



**THE  
DRIZZLED  
PEAR**

*Catering Co.*

## **CATERING MENUS**

Seasonal Southern Cuisine Curated with Care.

THEDRIZZLEDPEAR.COM  
info@thedrizzledpear.com | 843.408.0339



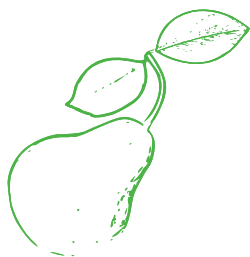


# WELCOME

The Drizzled Pear is a Woman and Minority-Owned, full-service, off-premise catering company serving social, corporate, and nonprofit events throughout Charleston and the surrounding Lowcountry.

Rooted in classic Southern cuisine with a modern point of view, our menus celebrate seasonality, thoughtful technique, and the richness of our region – featuring ingredients sourced from local farms and fisheries whenever possible.

Our culinary team brings decades of collective experience spanning fine dining, refined casual, and large-scale events, allowing us to execute with precision, creativity, and ease. We cook with intention, lead with hospitality, and approach every event with an unwavering commitment to excellence.



Exceptional service, meticulous attention to detail, and the art of delight are at the heart of everything we do. We look forward to partnering with you to create a meaningful and memorable culinary experience for life's most special occasions.

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# QUALITY & CARE

## *In Every Bite*

### TASTINGS

Our tasting experience is offered as part of the planning process for select events. Complimentary tastings are extended to up to two guests with a confirmed food & beverage minimum of \$5000. Events with a food & beverage minimum of \$7500+ include complimentary tastings for up to four guests.

If a date has not been secured with a contract and retainer, tastings for up to four guests are available at a flat rate of \$500.

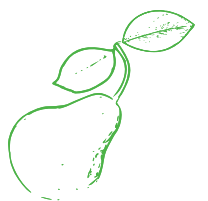
Tastings are thoughtfully scheduled during January, February & August and are offered based on availability.

### FOOD & BEVERAGE MINIMUM

Peak Season (March-June & September-December)

Monday-Thursday \$2500

Friday-Sunday \$5000



# HORS D'OEUVRES

Sold in increments of 25  
Server Tray Passed

## BUTCHER'S BEST

**BUTTERMILK FRIED CHICKEN** belgian waffle, hot honey glaze

**DUCK CONFIT** cornbread cake, black pepper berry jus

**NASHVILLE HOT CHICKEN SKEWER** bread and butter pickle, alabama white sauce (GF)

**PULLED PORK** sweet potato biscuit, pickled okra

**BEEF SHORT RIB BITE** yukon gold shell, potato puree, red wine demi (GF)

**BRAISED BEEF** carolina gold rice cake, benne seed gremolata, peanut sauce (GF)

**LAMB MEATBALL LOLLIPOP** bourbon sorghum glaze (GF)

**COUNTRY HAM** pimento cheese biscuit, pepper jelly

## NATURE'S BOUNTY

**COLLARD GREEN WONTON** pot likker jus (V)

**FRIED GREEN TOMATO** jalapeno pimento cheese (V)

**CAROLINA GOLD RICE SALAD SPOON** sea island red peas, lemon herb vinaigrette (GF, VN)

**BLACK EYED PEA HUMMUS** benne seed wafer, pickled okra (V)

**COMPRESSED WATERMELON** herb salt, balsamic glaze, whipped feta (S, GF, V)

**PIMENTO CHEESE FRITTER** smoked tomato jam, micro arugula (V)

**STUFFED MUSHROOMS** collards, parmesan, lemon (GF, V)

**MINI TOMATO PIE** micro basil, parmesan (V)

**APPLE & BRIE BITE** lavender salt, hot honey, mint (V)

**SWEET POTATO FONDANT** whipped goat cheese, truffle pearls (GF, V)

**CURRIED MUSHROOM PATTY BITE** pickled peppers, cilantro (V)

## CAPTAIN'S CATCH

**MINI CRAB CAKE** tarragon aioli

**SHRIMP SALAD CROUSTADE** dill, duke's mayo

**CRISPY OYSTER** cajun remoulade, lemon

**SHRIMP & OKRA FRITTER** lowcountry mustard cream

**DEVILED EGG** smoked trout roe, green onion (GF)

**BLACKENED SCALLOP** black eyed pea salsa (GF)

**SHRIMP & GRITS** smoked gouda grit cake

**SHE CRAB SOUP SHOOTER** sherry, cornbread crouton

**LOWCOUNTRY CEVICHE** local shrimp, peas, peppers, citrus (GF)

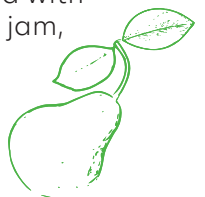
## Hors D'oeuvres Displays

**RAW BAR** local oysters on the half shell, chilled black mussels, blue crab claws, cocktail shrimp, seasonal mignonette, lemon, horseradish, Lillie's of Charleston hot sauce

