

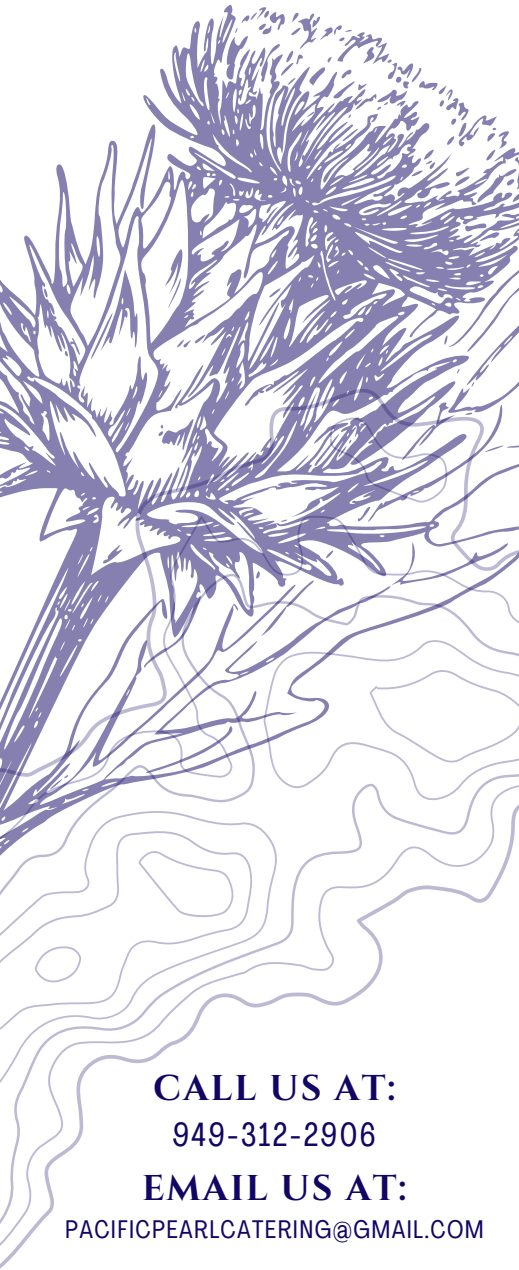


## SHORELINE MENU

(SEASONAL)

\$54/PERSON - THREE OPTIONS

\$68/PERSON - FOUR OPTIONS



**CALL US AT:**

949-312-2906

**EMAIL US AT:**

PACIFICPEARLCATERING@GMAIL.COM

MENU & PRICES SUBJECT TO CHANGE

# PACIFIC PEARL



## JICAMA CAESAR SALAD

Pepitas, Parmesan, Avocado & Capers

## LOCAL YELLOWTAIL CEVICHE

Coconut, Lime & Avocado Leche de Tigre

## GOLDEN BEET SALAD

Dates, Arugula, Saffron Vinaigrette,

Whipped Queso Fresco



## LOCAL BLACK COD CAKES

Fried Capers, Jicama Romoulaude

## SHRIMP "COCKTAIL"

Citrus & Chile Broth, Roast Tomato,

## QUINOA & VEGETABLE TABBOULEH

Toasted Almonds & Minted Yogurt



## SEARED 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

## GREEK STYLE PORCHETTA

Warm Lentil Salad, Rosemary, Mint & Cucumber Tzatziki



## BANANA TOFFEE TIRAMISU

Espresso Crema, Salted Caramel, Cocoa Nib

## CHOCOLATE DATE CAKE

Roasted Almond, Milk Chocolate Anglaise

## FIG & OAT TARTS

Brown Butter & Mascarpone Mousse

## GREEK YOGURT CHEESECAKE

Chai Spiced Granola, Sweet & Sour Apple Compote



## TAPAS MENU

\$14/PERSON - THREE OPTIONS

\$18/PERSON - FOUR OPTIONS



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## AHI TOSTADA

Avocado, Chile, Cilantro & Lime

## MAITAKE MUSHROOM TARTS

Everything Bagel Puff Pastry & French Triple Creme

## PAN CON TOMATE

Roast Garlic, Preserved & Pickled Tomato (Vegan)

