

Pearce Church Food Service Catering Package

Welcome to Catering Services at Pearce Church!

We seek to glorify the Lord with the gift of hospitality, and bless the church and community with our services.
We welcome your input and suggestions, and solicit your prayerful support.

INFORMATION

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

This catering package is not exclusive!

The menu items listed on the following pages are considered our standard items.

Our 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.

Pearce Memorial Church
585-594-9488
pearcechurch.org

James Heeks, Director of Food Service, ext. 205
heeks_james@pearcechurch.org

Susan Heeks
Assistant Director of Food Service, ext. 205
heeks_susan@pearcechurch.org

POLICIES

Event Confirmation

You will receive a written or emailed confirmation of your request within three business days. If you do not receive a confirmation, please contact the Pearce catering staff at 594-9488, ext. 205, to ensure that we have received your request.

In order to serve you in the best possible way, please place your order at least seven days in advance. If an order is not placed seven 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; 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 the partial or full cost of your event. Please notify our catering staff of any cancellations immediately, 594-9488, ext. 205.

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 hor 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 and orange juice, coffees, 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 25 is required for Breakfast Buffets.*

Continental Breakfast *\$5.00 per person*
A selection of Pastries, Bagels, or Muffins

Quiche Breakfast *\$7.00 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 *\$7.00 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 *\$8.50 per person*
Eggs with Ham, Broccoli, Peppers, Onions, and Assorted Cheeses
Fruit Compote
Assorted Pastries

Great Starts Breakfast *\$7.00 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>\$1.00 each</i>
Muffins	<i>\$1.50 each</i>
Mini Muffins	<i>\$0.50 each</i>
Donuts	<i>\$1.00 each</i>
Danish	<i>\$1.50 each</i>
Mini Danish	<i>\$0.75 each</i>
Sweet Breads	<i>\$0.75 per person</i>
Fruit Compote	<i>\$2.00 per person</i>
Sliced Fruit	<i>\$2.00 per person</i>
Whole Fruit	<i>\$1.25 each</i>

LUNCH

Salads

Garden Salad *add \$3.00 per person*
 To accompany any lunch or dinner entrée
 Fresh Mixed Greens topped with Fresh Seasonal Vegetables
 Choice of Dressing

Luncheon Salad *\$4.00 per person*
 Fresh Mixed Greens topped with Fresh Seasonal Vegetables
 Choice of Dressing

Chef's Salad *\$6.25 per person*
 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

Steak or Chicken Caesar Salad *\$7.75 per person*
 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

Spinach Salad *\$7.00 per person*
 Leaf Spinach topped with Strawberries, Bermuda Onions, and Toasted Almonds
 Poppy Seed Dressing
 Roll and Butter

Luncheon Buffets

*All Luncheon Buffets include Fruit, Pasta, or Garden Salad (pick one); 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	\$5.00	\$7.95
Assorted Sandwich Board Selections	\$5.00	\$7.95
Grilled Burgers and Doggies	\$5.00	\$7.50
Assorted Submarine Sandwiches	\$5.25	\$8.95
Assorted Hard and Soft Shell Tacos Fiesta	\$5.00	\$7.95
Marinated Grilled Boneless Chicken Breast	\$7.00	\$9.75

(desserts available on page 12)

BOXED LUNCHES OR DELI SELECTIONS

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

Deli Trays:

\$6.00 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:

\$7.50 per person

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

Breads:

Sub Rolls
Wheat Rolls
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 \$1.50 for each Croissant

HOT HORS D'OEUVRES

Swedish Style Meatballs
BBQ Cocktail Sausages
Stuffed Mushrooms
Bacon-Wrapped Scallops
Cheese Straws
Baked Sweet-n-Sour Chicken Wings
Hot Shrimp and Fruit Kabobs
Egg Rolls
BBQ Pork and Pineapple Brochettes
Spinach Quiche Rounds
Pigs in a Blanket
Coconut Shrimp
Clams Casino
Garlic Chicken Focacia Bites

COLD HORS D'OEUVRES

Upstate Apples and Cheese Cubes
Parma Prosciutto Ham and Melon rolls
Iced Shrimp with Cocktail Sauce and Lemons
Crab Meat Spread on Baguettes
Seasonal Fresh Fruit Kabob
Rosemary Skewered Scallops Marinade
Foi Gras and Poached Pears
Country Paté
House Specialty Finger Sandwiches Petite
Creamed Cheese Stuffed Celery and Olives

All Hors D'oeuvre items are sold by the dozen.

Ask for a current quote.

We recommend a minimum of four pieces per person, with a variety of three-four.

