin potato salad

nashville hot chicken, fish or shrimp "po' boy"-toasted buns, shredded lettuce, assorted pickles, pimiento cheese, coleslaw, buttermilk ranch dipping sauce

Entrées- plated or station

pan roasted duck breast with tomato gastrique

sweet tea brined fried chicken

berbere spiced salmon

petite filet mignon with wild mushroom sauce

braised beef short ribs

pan fried gouda cheese grit cake with crispy fried okra and tomato gravy (V)

pan roasted pork chop with hard cider maple jus

coconut curried braised black eyed pea and collard stew (V, VN)

pan seared crab cake with creole mustard veloute

seasonal vegetable lasagna (V,VN)

cornbread stuffed quail with port wine jus

Sides

braised collards

stone ground grits

charleston red rice

carolina gold rice

parmesan and herb fonio

berbere spiced roasted sweet potatoes

perloo- mushroom/duck confit/okra

haricot vert

whipped potatoes- yukon gold/sweet potato

seasonal succotash

honey roasted baby carrots

lemon and garlic asparagus

Brunch Menu Samples

Passed Hors D'oeuvres

petite shrimp salad croissants- seasonal fruit skewers with lemon mint yogurt dip- buttermilk chicken and waffle bites

Entrée Stations

salmon- heat smoked salmon, dill crème fraiche, cucumber, capers and red onion salad, assorted bagels and cream cheese spread

eggs- mini veggie frittatas, sausage and spinach frittatas, scrambled eggs with fresh chives

bacon- applewood smoked bacon, turkey sausage patties, smoked gouda grits, buttermilk and sweet potato biscuits, strawberry & peach preserves

Beverages

coffee station- caffeinated and decaffeinated coffee- creamer- sugar-splenda- sweet and low *customizable*

hydration station- unsweetened tea- cucumber mint water- simple syrup

Passed Hors D'oeuvres

lowcountry petite crab cakes with lemon dill aioli, fresh chives- mini quiche Lorraine with bacon, cheddar cheese, parsley

Entrée Stations

shrimp and grits- turkey cajun sausage, mixed peppers and sweet onion atop smoked gouda grits- honey jalapeno cheddar cornbread

chicken and waffles- buttermilk marinated chicken tenderloins, orange zest belgian waffles, butter pecan and maple syrup- vanilla bean whipped cream

loaded eggs- chive scrambled eggs with assorted toppings: crispy pork bacon, shredded cheddar cheese, roasted potatoes, salsa, sour cream

Desserts

macarons- key lime, s'mores, chocolate sea salt, rose lychee, tahitian vanilla

mini tarts- lemon meringue, apple crumb, raspberry pistachio, s'mores, bourbon pecan pie, sweet potato, banana pudding

cupcakes- vanilla bean, double chocolate, coconut, red velvet, lemon, almond

Plated Desserts:

signature drizzled pear- mascarpone, honey cinnamon-pecans
creme brulee

cheesecake bar (vanilla/oreo)

mixed berry fruit tart-mint mousseline

bread pudding

chocolate bourbon pecan pie tart

Layered Shooters:

red or blue velvet, peanut butter brownie, oreo, strawberry cheesecake, double chocolate, banana pudding, key lime, tiramisu, tres leches, birthday cake, maple bacon

Cookies:

chocolate chip, snickerdoodle, white chocolate macadamia, double chocolate, sugar, oatmeal raisin, oatmeal chocolate chip

Cakes:

flavor- vanilla bean, chocolate, almond, red velvet, lemon, coconut, carrot

filling: mixed berries and cream, salted caramel mousseline with almond toffee, milk chocolate, peanut butter, raspberry jam, lemon curd, strawberries

icing: buttercream, cream cheese, fondant, naked