



CATERING MENUS

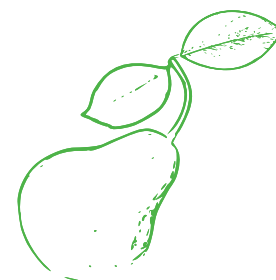
We can't wait to DRIZZLE all over your special day!



WELCOME

The Drizzled Pear is a Woman & Minority owned and operated full service off-premise catering company serving social, corporate & non-profit events in Charleston and the surrounding areas. We provide classic Southern Cuisine with a modern twist, with an emphasis on supporting local farms and fisheries. Our team of chefs offers an unparalleled level of expertise with decades of experience ranging from fine dining to casual cuisine. We pride ourselves on cooking with passion and strive for excellence in everything we do. We embody Southern cuisine and it is our goal to please your palate with every bite. Delivering excellent customer service, extreme attention to detail and the art of delight are our top priorities. We look forward to partnering with you to celebrate the most special occasions in your life.

THEDRIZZLEDPEAR.COM
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QUALITY & CARE

In Every Bite

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 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 towards your retainer to secure our services! During Peak Season (March-June & 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 scallion & garlic biscuit

NASHVILLE HOT CHICKEN SKEWER
bread and butter pickle

SWEET POTATO BISCUIT pulled pork,
pickled okra

BEEF TENDERLOIN caramelized onion jam,
horseradish creme fraiche

BEEF SHORT RIB BITE potato puree,
fried onion

CAPTAIN'S CATCH

DEVEILED EGG smoked trout roe, dill

MINI CRAB CAKE lemon dill aioli

OYSTER SHOOTER charleston bloody
mary mix

CRISPY OYSTER on the half shell,
cajun remoulade

BLACKENED DIVER SCALLOP black eyed
pea and mango salad

SHRIMP & GRITS smoked gouda grit cake

SMOKED SALMON CANAPE salmon roe, dill

SHE CRAB SOUP SHOOTER sherry drizzle

NATURE'S BOUNTY

FRIED GREEN TOMATO jalapeno pimento
cheese

STUFFED MUSHROOMS artichoke, spinach,
parmesan

LOWCOUNTRY BRUSCHETTA black eyed
pea hummus, pickled okra

HOPPIN JOHN FRITTER cajun remoulade

COMPRESSED WATERMELON herb salt,
balsamic glaze, whipped feta

PIMENTO CHEESE FRITTER
smoked tomato jam

MINI TOMATO PIE micro basil, parmesan

APPLE & BRIE BITE lavender salt,
hot honey, mint

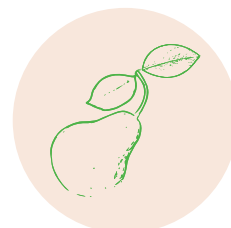
SEA ISLAND RED PEA & COLLARD FRITTER
smoked tomato jam

Hors D'oeuvres Displays

SOUTHERN GRAZING TABLE pickled vegetables, pimento cheese dip,
lowcountry bruschetta, classic deviled eggs, sweet potato bites with
pulled pork, artisanal crackers

SHRIMP COCKTAIL horseradish, hot sauce, housemade cocktail sauce,
lemon wedges (priced per 100ct)

BISCUIT BAR sweet potato, buttermilk, garlic and herb (choice of two) served
with prosciutto ham, chive butter, strawberry jam, whole grain mustard



SOUPS AND SALADS

CHARLESTON SHE CRAB SOUP

CAULIFLOWER VELOUTE

SWEET POTATO fuji apple, cardamom
creme fraiche

CURRIED CARROT AND COCONUT

SIGNATURE SALAD mixed greens, candied
pecans, grilled pears, feta, champagne
vinaigrette

SOUTHERN CAESAR SALAD honey
cornbread croutons, benne seed &
parmesan tuile, lemony caesar dressing

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 OR SIRLOIN**

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 garlic
& butter whipped potatoes, crispy onion
garnish, haricot vert

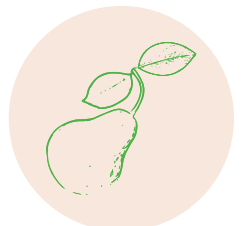
SHRIMP & GRITS turkey cajun sausage,
mixed peppers & vidalia onion, smoked
gouda stone ground grits, jalapeno cheddar
cornbread