## SHRIMP OR SWEET POTATO TAQUITOS

Guero's Guacamole, Pickle de Gallo & Micro Cilantro

## CURRIED CRAB TOASTS

Rumors of Rangoon, Apricot, Creme Fraiche

## CRUDITE BOXES

Roasted Carrot, Pickled Zucchini, Celery, Jicama  
& Fresh Chickpea Hummus

## LAMB ALBONDIGAS

Smoked Paprika & Minted Yogurt

## MANCHEGO FLATBREADS

Kale & Pumpkin Seed Pesto, Pickled Shallot

## BEET TARTARE

Caper, Shallot, Horseradish, Creme Fraiche on Rye Toast

## URFA ROASTED CARROTS

Lima Bean Hummus & Olive Crumble



## NOSH BOARD

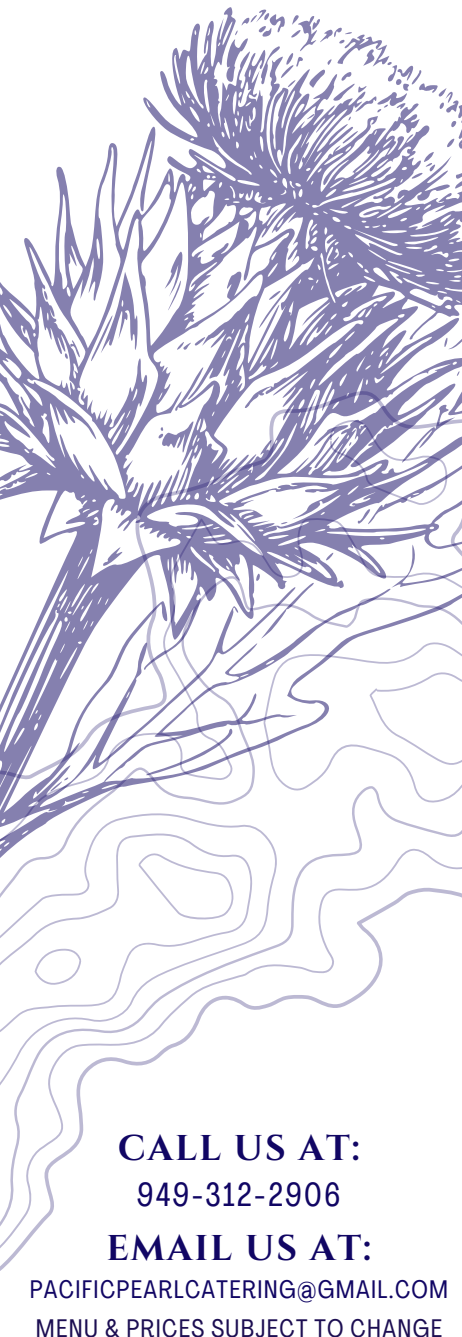
\$12 PER PERSON

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



**PACIFICA  
BRUNCH**

**\$52/PERSON**



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## SPANISH TORTILLA

Baked Omelet with Chorizo, Potato & Piquillo Pepper

## VEGGIE FRITTATA

Caramelized Onion, Kale, Mushroom & Brie

## SHRIMP SALAD

Goat Cheese Aioli, Caper, Lettuce Cups, Brioche Buns

## POTATO & GOAT CHEESE GALETTE

Thyme & Oregano, Whipped Queso