**SOUTHERN GRAZING TABLE** pickled vegetables, pimento cheese dip, lowcountry bruschetta, black eyed pea hummus, classic deviled eggs, sweet potato bites with pulled pork, candied pecans, pork cracklins, artisanal crackers

**SHRIMP COCKTAIL** horseradish, Lillie's of Charleston hot sauce, housemade cocktail sauce, lemon wedges (priced per 100ct)

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



# SALADS

**SIGNATURE SALAD** mixed greens, candied pecans, pears, feta, champagne vinaigrette (GF, V)

**SOUTHERN CAESAR SALAD** honey cornbread croutons, benne seed & parmesan tuile, lemony caesar dressing (GF, V)

**WATERMELON CUCUMBER SALAD** radish, benne seed vinaigrette (S, GF, VN)

**PEACH SALAD** baby arugula, toasted benne seed crusted goat cheese, cucumber, heirloom tomato, benne seed vinaigrette (S, GF, V)

**SKILLET OKRA & TOMATO**- chilled berbere spiced okra, cherry tomato, red onion, cornbread croutons, vidalia onion vinaigrette (S, V)

**ROASTED BUTTERNUT SQUASH** mixed greens, spiced walnuts, shaved brussels, parmesan, maple dijon vinaigrette (S, GF, V)



# SOUPS

**CHARLESTON SHE CRAB SOUP** sherry, cornbread crouton

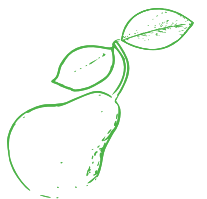
**CAULIFLOWER VELOUTE** charred cauliflower, herb oil (V)

**SWEET POTATO** fuji apple, cardamom creme fraiche (GF, V)

**CURRIED CARROT AND COCONUT** benne seed crumble (V)

**POTATO & LEEK** crispy onion, chive oil (GF, V)

**BUTTERNUT SQUASH** fried sage, brown butter drizzle (S, GF, V)



# COMPOSED CHEF STATIONS

**BRAISED SHORT RIBS** garlic & butter  
whipped potatoes, crispy onion, haricot  
vert, cabernet demi glace (GF)

**PAN SEARED SALMON** or **LOCAL CATCH**  
seasonal succotash, smoked tomato gravy,  
herb oil (GF)

**SWEET TEA BRINED CHICKEN** collard green  
risotto, honey glazed heirloom carrots,  
roasted poultry jus (GF)

**HERB MARINATED SIRLOIN** whipped  
sweet potato, benne seed asparagus,  
red wine jus (GF)

**BUTTERMILK FRIED CHICKEN** smoked  
gouda macaroni & cheese, spicy beer  
braised collards

**PAN SEARED CRABCAKE** butterbean and  
sea island red pea succotash, citrus beurre  
blanc, micro herb salad (S)

**SOUTHERN FRIED FISH** charleston red rice,  
cider braised collards

**SHRIMP & GRITS** mixed peppers & fire  
roasted tomatoes, adluh smoked gouda  
stone ground grits, shellfish gravy, jalapeno  
cheddar cornbread bite

**HERB ROASTED CHICKEN BREAST** anson  
mills charred okra & local mushroom farro,  
aged balsamic vinegar (S)

**KING TRUMPET MUSHROOM "SCALLOPS"**  
carolina gold rice grits, seasonal  
vegetables, mushroom jus (GF, VN)

**BLACK EYED PEA CAKES** braised collards,  
smoked tomato gravy (V)

**NASHVILLE HOT CHICKEN OR  
SHRIMP PO BOY** toasted brioche buns,  
shredded lettuce, assorted pickles,  
coleslaw, buttermilk ranch dipping sauce

**CHEF ATTENDED CARVING STATIONS**  
slow roasted prime rib, herb crusted beef  
tenderloin, bourbon glazed pork loin, herb  
marinated flank steak or sirloin (GF)

