

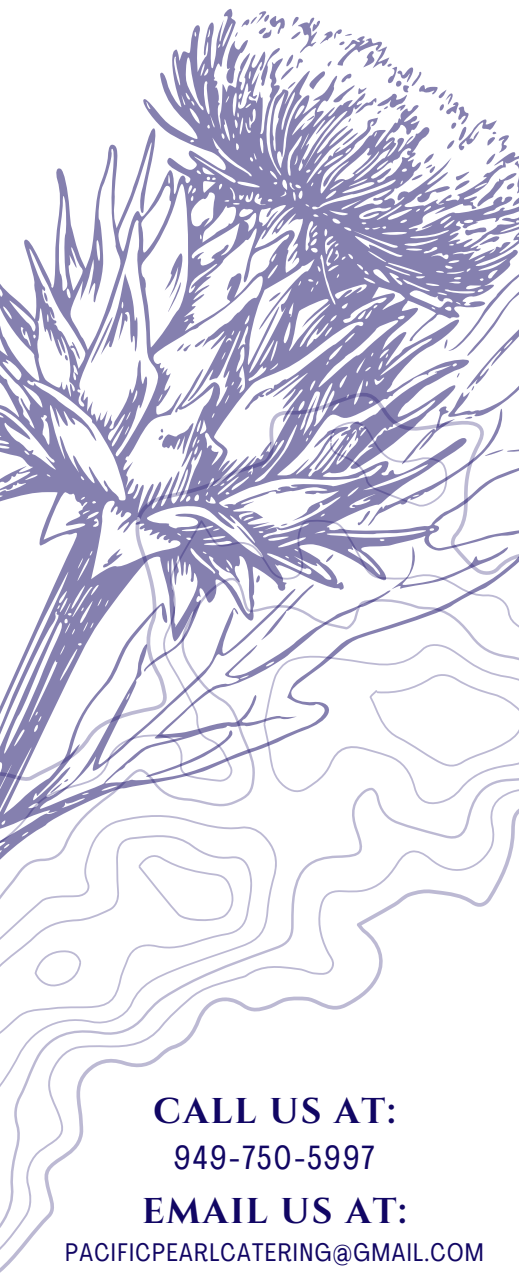


SHORELINE MENU

(SEASONAL)

\$54/PERSON - THREE OPTIONS

\$62/PERSON - FOUR OPTIONS



CALL US AT:

949-750-5997

EMAIL US AT:

PACIFICPEARLCATERING@GMAIL.COM

MENU & PRICES SUBJECT TO CHANGE

PACIFIC PEARL



JICAMA+ NAPA CAESAR SALAD

Pepitas, Parmesan, Avocado & Capers

LOCAL YELLOWTAIL CEVICHE

Coconut, Lime & Avocado Leche de Tigre, Tostadas

GOLDEN BEET + TOMATO SALAD

Dates, Arugula, Saffron Vinaigrette,

Mint, Whipped Queso Fresco



PACIFIC PEARL MASHED POTATO BAR

Includes Crispy Bacon "Bits", Caramelized Onions, Scallions,
Queso, English Pea Salad, Mushroom Gravy, Parmesan, Sautéed
Asparagus, Pickled Peppers, Corn Esquites



ROAST CAULIFLOWER "STEAK"

Cauliflower Puree, Smoked Almonds, Chives

SLOW ROASTED BEEF SHORTRIBS

Heirloom Bean & Zucchini "Succotash"