PAN SEARED SALMON seasonal succotash,
smoked tomato gravy, herb oil

SOUTHERN FRIED FRESH CATCH pimento
cheese grits, crab 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, arrabbiata- seasonal vegetables, grilled chicken or sautéed shrimp, parmesan, fresh basil

PULLED PORK OR CHICKEN SLIDERS signature bbq sauce, southern style coleslaw, assorted pickled vegetables, classic 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 tomato gastrique

SWEET TEA BRINED CHICKEN

BERBERE SPICED SALMON

PETITE FILET MIGNON wild mushroom sauce

BRAISED BEEF SHORT RIBS

PAN FRIED GOUDA CHEESE GRIT CAKE crispy fried okra and tomato gravy (V)

PAN ROASTED PORK CHOP hard cider maple jus

COCONUT CURRIED BRAISED BLACK EYED PEA AND COLLARD STEW (V, VN)

PAN SEARED CRAB CAKE creole mustard veloute

SEASONAL VEGETABLE LASAGNA (V, VN)

CORNBREAD STUFFED QUAIL port wine jus

PAN SEARED LOCAL CATCH

SOUTHERN FRIED CHICKEN

BUTTERNUT SQUASH & LEEK CAVATAPPI (V, VN)

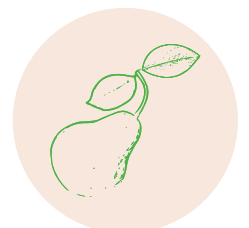
LATE NIGHT BITES

MINI BEEF BURGER brioche bun, dill pickle, smoked cheddar

FRIED CHICKEN BISCUIT pimento cheese, hot honey

CHOCOLATE CHIP COOKIE & MILK SHOOTER

FRENCH FRY CONES honey mustard, truffle aioli



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

BUTTER BRAISED ASPARAGUS toasted benne seeds

SMOKED GOUDA MACARONI & CHEESE

BEVERAGES

COFFEE STATION caffeinated & decaffeinated coffee, creamer, sugars

HYDRATION STATION unsweetened tea, cucumber mint water, simple syrup

SOUTHERN SWEET TEA

PEACH TEA

LEMONADE

PEAR BASIL LEMONADE

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

CRÉME BRÛLÉE

CHEESECAKE BAR assorted seasonal flavors

MIXED BERRY FRUIT TART mint mousseline

BREAD PUDDING

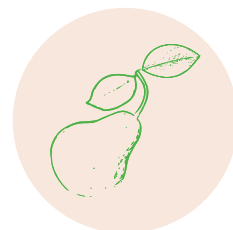
CHOCOLATE BOURBON PECAN PIE TART

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





BRUNCH MENU SAMPLES

PASSED HORS D'OEUVRES

PETITE SHRIMP SALAD BITES

BUTTERMILK CHICKEN AND WAFFLES

MINI TOMATO PIE

ENTRÉE STATIONS

SALMON heat smoked salmon, dill crème fraîche, 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

PASSED HORS D'OEUVRES

LOWCOUNTRY PETITE CRAB CAKES

LEMON DILL AIOLI

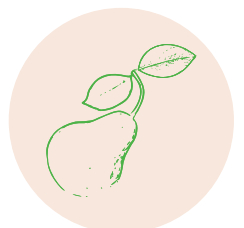
MINI QUICHE LORRAINE

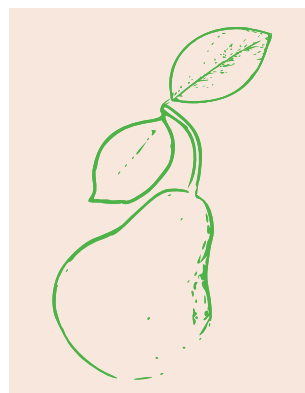
ENTRÉE STATIONS

SHRIMP AND GRITS turkey cajun sausage, mixed peppers and sweet onion, smoked gouda grits, honey jalapeno cheddar cornbread

CHICKEN AND WAFFLES buttermilk marinated chicken tenderloins, belgian waffles, butter pecan & 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







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