## BRIOCHE 'FRENCH TOASTS' BREAD PUDDING

Peach Preserves & Ricotta Mousse

## HEIRLOOM TOMATO SALAD

Stone Fruit, Mint, Arugula, Saffron Vinaigrette

## MINI MEDIA NOCHES

Smoked Carnitas, Braised Bacon, Pickled Zucchini, Secret Sauce

## BRUNCH BEVERAGES (ADDITIONAL PRICING AVAILABLE)

Orange Juice, Bloody Mary Bar, Peach Bellinis, Mimosas, Michaeladas



## MINI DESSERT DISPLAYS

CHOICE OF 3- \$13 PER PERSON

CHOICE OF 4- \$15 PER PERSON

## BANANA - MISUS

Banana Cake with Chocolate and Espresso Mascarpone Mousse

## CORNBREAD TRES LECHES

Dulce de Leche, Whipped Mascarpone & Coconut Milk

## CARROT CAKE

White Maple & Brown Butter Frosting, Candied Pumpkin Seed

## GREEK YOGURT CHEESECAKE

Seasonal Fruit Compote, Granola & Almond Crust

## CARAMEL APPLE BREAD PUDDING

Maple & Cream Cheese Mousse



**SINGLE  
PLATED DESSERTS**

\$7.50/PERSON

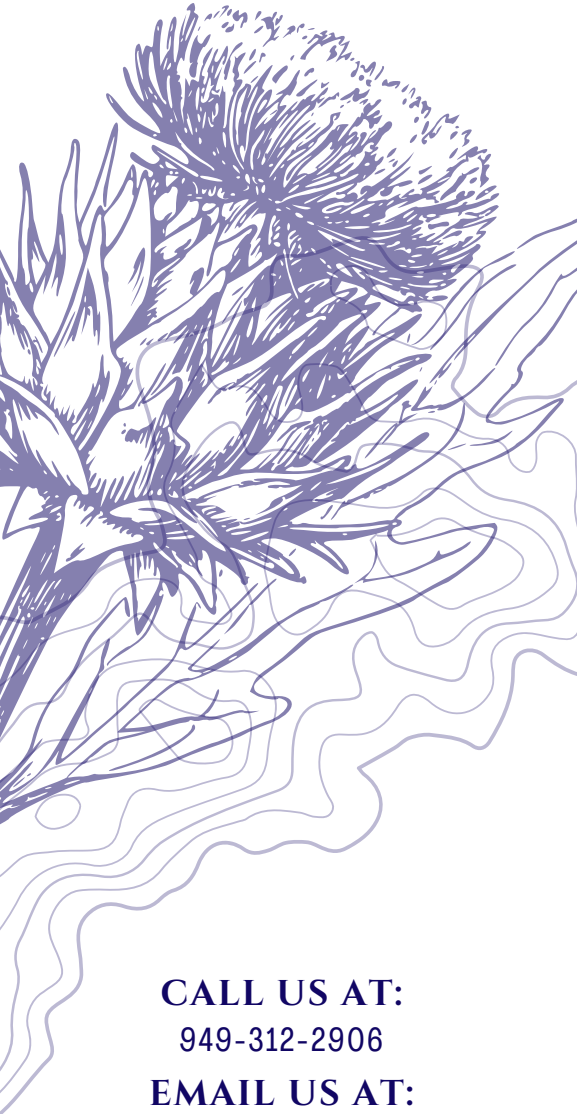
**MINI DESSERT DISPLAY**

\$13/PERSON - CHOICE OF 3

\$15/PERSON CHOICE OF 4

BY THE DOZEN \$56

(MINIMUM OF 4 DOZEN)