SMOKED SCOTTISH SALMON

Sweet Corn Polenta & Tomato Vinaigrette

THREE WAY JIDORI CHICKEN

Confit, Roasre & Albondiga, Maitake Mushroom Marmalade



BANANA TOFFEE TIRAMISU

Espresso Crema, Salted Caramel, Cocoa Nib

CHOCOLATE DATE CAKE

Roasted Almond, Milk Chocolate Anglaise

LEMON BLISS CAKE

Candied Tea Leaf

GREEK YOGURT CHEESECAKE

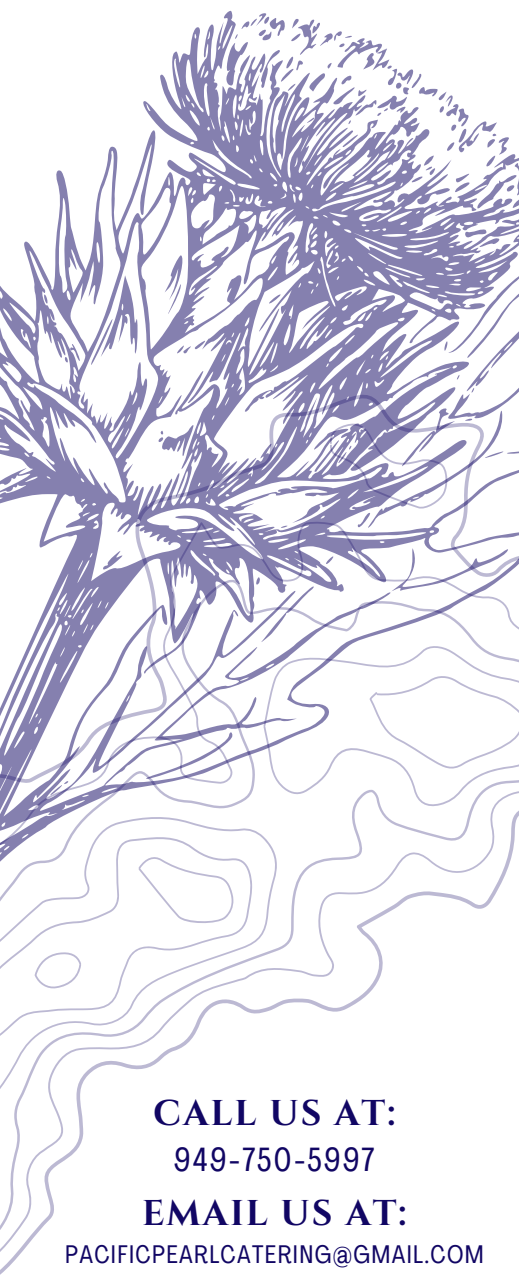
Chai Spiced Granola, Sweet & Sour Apple Compote



CHRISTMAS HOLIDAY PARTY MENU

(SEASONAL)

\$59/PERSON



CALL US AT:

949-750-5997

EMAIL US AT:

PACIFICPEARLCATERING@GMAIL.COM

MENU & PRICES SUBJECT TO CHANGE

HAVING A COMPANY PARTY, FAMILY
GATHERING OR WANT TO HOST A SPECIAL
DINNER THIS HOLIDAY SEASON?

WE'RE FEATURING A HOLIDAY MENU
IN ADDITION TO OUR CATERING OFFERINGS!



SHAVED JICAMA IN AVOCADO CAESAR

Little Gem Lettuces, Lime & Caper

24 HOUR SHORTRIB

Smoked, Sliced & Served on Potato Pavé

SHRIMP & GRITS "EN TOMAL"

Coconut Shrimp in Polenta Wrapped in Corn Husk

CRAB STUFFED PIQUILLO PEPPERS

Buttered Peas, Taragon, Mint, Chive

CHARRED BROCCOLI CHIMICHURRI



Choice of:

PACIFIC PEARL MASHED POTATO BAR

Includes Crispy Bacon "Bits", Caramelized Onions, Scallions,
Queso, English Pea Salad, Mushroom Gravy, Parmesan, Sautéed
Asparagus, Pickled Peppers, Corn Esquites

- or -

PAELLA RISOTTO

Mussels, Cod, Shrimp, Peas & Peppers



Desserts

CARAMEL APPLE CHEESECAKE

&

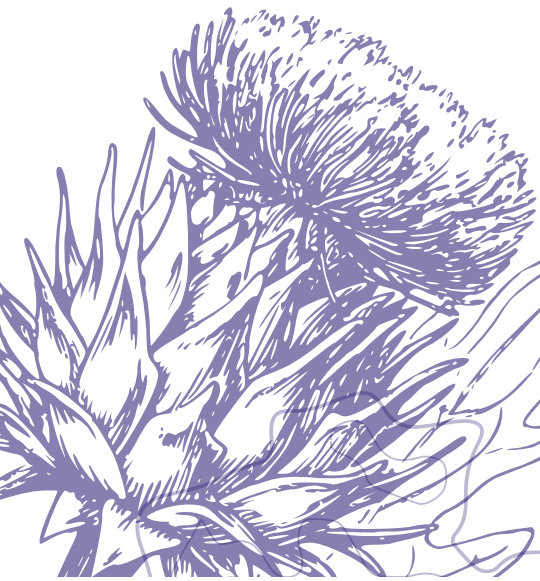
YUZU CHOCOLATE TRUFFLES



TAPAS MENU

\$14/PERSON - THREE OPTIONS

\$18/PERSON - FOUR OPTIONS



THESE ARE OUR MOST COMMONLY REQUESTED TAPAS

OTHER OPTIONS AVAILABLE

SERVED PASSED &
STATIONARY

OR

YOU CAN CREATE A WHOLE
PARTY BASED ON THIS HEAVY
HORS D'OEUVRES STYLE
MENU

CALL US AT:

