

Pacific Pearl Café

Corporate Catering



31654 Rancho Viejo Rd. STE G
San Juan Capistrano, CA, 92675

Call us at (949)-312-2906

Email: pacificpearlcatering@gmail.com

\$35 Next Day Delivery



Pacific Pearl Café



Breakfast Sandwiches

by the Dozen

New Yorker \$84

Bacon, Egg & Cheese

Pastrami, Egg & Cheese \$96

Provolone, Pico, & Pickled Zucchini

Eggwhite Kale Pesto \$72

& Mushroom Marmalade

Turkey Sausage \$76

Pepper Relish & Egg

Mini Burritos

by the Dozen \$75

Breakfast Burrito

Smoked Carnitas, Eggs, Sweet Potato,
Queso, Pickled Zucchini, Guajillo Chile

Egg White & Mushroom

Truffled Goat Cheese

Egg Bites by the Dozen \$56

Choice of Reg Egg Bites, or Green Kale Bite

Sous Vide Egg, Bacon Lardons,
Pickled Zucchini

Greek Yogurt Parfait \$68

Dozen with Granola, Dried Fruit, Honey

Breakfast Catering

Bagel Board \$64

Serves 12

with Assorted Cream Cheese

-Add Salmon **+\$75**

-Add Caviar, Salmon, Smoked
Whitefish & Crab Salad **+\$180**

Seasonal Fresh Fruit Platters

Serves 12 \$56

Serves 25 \$128

Serves 40 \$144

Overnight Swiss Oats \$72

by the Dozen

-Apple, Date, Cinnamon & Sunflower
Granola

-Dried Blueberry, Pumpkin Seed,
Coconut & Lemon

Breakfast Pastries

Dozen \$56

-Bribery Banana Bread

-Chai-Spice Pumpkin Bread

-Cinnamon Rolls

-Blueberry Muffins

Pacific Pearl Café

Lunch Catering



Dutch Crunch Panini Sandos

\$12/pc. Dozen Minimum

Winner's Club

Turkey, Braised Bacon, Arugula, Pickles & Truffled Honey Mustard

Kale Pesto Grilled Cheese

White Cheddar, Kale, Parmesan & Pumpkin Seed Pesto

Local Yellowtail Tuna Melt

Caper, Celery, Onion, Mozzarella Cheese & Fermented Pickles on Rye

Mushroom Melt

Provolone, Mozzarella, Maitake Mushrooms, Caramelized Onion, Black Truffle

Wraps

\$12/pc. Dozen Minimum

B.L.A.T Wrap

Bacon Lardons, Kale and Napa Cabbage, Creamy Avocado Dressing

Chicken Caesar Wrap

Grilled Chicken, Pickled Jicama, Parmesan, Creamy Avocado Dressing

Veggie Wrap

Kale Pesto, Avocado, Greens, Pickled Brussels Sprouts, Parmesan

Salmon Wrap

Salmon "Bacon", Kale and Napa Cabbage, Creamy Avocado Dressing

Composed Salads

\$7.25/person

Little Gem Wedge

Bacon, Blue Cheese, Pear, Avocado, Cherry Tomatoes

Elotes

Charred Corn, Heirloom Bean, Tomato, Lime & Charred Pepitas

Pacific Pearl Chop

Brussels Sprouts, Green Beans, Pickled Zucchini, Honey Dijon Vinaigrette, Napa, Arugula

Yosemite

Dried Fruit, Roasted Almonds, Cashews & Pecans, Spinach

Four Grain Tabbouleh

Farro, Quinoa, Brown Rice, Tomato, Parsley, Lime

Pablo's Spicy Red Cabbage

Jalapeno, Charrot Carrot, Cilantro

Ahi Tuna Poke \$120

Soba Noodle, Napa Cabbage, Guajillo Chile, Onions, Cilantro, Furikake

Add Protein \$5/person

-Mustard Grilled Chicken Breast

-Mesquite Grilled Tri Tip

-Mesquite Grilled Portabello

-Salmon "Bacon"

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Small Bites Catering



Baked Goods

by the Dozen \$56 (2 Dozen Minimum)

Greek Yogurt Cheesecake \$84

Seasonal Preserves, Granola Crust

Apple Crumble Tarts

Cinnamon Mousse, Salted Caramel, Apple Chips

Chai Spiced Pumpkin Muffins

Brown Butter Mousse, Pepita Matcha Crumble

Chocolate Torts

Espresso Mousse, Cocoa Nibs

Banana-Misus

Choco Cookie Base, Banana Cake, Sltd Caramel,
Espresso Mousse

Sweet Potato S'mores Bar

Chocolate Sweet Potato Base, Graham Cracker
Crust, Torched Meringue

Carrot Cakes

Brown Butter Mousse, Pepita Matcha Crumb

Lemon Bliss Bites

Lemon Icing, Earl Grey Candy

Mini Cookie Assortment

- Oat Chia & Date
- Salted Double Chocolate Chip
- White Chocolate Pecan
- Cranberry Sugar Cookie
- Molasses & Candied Ginger Spice

Nosh Board \$12/person

Curated Assortment of Cheeses, Stuffed
Dried Fruit, Crudités, Hummus, Nuts, Dips,
Pickled Veggies, Olives, Crackers, Romesco
Sauce & Crostini

Snacks & Sides

Grilled Vegetable Platter

\$8/person

Asparagus, Zucchini Portabello,
Chimichurri

Truffled Popcorn

\$7/person

Mexican Fruit Salad Cups

\$6/person

Pearl's Granola & Trail Mix Cups

\$6.5/person

Asparagus & Sprout Wraps

\$7/person

Roast Cauliflower & Cauliflower Queso

\$8/person