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## DESSERTS

### GREEK YOGURT CHEESECAKE

Pumpkin Seed Granola Crust & Raspberry Preserves

### CORNBREAD TRES LECHES

Dulce de Leche, Greek Yogurt Mousse & Crema

### APPLE CRUMBLE TARTS

Salted Caramel & Vanilla Cinnamon Semifreddo

### KAFFIR KEY LIME TARTS

Brûléed Swiss Meringue

### CHAI SPICED PUMPKIN CAKE

Ginger Pumpkin Mousse & Candied Pumpkin Seeds

### FLOURLESS CHOCOLATE TORT

Earl Grey Mousse & Candied Tea Leaf

### BANANA - MISU

Banana Cake, Cocoa, Caramel & Espresso Mascarpone Mousse

### BROWN BUTTER CARROT CAKE

Candied Pumpkin Seed & Matcha Crumble

### WARM CINNAMON DATE

### BREAD PUDDING

Salted Pecan & Bourbon Anglaise

### SWEET POTATO CROSTATA

Coconut, Vanilla & Brown Butter Oat Crust

### CHAMOMILE LAVENDER LEMON

### SCONE TRIFLE

Fresh Blueberry Compote

### FIG ALMOND FRANGIPANE TART

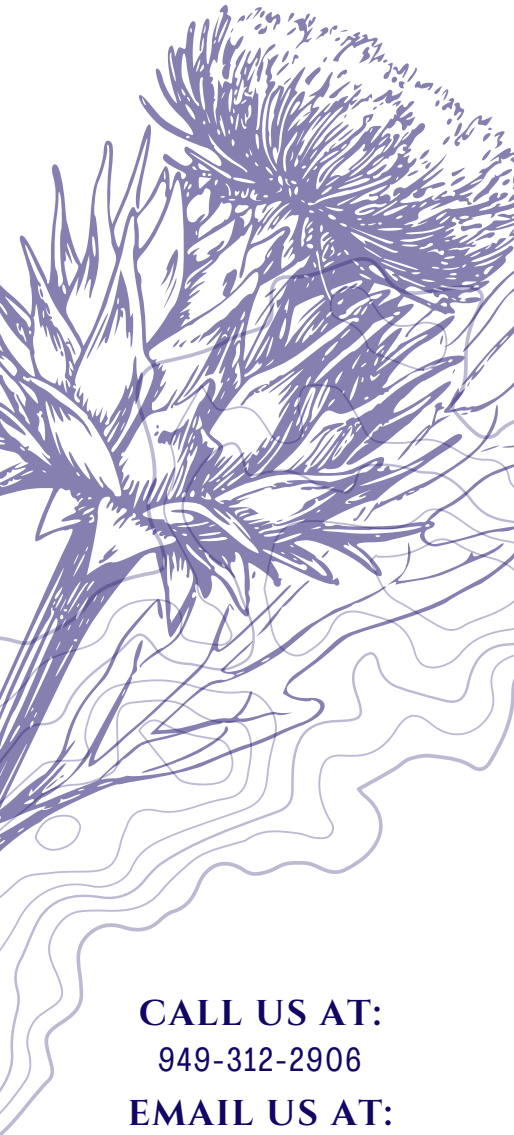
Hibiscus Pastry Cream



## COASTAL BUFFET MENU

\$62/PERSON

CHANGES BASED ON SEASONALITY  
AND GUEST PREFERENCES  
FOLLOWING THE FORMAT OF  
3 APPETIZERS  
3 ENTREES  
2 SIDES  
2 DESSERTS



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## COASTAL BUFFET MENU

### LITTLE GEM LETTUCES

Parmesan, Pumpkin Seed & Avocado Vinaigrette

### QUINOA & FARRO TABBOULEH

Parsley, Mint, Tomato, Pickled Zucchini, Toasted Seeds & Olive Oil

### FRIED SHRIMP ALBONDIGAS

Roasted Carrot & Coconut Broth, Honey,  
Cilantro & Lime

### SMOKED TRI TIP & SHORT RIB GRAVY

Sweet Potato & Pickled Hibiscus Onion

### SWEET POTATO

with their Puree, Garlic Confit & Rosemary

### TRUFFLED CAULIFLOWER GRATIN

Parmesan & Fine Herbes



### GREEK YOGURT CHEESECAKE

Lavender & Strawberry Caramel, Granola Crust

### DOUBLE CHOCOLATE

SALTED CARAMEL COOKIES





## BATCHED COCKTAILS

\$32/LITER (SERVES 4)