HORS D'OEUVRE STATIONS

*Station prices include full set-up and maintenance/service of station.
Disposable service is included, unless otherwise requested.*

- PIZZA PIZZA** *\$8.00 per person*
A Variety of Sliced Pizza: Vegetarian, Meat Lovers, Fruit Topped, and Chef's Favorite
- LITTLE ITALY** *\$7.50 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** *\$3.50 per person*
A Cracker-Barrel Variety of Cheeses, Fruit, and Crackers: all beautifully displayed
- THE GARDEN OF EATIN'** *\$6.00 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** *\$9.25 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** *\$3.50 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 LIASON** *\$4.50 per person*
Round Ryes, Crusty Breads and Bagel Bites, Spinach Dip, Dill Dip and our famous House Vegetable Dip.
- VARIETY OF THREE** *\$22.00 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
\$3.50 per person

Sliced Fresh Fruit Display
\$3.50 per person

Assorted Tea Sandwiches
\$6.00 / dozen

Garden Fresh Veggie Platter
\$3.50 per person

Stuffed Rye Bread Boat with Dill Dip
\$3.50 per person

Taco Salad with Tortilla Chips and Mild Salsa
\$3.50 per person

RECEPTIONS

*All prepared foods require one week advance notice.
Disposable plates, napkins, cutlery are included.
Linens and China for guest tables are available at an additional cost.*

Reception #1 *\$6.50 per person*
Fresh Fruit Platter
Vegetable Platter
Punch and Iced Water

Reception #2 *\$11.00 per person*
Hot Appetizers, choose two from the list below
Fresh Fruit Platter
Vegetable Platter
Punch and Iced Water

Reception #3 *\$13.00 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
Stuffed Mushroom
Buffalo Wings
Meatballs
Chicken Tenders with Honey Mustard and Barbeque Dipping Sauces
BBQ Mini Hots

DINNER

All Dinner Buffets include Coffee Station, Salad, Dinner Rolls and Butter; disposable table service; room set up and maintenance; and linens for food stations. Most sides are interchangeable, with some exceptions...check with us on your favorites. (Linens and China service available at an additional cost.)

Salads (your choice of one)

Fresh Garden Salad

Assorted Fresh Garden Greens and Vegetables
Choice of Dressing

Fresh Spinach Salad (add \$1.00 per person)

Spinach, Eggs, Bacon, and Croutons with Caesar Salad Dressing

Mandarin Romaine Salad

Fresh Strawberries and Chow Mein Noodles with Poppy Seed Dressing

Pasta Salad Primavera

Chilled Vegetables and Pasta with Golden Italian and Mozzarella Cheese

Salad Bar

Add \$2.50 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	<i>\$10.00 per person</i>
Roast Top Round of Beef, AuJus, Baked Idaho Potatoes, and Vegetable Medley	
Baked Virginia Ham	<i>\$8.00 per person</i>
Baked Virginia Ham with a Raisin Sauce, Scalloped Potatoes, Peas and Carrots	
Fresh Roasted Turkey Breast	<i>\$9.50 per person</i>
Fresh Roasted Turkey Breast, Bread and Apple Stuffing, Gravy, Whipped Potatoes, and Seasoned Green Beans	
Stuffed Boneless Chicken Breast	<i>\$9.50 per person</i>
Stuffed Boneless Chicken Breast, Seasoned Yellow Rice, and Buttered Broccoli	
Vegetable and Cheese Lasagna	<i>\$8.50 per person</i>
Vegetable and Cheese Lasagna, Italian Sausage and Peppers, and Mixed Vegetable Medley	
Baked Chicken Cacciatore	<i>\$8.50 per person</i>
Chicken Cacciatore, Pasta with Marinara Sauce, and Italian Green Beans	
Baked Stuffed Pork Chops	<i>\$10.00 per person</i>
Baked Stuffed Pork Chops, Sweet Potatoes, and Broccoli-Cauliflower Medley	
Pasta Buffet	<i>\$7.50 per person</i>
Pasta, choice of two sauces (choose from Marinara, Meat Sauce, or Alfredo) Garlic Bread and Rolls Choice of Vegetable or Salad with Dressing	
Prime Rib	<i>\$20.00 per person</i>
Roast Prime Ribs of Beef, Au Jus, Oven Roasted Potatoes, Garden Vegetables	

Extras:

Add an additional Main Entrée (some exceptions)	<i>\$4.25 each</i>
Add a Pasta Dish	<i>\$2.00 each</i>
Add an additional Side	<i>\$2.00 each</i>
Add Soup Du Jour	<i>\$2.00 each</i>

(See our great optional Desserts Selection on page 12.)

