



Welcome to Pearce's Catering Services

**Where we seek to glorify the Lord with the gift of hospitality
and bless the church and community with our services.**

**Remember... Successful events start with early planning.
Whether your event is ministry related or a social function,
our staff looks forward to assisting you with all your catering needs.**

A NOTE ABOUT THIS PACKAGE

Our Catering Services are not exclusive!
The menu items listed on the following pages are considered our standard items.
The Culinary Staff likes to get creative with menus!
If you have a taste for something you do not see listed here, call our Catering Department
and we will be happy to work with you to create a specialized menu for your event.

TO PLACE AN ORDER

Simply call or email our Catering Department Staff.

James Heeks
Director of Food Ministries
(585) 594-9488
Extension 201
heeks_james@pearcechurch.org

Susan Heeks
Assistant Director of Food Ministries
(585) 594-9488
Extension 201
heeks_susan@pearcechurch.org

TABLE OF CONTENTS

	Page
POLICIES -----	3
BREAKFAST -----	4
LUNCH -----	5-6
HORS D'OEUVRES -----	7-8
PLATTERS -----	9
RECEPTIONS -----	10
DINNER -----	11-12
DESERT -----	13
COLD BEVERAGES -----	14
HOT BEVERAGES -----	15
SNACKS -----	16
DISPOSABLE GOODS -----	16

POLICIES

Event Confirmation

You will receive a written or e-mailed confirmation of your request within 3 business days. If you do not receive a confirmation, please contact the Pearce Catering Staff at extension 201 to ensure that we have received your request.

In order to serve you in the best possible way, please place your order at least 7 days in advance. If an order is not placed 7 days in advance, we will do our best to meet your needs.

Final Count Guarantees

Please communicate the final guest count for your event to our catering staff by noon, one week prior to your event. This helps us schedule for staff requirements and order special food items. We do understand that change happens, however; Pearce will make every reasonable effort to serve you and to accommodate your ministry needs even in the event of last minute changes.

Event Cancellations

Depending on the timing of your cancellation, you may be subject to anything from a set-up fee up to a partial or full cost of your event. Please notify our catering staff of any cancellations immediately at extension 201.

Order Pick-up and Returns

All Catering orders are considered “pick-up” orders unless otherwise arranged with a Catering Team staff member. Ministries are also responsible to return all equipment immediately following the event. Some equipment may require a rental fee.

Billing

For Pearce ministry events, “Invoice Previews” will be issued within one week following the event to be reviewed and approved for payment. Other events require 10% down when booking the event, 50% at the time of guarantee and the remaining balance following the completion of the event.

Buffet Service Policy

It is our policy on Hors d'oeuvres, Buffet and Sweet Tables to prepare more than the anticipated need to assure you of a well-stocked table that never appears skimpy and one that will never embarrass the host by running out of food. With this policy we must decline carryout containers during or after buffet type service. This policy is only applicable to food tables that are not stocked by “each” or “dozen” as designated by you.

BREAKFAST

All Breakfast Buffets include apple, orange or grapefruit juice, coffee, tea and iced water. Breakfast Buffet includes disposable service, buffet and beverage table maintenance and cleanup. Linens for guest tables are available at an additional cost. Minimum of 20 is required for Breakfast Buffets.

Continental Breakfast *\$3.00 per person*
A selection of Pastries, Bagels, or Muffins

Quiche Breakfast *\$6.00 per person*
Quiche with your choice of savory filling; (spinach, mushroom, cheese and bacon)
Bacon or Country Sausage Links (3 pieces per person)
Assorted pastries
Seasoned home fried potatoes

French Toast Breakfast *\$5.00 per person*
French Style Texas Toast (thick sliced) with Syrup and Butter (2 pieces per person)
Bacon, Country Sausage Links or ham steaks (3 pieces per person)
Fruit garnish

Baked Egg Frittata Breakfast *\$6.00 per person*
Eggs with Ham, Broccoli, Peppers, Onions and Assorted Cheeses
Fruit Compote
Assorted pastries

Great Starts Breakfast *\$5.00 per person*
Scrambled Eggs with Cheese
Bacon or Country Sausage (3 pieces per person)
Home Fried Potatoes
Assorted pastries