## WINE & BEER

\$32/BOTTLE

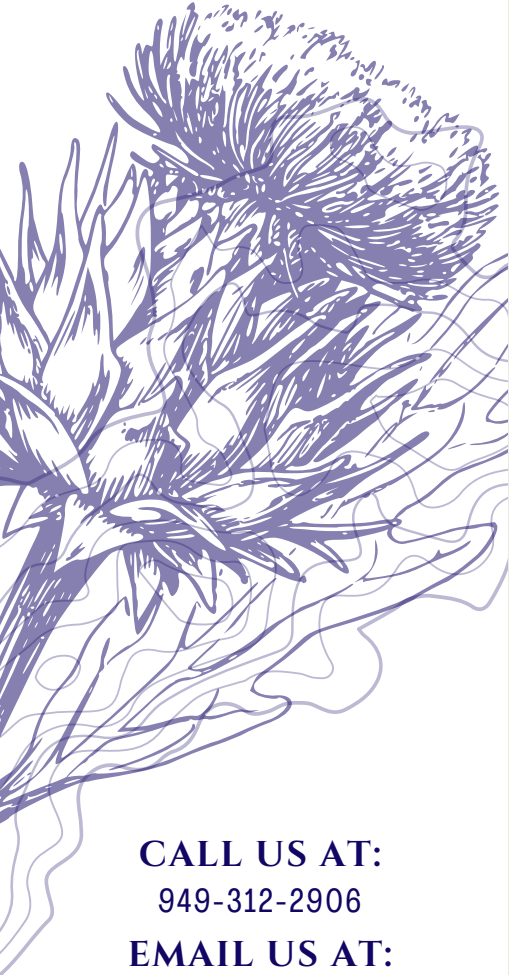
\$350/CASE WISE

KEGS AVAILABLE UPON REQUEST

## N/A BEVERAGE

\$30/GALLON

COFFEE SETUP \$6/PERSON



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## SPECIALTIES

### ELDERFLOWER PUNCH

Gin, St. Germain, Apple, Golden Grape

### PALOMITAS

Mezcal, Cinnamon, Grapefruit & Honey

### TEQUILA MOONRISE

Coconut Milk, Lime Juice, Lemongrass & Mint Syrup

### JAPANESE COWBOY

Bourbon, Yuzu, Dried Cherry & Orange Blossom

### CAIPIRINIHAS

Cachaca, Lime & Mint- Shaken to Order

### AGUA BORACHA

Hibiscus Punch, Vodka, Watermelon, Honey & Basil

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## WINE & BEER

### SPARKLING FRENCH CREMANT

\$32 per Bottle, \$350 per Case

### CURATED BOTTLED RED OR WHITE WINE

\$32 per Bottle, \$350 per Case

### CURATED BEER KEG

FROM DOCENT BREWING

Full or Half Keg- bottled or canned available

(Price Upon Request)

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## NON ALCOHOLIC BEVERAGES

### AGUA FRESCA

Watermelon, Mint, Hibiscus @\$30 per Gallon

### HAWAIIAN ICED TEA

Mango-Infused Black Tea @ \$30 per Gallon

### MINTED FRESH LEMONADE

\$30 per Gallon

### SODAS, WATER, SPARKLING WATER

Watermelon, Mint, Hibiscus @ \$30 per Gallon

### MOONGOAT ROASTERS COFFEE

Coffee Setup Featuring Moongoat Coffee

Sugars, Syrups, Creamers, Milks, Stirrers, Honey \$6/person



## CALIFORNIOS MENU

\$58/PERSON



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## CHARRED STREET CORN SALAD

Roasted Peppers, Cilantro, Pickled Zucchini

## JICAMA & AVOCADO CAESAR

Parmesan, Pepitas, Lime & Avocado Vinaigrette

## AHI AGUACHILE

Charred Tomatillo, 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.