949-750-5997

EMAIL US AT:

PACIFICPEARLCATERING@GMAIL.COM

MENU & PRICES SUBJECT TO CHANGE

PACIFIC PEARL



AHI TOSTADA

Avocado, Chile, Cilantro & Lime

PAN CON TOMATE

Roast Garlic, Preserved & Pickled Tomato (Vegan)

SALMON BLTS

Everything Bagel (GF) Green Tomato & Chive

GRILLED CHICKEN KABOB

Smoked Sesame & Miso Mustard

CURRIED CRAB TOASTS

Rumors of Rangoon, Apricot, Creme Fraiche

LAMB ALBONDIGAS

Smoked Paprika & Minted Yogurt

BEET TARTARE

Caper, Shallot, Horeseradish, Creme Fraiche on Rye Toast

LIME BEAN HUMMUS BOATS

with Seasonal Crudite

YELLOWTAIL CEVICHE SHOOTERS

Lime, Coconut, Cilantro, Ceviche del Dia,

SHRIMP & LETTUCE CUPS

Fried Caper Mascarpone Aioli, Ginger, Celery



NOSH BOARD

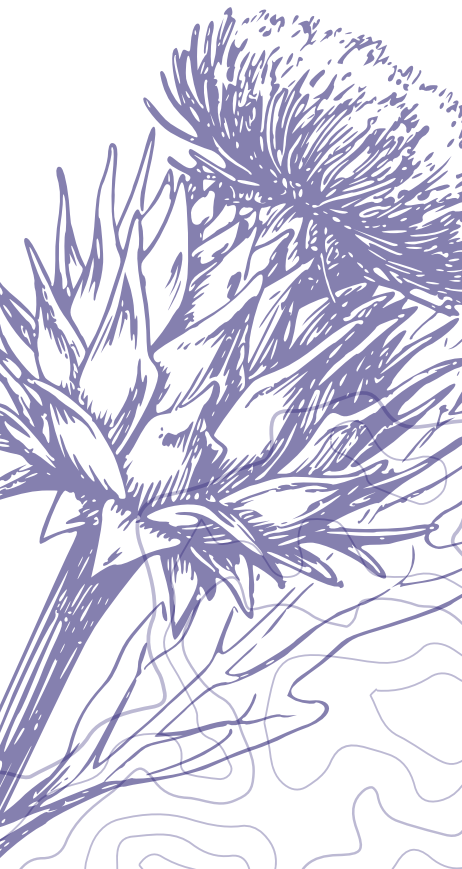
\$12 PER PERSON

An artistic presentation inclusive of appetizers, Variety of
Cheeses, Stuffed Dried Fruit, Crudités, Hummus, Nuts, Dips,
Spreads, Pickled Veggies, Olives, Crackers, Romesco Sauce &
Crostini



PACIFICA BRUNCH

\$52/PERSON



**HAVE A FAVORITE
BRUNCH ITEM THAT'S
NOT LISTED?**

NO PROBLEM

LET US MAKE IT FOR YOU!

CALL US AT:

949-750-5997

EMAIL US AT:

PACIFICPEARLCATERING@GMAIL.COM

MENU & PRICES SUBJECT TO CHANGE

PACIFIC PEARL

PACIFICA BRUNCH MENU

HOUSE TURKEY FENNEL SAUSAGE

Albondigas Style, Maple Sweet & Sour, Pickled Zucchini

QUICHE LORRAINE

Bacon Lardons, Kale,

SHRIMP & GRITS

Pickled Greens & Tomato Vinaigrette

POTATO & GOAT CHEESE GALETTE

Thyme & Oregano, Whipped Queso

BRIOCHE 'FRENCH TOASTS' BREAD PUDDING

Peach Preserves & Ricotta Mousse

MINT MARINATED FRUIT

Greek Yogurt, Lime, Mango, Papaya, Pineapple

SALMON BACON

on Sweet Potato Hash



BRUNCH BEVERAGE MENU

Fresh Juices starting at \$64/Gallon

OC GOLDEN JUICE

Orange, Beet, Turmeric, Ginger, Pineapple

RED JUICE

Hibiscus, Beet, Berry, Watermelon

GREEN JUICE

Mint, Spinache, Apple, Cucumber,



MIMOSA BAR

\$18/person

Selection of our Golden, Red, & Green Juices with Champagne



COASTAL BUFFET MENU

\$68/PERSON

CHANGES BASED ON SEASONALITY
AND GUEST PREFERENCES



**WANT A DIFFERENT
MEAT OR CEVICHE?**

NO PROBLEM

CHEF LIKES TO COOK WHAT'S
IN SEASON

CALL US AT:

949-750-5997

EMAIL US AT:

PACIFICPEARLCATERING@GMAIL.COM

MENU & PRICES SUBJECT TO CHANGE

PACIFIC PEARL

COASTAL BUFFET MENU

JICAMA & NAPA CAESAR

Pepitas, Parmesan, Avocado & Capers

LITTLE GEM LETTUCES

Parmesan, Pumpkin Seed & Avocado Vinaigrette

AHI TUNA CEVICHE

Coconut, Lime & Avocado Leche de Tigre, Tostadas

GRILLED GOLDEN BEETS

Saffron Vinaigrette, Aleppo Chili, Dates, Smoked Almonds

GRILLED BROCCOLINI TAPENADE

Green Olive Tapenade & Parsley

SLOW SMOKED SHORT RIBS

Sweet Potato & Pickled Hibiscus Onion, Caramelized Onion Jus

PAELLA RISOTTO - OR - POTATO BAR

Shrimp, Mussels, Local Cod, Peas, Pickled Piquillo Peppers

TRUFFLED CAULIFLOWER GRATIN

Parmesan & Fine Herbes



GREEK YOGURT CHEESECAKE

Lavender & Strawberry Caramel, Granola Crust

BANANA MISUS

Banana Cake with Chocolate and Espresso Mascarpone Mousse

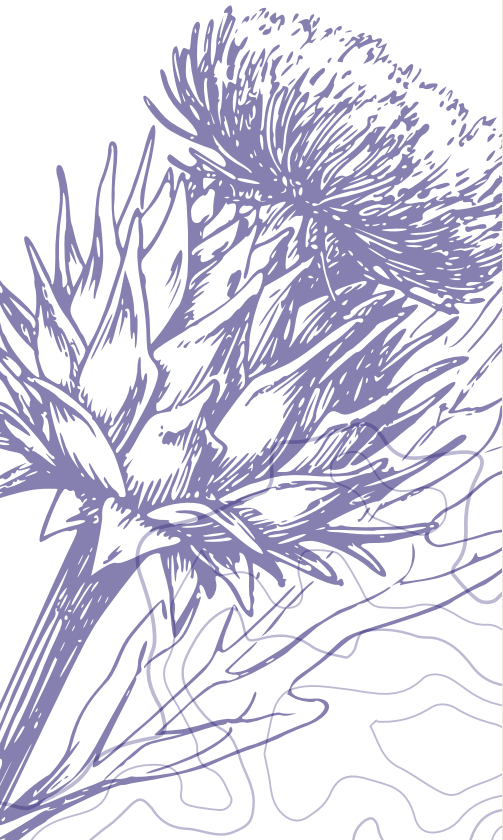
BROWN BUTTER CARROT CAKE

Brown Butter Mascarpone Mousse & Candied Pumpkin Seed



CALIFORNIOS MENU

\$58/PERSON



**WANT A DIFFERENT
MEAT OR CEVICHE?**

NO PROBLEM

CHEF LIKES TO COOK WHAT'S
IN SEASON

CALL US AT:

949-750-5997

EMAIL US AT:

PACIFICPEARLCATERING@GMAIL.COM

MENU & PRICES SUBJECT TO CHANGE

PACIFIC PEARL

CHARRED STREET CORN SALAD

Roasted Peppers, Cilantro, Pickled Zucchini

JICAMA & AVOCADO CAESAR

Parmesan, Pepitas, Lime & Avocado Vinaigrette

AHI AGUACHILE

Charred Tomatillo, Cucumber, Jalapeno, Cilantro, Lime

BROWN RICE

Salsa Verde, Salsa Guajillo, Hibiscus Onions, Grilled Flour Tortillas

SMOKED BRISKET BIRRIA

Salsa Verde, Salsa Guajillo, Hibiscus Onions, Grilled Flour Tortillas

CAST IRON RIO ZAPE BEANS

Charred Onions, Herba Buena

CHARCOAL CHICKEN QUESADITAS

Queso, Pimenton Aioli, Salsa Roja



DESSERT

CORNBREAD TRES LECHES TRIFLE

Dulce de Leche, Mascarpone & Whipped Yogurt Mousse.

Served with Seasonal Fruit Compote.