Sandwich Breakfast *\$5.25 per person*
Ham, Egg and Cheese on an English Muffin or Bagel
Hash Brown Potatoes
Fresh Fruit Garnish

Additional Items for any of the packages above

Bagels	<i>\$0.75 each</i>
Muffins	<i>\$1.00 each</i>
Mini Muffins	<i>\$0.50 each</i>
Donuts	<i>\$0.75 each</i>
Danish	<i>\$1.00 each</i>
Mini Danish	<i>\$0.60 each</i>
Sweet Breads	<i>\$0.75 per person</i>
Fruit Compote	<i>\$1.25 per person</i>
Sliced Fruit	<i>\$1.25 per person</i>
Whole Fruit	<i>\$0.75 each</i>

LUNCH

Salads

<p>Garden Salad To accompany any lunch or dinner entrée Fresh Mixed Greens topped with Fresh Seasonal Vegetables Choice of Dressing</p>	<p><i>\$2.25 per person</i></p>
<p>Luncheon Salad Fresh Mixed Greens topped with Fresh Seasonal Vegetables Choice of Dressing</p>	<p><i>\$3.00 per person</i></p>
<p>Chef's Salad Fresh Mixed Greens topped with a Julienne of Ham, Turkey, American and Provolone Cheeses, Tomatoes, Cucumbers, and Sliced Hard Boiled Eggs Choice of Dressing Roll and Butter</p>	<p><i>\$5.25 per person</i></p>
<p>Steak or Chicken Caesar Salad Crisp Romaine Lettuce topped with Strips of Grilled Steak or Marinated Chicken, Croutons, Mushrooms, Tomatoes, Fresh Peppers, Spanish Onions and Parmesan Cheese. Caesar Dressing Roll and Butter</p>	<p><i>\$5.75 per person</i></p>
<p>Spinach Salad Leaf Spinach topped with Strawberries, Bermuda Onions and Toasted Almonds Poppy Seed Dressing Roll and Butter</p>	<p><i>\$4.50 per person</i></p>

Luncheon Buffets

All Luncheon Buffets include Fruit, Pasta or Garden Salad, Soup DuJour, cold beverage, coffee, and condiments. Luncheon includes disposable service, buffet and beverage table maintenance and cleanup. Minimum of 25 is required for Luncheon Buffets.

	<i>Entrée Only</i>	<i>Luncheon Buffet</i>
	<i>(per person)</i>	
Grilled Ham or Turkey Melts	\$3.75	\$6.95
Assorted Sandwich Board Selections	\$4.25	\$7.95
Grilled Burgers and Doggies	\$4.25	\$6.50
Assorted Submarine Sandwiches	\$4.25	\$7.95
Assorted Hard and Soft Shell Tacos Fiesta	\$4.25	\$6.95
Marinated Grilled Boneless Chicken Breast	\$5.25	\$8.75

BOXED LUNCHES OR DELI SELECTIONS

Disposable service ware is included with both Deli Trays and Box Lunches.

Deli Trays:

\$5.00 per person

Sliced Ham, Beef, Roasted Turkey Breast
Sliced Provolone or American cheese
Assorted Breads and Rolls
Condiment Tray with Lettuce, Tomato, Pickle and Onion
Mustard, Mayonnaise and Dijon Mustard

Build Your Own Lunch:

\$6.00 per person

Choose one from each of the following categories to create a meal for your event.

Breads:

Sub roll
Wheat roll
Kaiser roll
Croissant*
French bread

Sides:

Potato Chips
Pretzels
Whole Fruit
Fruit Cup
Macaroni Salad

Meats and Prepared Salads:

Honey Ham
Roasted Turkey Breast
Genoa Salami
Tuna Salad
Chicken Salad
Egg Salad
Cold Cut Combo (ham, salami, turkey)

Desserts:

Chocolate Chip Cookie
Brownie
Lemon Bar
Fruity Cake Roll

Cheeses:

Provolone
American
Swiss

Beverages:

Pepsi / Coke
Diet Pepsi / Diet Coke
Sierra Mist / Mountain Dew
Bottled Water *

*Add \$0.75 for each Croissant

*Add \$0.50 for each Bottled Water

HORS D'OEUVRES

HOT HORS D'OEUVRES

Swedish Style Meatballs
BBQ Cocktail Sausages/Rolls
Stuffed Mushrooms/Lemons
Bacon-Wrapped Scallops

Cheese Straws
Baked Sweet-n-Sour Chicken Wings
Hot Shrimp and Fruit Kabobs
Assorted Vegetable and Beef Tarts
BBQ Pork and Pineapple Brochettes
Petite Spinach Quiche Rounds
Glazed Rumaki
Pigs in a Blanket
Coconut Shrimp
Clams Casino
Oyster Rockefeller
Egg Rolls
Chicken Teriyaki Bites
Garlic Focacia Bits

COLD HORS D'OEUVRES

Upstate Apples and Cheese Cubes
Parma Prosciutto Ham and Melon
Iced Shrimp with Cocktail Sauce
Snow Crab Claws with Cocktail and Remoulade Sauces

Seasonal Fresh Fruit Kabob
Rosemary Skewered Scallops
Foi Gras and Poached Pears
Country Pate
House Specialty Finger Sandwiches
Creamed Stuffed Celery and Olives
Crab Meat Spread over Baguettes

*All Hors D'oeuvre Items are sold by the Dozen
"Ask for a current quote"

We recommend a minimum of two pieces per person with a variety of four.

HORS D'OEUVRE STATIONS

*Station Prices include full set up and maintenance / service of station.
Paper service is included unless otherwise requested.*

- PIZZA PIZZA** *\$6.00 per person*
A variety of bite sized pizzas: vegetarian, meat lovers, fruit topped and Chef's favorite
- LITTLE ITALY** *\$5.75 per person*
A variety of pastas and three sauces. Accompaniments to include: julienne vegetables, tomatoes, mushrooms, mixed bell peppers, grated cheeses and fine herbs, Garlic bread
- CHEESEY DELIGHT** *\$4.25 per person*
A cracker-barrel variety of cheeses, fruit and crackers all beautifully displayed
- THE GARDEN OF EATIN** *\$5.50 per person*
All the fruits of the season in a waterfall display with dipping yogurts and chocolate Fondue
- THE CARVING BOARD** *\$8.00 per person*
Top Round of Beef with au jus, Virginia Baked Ham -or- Oven Roasted Turkey Breast carved to order and accompanied by petite rolls and party ryes plus condiments.
- THE CHICKEN CO-OP** *\$7.25 per person*
Chicken a la French, Hunter Style, Chicken Parmesan or Florentine, (your choice of three), served with warm ciabatta bread and dipping sauces.
- FRESH VEGETABLES AND RELISH STATION** *\$4.50 per person*
A large assortment of seasonal fresh veggies and relishes all attractively displayed and garnished with tomato and radish roses; accompanied by your choice of two dips.
- STUFFED BREADS AND DIP ENCOUNTER** *\$4.50 per person*
Round Ryes, Crusty Breads and Bagel Bites, Spinach dip, Dill dip and our famous House Vegetable Dip.
- VARIETY OF THREE** *\$18.00 per person*
A great way to entertain and offer a variety of choices for everyone.

PLATTERS

Imported and domestic cheese board garnished with fruit and crackers
\$1.50 per person

Sliced fresh fruit display
\$1.50 per person

Assorted cookie platter
\$2.50 / dozen

Assorted tea sandwiches
\$4.00 / dozen

Baked Brie en croute with apricots, almonds and sliced apples
\$3.50 per person

Garden Fresh Veggie Platter
\$1.25 per person

Stuffed Rye Bread Boat, Dill Dip
\$1.25 per person

Taco Salad with Tortilla Chips and Mild Salsa
\$2.25 per person

RECEPTIONS

All prepared foods require 1-week advance notice.

Disposable plates, napkins, cutlery are included.

Linens and China for guest tables are available at an additional cost.