## PLATED ENTRÉES

**BRAISED BEEF SHORT RIBS** cabernet demi-glace (GF)

**LOCAL CATCH** citrus beurre blanc (GF)

**SHRIMP & GRITS** shellfish gravy

**ROASTED DUCK BREAST** tomato gastrique (GF)

**PETITE FILET MIGNON** wild mushroom sauce (GF)

**SMOKED GOUDA GRIT CAKE** fried okra,  
tomato gravy (V)

**PAN SEARED CRAB CAKE** creole mustard veloute

**PAN ROASTED PORK CHOP** hard cider maple jus (GF)

**COCONUT CURRIED SEA ISLAND RED PEA AND  
COLLARD STEW** (GF, VN)

**WILD MUSHROOM & COLLARD GREEN LASAGNA**  
roasted garlic bechamel (V)

**CORNBREAD STUFFED QUAIL** port wine jus

**SOUTHERN FRIED CHICKEN** sorghum drizzle

## SIDES

**BRAISED COLLARDS** (GF, V)

**STONE GROUND GRITS** (GF, V)

**CHARLESTON RED RICE** (GF)

**CAROLINA GOLD RICE** (GF, V)

**CAROLINA GOLD MIDLINS** (GF, V)

**PERLOO MUSHROOM/  
DUCK CONFIT/OKRA** (GF)

**HARICOT VERT** (GF, V)

**PARMESAN RISOTTO** (GF, V)

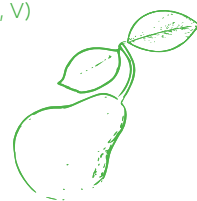
**WHIPPED OR ROASTED POTATOES  
YUKON GOLD/SWEET** (GF, V)

**SEASONAL SUCCOTASH** (GF, V)

**HONEY ROASTED BABY CARROTS** (GF, V)

**BENNE SEED ASPARAGUS** (GF, V)

**SMOKED GOUDA  
MACARONI & CHEESE** (V)



# BUFFET/FAMILY STYLE SAMPLE MENUS

*A tribute to some of the Black women chefs whose stories and flavors continue to inspire our food.*

## The Sally Seymour

**HERITAGE GREENS** seasonal baby lettuces, shaved heirloom carrots, roasted tomatoes, dijon herb french vinaigrette (GF, VN)

**PAN SEARED LOCAL CATCH** citrus velouté

**BRAISED BEEF SHORT RIBS** cabernet demi-glace (GF)

**ROASTED FINGERLING POTATOES** garlic, fresh herbs (V)

**HARICOT VERTS ALMONDINE** lemon, shallot (V)

**BRIOCHE ROLLS** herb butter

## The Edna Lewis

**GARDEN GREENS** watermelon, cucumber, tomato, radish, benne seed vinaigrette (GF, VN)

**HERB ROASTED CHICKEN** pan gravy

**BRAISED PORK SHOULDER** smoked tomato gravy (GF)

**STONE GROUND GRITS** chive, white cheddar (GF)

**BRAISED COLLARDS** vegetarian or smoked turkey (GF)

**BUTTERMILK BISCUITS** sorghum butter

## The Leah Chase

**FIELD GREENS** pickled okra, cucumbers, cherry tomatoes, toasted pecans, red wine vinegar dressing (GF, VN)

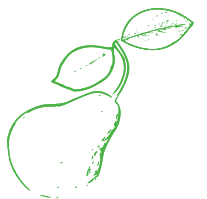
**BUTTERMILK FRIED CHICKEN** lillie's of Charleston hot sauce

**SHRIMP CREOLE** spiced tomato sauce (GF)

**RED BEANS & RICE** carolina gold rice (GF, V)

**CORN MAQUE CHOUX** peppers, onions (GF, V)

**SOUTHERN CORNBREAD** honey butter



# LATE NIGHT BITES

**MINI BEEF BURGER** brioche bun, dill pickle, smoked cheddar

**FRIED CHICKEN BISCUIT** pimento cheese, hot honey

**FRENCH FRY CONES** honey mustard, truffle aioli (GF, V)

**OKRA FRIES** smoked aioli (V)

# 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** assorted seasonal flavors

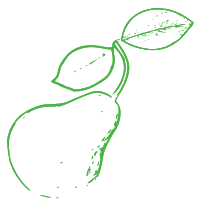
**CHEESECAKE BAR** assorted seasonal flavors

**BREAD PUDDING** banana, chocolate sea salt, salted caramel

**CHOCOLATE BOURBON PECAN PIE TART**  
whipped bourbon cream

## Layered Shooters

red velvet, peanut butter brownie, strawberry cheesecake, double chocolate, banana pudding, key lime, tiramisu, tres leches, lemon meringue, caramel cheesecake, pumpkin cheesecake, cinnamon apple crisp







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