DESSERTS

Dessert Reception	<i>\$4.50 per person</i>
A selection of Cookies, Brownies, Bars Coffee, Hot Tea, Iced Water	
Deluxe Dessert Reception	<i>\$8.50 per person</i>
A selection of Fresh Fruit Tarts, Petite Cream Puffs, and Specialty Gourmet Brownie Coffee, Hot Tea, Iced Water	
Dessert Buffet	<i>\$9.50 per person</i>
Whole Pies, Cheesecakes, Assorted Tarts, Dipped Fruit, and Gourmet Brownie Bites Coffee, Hot Tea, Iced Water	
Chef's Choice Dessert Buffet	<i>\$3.00 per person</i>
A nice variety for a reasonable cost	
Pies To Go	
Ask for your favorites! Our standard selection includes...	
Cream Pies	<i>\$10.00 each</i>
Fruit Pies	<i>\$8.00 each</i>
Specialty Pies	<i>\$9.00 each</i>
Individual Servings To Go	
Assorted Bars or Cookies	<i>\$5.00 / Dozen</i>
Plated Desserts	
Cheesecake	<i>\$4.00 each</i>
Blue Ribbon Carrot Cake	<i>\$3.00 each</i>
Mama's Ice Cream Cake Roll	<i>\$3.00 each</i>
Banana Cream Puff Dessert	<i>\$3.00 each</i>
Chef's Choice Dessert	<i>\$3.00 each</i>
Variety Pie Selection	<i>\$3.00 each</i>

BEVERAGES

All beverage orders come complete with disposable cups and beverage napkins.

COLD BEVERAGES (small quantities)			
ITEM	INDIVIDUAL SERVING	PITCHER (6-8 servings)	
Soft Drink (can)	\$1.50		
Bottled Water	\$1.50		
Flavored Bottled Water	\$2.00		
Bottled Juice	\$2.00	\$6.00	
Variety Soft Drinks		2 Liter- \$3.00	
Lemonade	\$1.50	\$6.00	
Iced Tea	\$1.50	\$6.00	
Milk	\$1.50	\$6.00	
COLD BEVERAGES (large quantities)			
ITEM	1 GALLON (16 servings)	2.5 GALLONS (40 servings)	5 GALLONS (80 servings)
Family Night Punch	\$12.00	\$25.00	\$45.00
Fruit Punch Supreme	\$20.00	\$40.00	\$75.00
Iced Tea (plain or sweet)	\$15.00	\$25.00	\$50.00
Lemonade	\$15.00	\$30.00	\$50.00
Orange Juice	\$15.00	\$30.00	\$60.00
Apple Juice	\$15.00	\$30.00	\$60.00
OTHER COLD BEVERAGE ITEMS			
ITEM	PRICE		
Sparkling Red Grape Juice			Quote
Sparkling White Grape Juice			Quote
Bag of Ice	\$2.00		
V-8 Juice			Quote
Cider			Quote
Flavored Milks			Quote

BEVERAGES

All beverage orders come complete with disposable cups and beverage napkins.

HOT BEVERAGES (small quantities)			
ITEM	Cup	AIRPOT (12 servings)	
Coffee, Decaf Coffee	\$1.00	\$8.00	
Deluxe Tea Assortment	\$1.00	\$8.00	
Hot Chocolate	\$1.50	\$15.00	
Hot Spiced Cider	\$1.50	\$15.00	
HOT BEVERAGES (large quantities)			
ITEM	Electric Urn (55 Servings)	Cambro Container (100 Servings)	
Coffee, Decaf Coffee	\$50.00	\$75.00	
Deluxe Tea Assortment	\$40.00	\$75.00	
Hot Chocolate	\$60.00	\$120.00	
Hot Spiced Cider	\$60.00	\$120.00	
OTHER HOT BEVERAGE ITEMS			
ITEM	PRICE (per person)		
Flavored Coffees	2.50		
Chai Latte	2.75		
Spicy Hot Fruit Drink	2.75		

SNACKS

ITEM	PRICE (per person)
Chips and Dip	\$1.50
Pretzels	\$1.50
Nachos and Cheese	\$2.00
Trail Mix	\$2.00
Assorted Mixed Nuts	\$3.00
Celery and Carrot Sticks/Dip	\$2.50
Pizza Bites	Quote
Cheesies, Corn Chips, etc.	\$1.50

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	5.00 each
Charcoal, Lighter Fluid	QUOTE
Small Ice Cream Dishes	"
Punch Cups	"
Cocktail Napkins	"
Straws	"
Coffee Condiments Set-up	"