Reception #1 *\$3.75 per person*

Fresh Fruit Platter

Vegetable Platter

Punch and Iced Water

Reception #2 *\$6.75 per person*

Hot appetizers, Choose two from the list below

Fresh Fruit Platter

Vegetable Platter

Punch and Iced Water

Reception #3 *\$8.50 per person*

Hot appetizers, Choose three from the list below

Fresh Fruit Platter

Vegetable Platter

Coffee, Hot Tea, Punch and Iced Water

Hot Appetizers (for Receptions #2 & #3)

Chicken Drummettes

Chicken Teriyaki

Egg Rolls

Stuffed Mushrooms

Buffalo Wings

Meatballs

Chicken Tenders with Honey Mustard and Barbeque Dipping Sauces

BBQ Sausages

DINNER

*All Dinner Buffets include Fruit Punch Supreme, Salad, Dinner Rolls and Butter;
Room set up, maintenance and linens for food stations.
Most sides are interchangeable with some exceptions...check with us on your favorites.*

Salads (your choice of one)

Fresh Garden Salad

Assorted Fresh Garden Greens and Vegetables
Choice of Dressing

Fresh Spinach Salad

Spinach, Eggs, Bacon and Croutons with Caesar Salad Dressing

Mandarin Romaine Salad

Fresh Strawberries, Chow Mein Noodles with Poppy Seed Dressing

Pasta Salad Primavera

Chilled Vegetables and Pasta with Golden Italian and Mozzarella Cheese

Salad Bar

Add \$2.00 per person

A large variety of vegetables, toppings and dressings to exceed the most discriminating of tastes expectations.

Main Entrees and Sides

Roast Top Round of Beef *\$7.95 per person*

Roast Top Round of Beef, AuJus, Baked Idaho Potatoes and Vegetable Medley

Baked Virginia Ham *\$7.75 per person*

Baked Virginia Ham with a Raisin Sauce, Scalloped Potatoes, Peas and Carrots

Fresh Roasted Turkey Breast *\$7.75 per person*

Fresh Roasted Turkey Breast, Bread and Apple Stuffing, Gravy, Whipped Potatoes and Seasoned Green Beans

Stuffed Boneless Chicken Breast *\$8.50 per person*

Stuffed Boneless Chicken Breast, Seasoned Yellow Rice and Buttered Broccoli

Vegetable and Cheese Lasagna *\$6.50 per person*

Vegetable and Cheese Lasagna, Italian Sausage and Peppers and Mixed Vegetable Medley

Baked Chicken Cacciatore *\$6.75 per person*

Chicken Cacciatore, Pasta with Marinara Sauce and Italian Green Beans

Baked Stuffed Shrimp Diablo *\$14.95 per person*

Baked Stuffed Shrimp Diablo, Rice Pilaf and Vegetables Julienne

Baked Stuffed Pork Chops *\$9.95 per person*

Baked Stuffed Pork Chops, Sweet Potatoes and Broccoli-Cauliflower Medley

Pasta Buffet *\$6.00 per person*

Pasta, Choice of 2 Sauces (choose from Marinara, Meat Sauce or Alfredo)

Garlic Bread and Rolls

Choice of Vegetable or Salad with Dressing

Prime Rib *\$14.95 per person*

Roast Prime Ribs of Beef, Au Jus, Oven Roasted Potatoes, Garden Vegetables

Extras:

Add an additional main Entrée *\$3.25 each*

Add a Pasta Dish *\$2.00 each*

Add an additional side *\$1.25 each*

Add Soup Du Jour *\$1.25 each*

DESSERT

Dessert Reception A selection of Cookies, Brownies, Bars Coffee, Hot Tea, Iced Water	<i>\$2.75 per person</i>
Deluxe Dessert Reception A selection of Fresh Fruit Tarts, Petite Cream Puffs and Specialty Gourmet Brownie Bites Coffee, Hot Tea, Iced Water	<i>\$5.75 per person</i>
Dessert Buffet Whole Pies, Cheesecakes, Assorted Tarts, Dipped Fruit and Gourmet Brownie Bites Coffee, Hot Tea, Iced Water	<i>\$8.00 per person</i>
Pies Ask for your favorites! Our standard selection includes...	
Cream Pies	<i>\$8.50 each</i>
Fruit Pies	<i>\$7.50 each</i>
Specialty Pies	<i>\$8.50 each</i>
Individual Servings Assorted Bars or Cookies	<i>\$6.00 / Dozen</i>
Plated Desserts	
Cheesecake	<i>\$2.50 each</i>
Blue Ribbon Carrot Cake	<i>\$2.00 each</i>
Mama's Ice Cream Cake Roll	<i>\$1.75 each</i>
Banana Cream Puff Dessert	<i>\$1.50 each</i>
Chef's Choice Dessert	<i>\$1.75 each</i>

Cakes

Baked by "Eden" and customized to your special event.
See Flyer for Specific Information.
2-week advance notice required.

COLD BEVERAGES

All beverage orders come complete with cups, beverage napkins and condiments.

COLD BEVERAGES (small quantities)			
ITEM	INDIVIDUAL SERVING	PITCHER (4-8 servings)	
Soft Drink (can)	\$1.00		
20 oz Bottled Water	\$1.50		
Bottled Water	\$1.25		
Bottled Juice	\$1.50	\$4.25	
Variety Soft Drink		\$3.25	
Lemonade	\$1.50	\$3.25	
Iced Tea	\$1.50	\$3.25	
Milk	\$1.00	\$3.25	
COLD BEVERAGES (large quantities)			
ITEM	1 GALLON (16 servings)	2.5 GALLONS (40 servings)	5 GALLONS (80 servings)
Family Night Punch	\$4.50	\$8.00	\$15.00
Fruit Punch Supreme	\$5.25	\$10.00	\$18.50
Iced Tea	\$4.25	\$8.00	\$15.00
Lemonade	\$4.25	\$8.00	\$15.00
Orange Juice	\$6.50	\$12.00	\$22.00
Apple Juice	\$6.50	\$12.00	\$22.00
Grapefruit Juice	\$6.50	\$12.00	\$22.00
Milk	\$4.00	\$10.00	\$20.00
OTHER COLD BEVERAGE ITEMS			
ITEM	PRICE		
White Grapefruit Juice			Quote
Sparkling White Grape Juice			Quote
Bag of Ice	\$1.00		
Cider			Quote

HOT BEVERAGES

All beverage orders come complete with cups, beverage napkins and condiments.

HOT BEVERAGES (small quantities)			
ITEM	Cup	AIRPOT (12 servings)	
Coffee, Decaf Coffee	1.00	3.50	
Deluxe Tea Assortment	1.00	3.50	
Hot Chocolate	1.25	4.75	
Hot Spiced Cider	1.35	5.25	
Hot Chicken -or- Beef Broth	1.50	12.95	
HOT BEVERAGES (large quantities)			
ITEM	Electric Urn (55 Servings)	Cambro Container (100 Servings)	
Coffee, Decaf Coffee	13.75	25.00	
Deluxe Tea Assortment	13.75	25.00	
Hot Chocolate	20.00	40.00	
Hot Spiced Cider	22.50	45.00	
Hot Chicken -or- Beef Broth	55.00	100.00	
OTHER HOT BEVERAGE ITEMS			
ITEM	PRICE (per person)		
Flavored Coffees	1.50		
Chai Latte	1.75		
Spicy Hot Fruit Drink	2.75		

SNACKS

SNACKS	
ITEM	PRICE (per person)
Chips and Dip	1.00
Pretzels	.75
Nachos and Cheese	1.25
Trail Mix	1.25
Assorted Mixed Nuts	1.75
Celery and Carrot Sticks/Dip	1.50
Pizza Bites	Quote
Cheesies, Corn Chips, Etc	1.00

DISPOSABLE GOODS

DISPOSABLE GOODS	
ITEM	PRICE
Plates	QUOTE
Small Plates	"
Salad Bowls	"
Hot Cups	"
Cold Cups	"
Napkins	"
Heavy Weight Service Ware	"
Soufflé Cups	"
Doilies	"
Table Placemats	"
To Go Clamshell Carry-Outs	"
Large Disposable Platters	"
Sternos	3.00 each
Charcoal, Lighter Fluid	QUOTE
Small Ice Cream Dishes	"
Punch Cups	"
Cocktail Napkins	"
Straws	"
Coffee Condiments Set up	"