

Pacific Pearl Café

Corporate Catering



Costa Mesa

575 Anton Blvd.

Costa Mesa CA. 92646

(714) 725-7450

San Juan Capistrano

31654 Rancho Viejo Rd. STE G

San Juan Capistrano, CA, 92675

(949) 312-2906

Catering

Catering@pacificpearlcafe.com

Next Day Delivery : \$35

(949) 750-5997



Pacific Pearl Café



Breakfast Croissant Sandwiches & Wraps (by the Dozen)

Brooklynite Bagel \$84

Bacon, Egg & Cheese

The Rosarito \$96

Carnitas, Eggs, Queso, Pico, & Pickled Zucchini

The La Jolla \$72

Prosciutto & Parmesan

The Capo \$76

Turkey, Tomato Compote, Egg & Cheese

The Oregonian \$ 89

Salmon Bacon, Cream Cheese & Cucumber

Bagel Board \$64

Serves 12 with Assorted Cream Cheese

- Add Salmon +\$75
- Add Caviar, Salmon, Smoked Whitefish & Crab Salad +\$180

Mini Burritos (by the Dozen)

Pacific Pearl \$75

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

Egg White \$75

Egg Whites, Mushrooms & Truffled Goat Cheese

Bacon, Egg & Cheese \$75

Sweet Potato, Queso & Pickled Zucchini, Secret Sauce

Tri Tip & Eggs \$85

Secret Sauce, Queso Blend, Sweet Potato & Pickled Zucchini

Breakfast Catering

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 Breads \$56

(by the Dozen)

-Bribery Banana Bread

-Chai-Spice Pumpkin Bread

-Carrot Cake

-Blueberry Muffins

Greek Yogurt Parfait \$68

(by the Dozen)

Individual Parfaits w/ Granola, Chia Seeds, Fruit Compote & Honey

(by the Dozen)

Pacific Pearl Café

Lunch Catering



Half Sando Boxes

\$86/ Per Dozen

Winner's Club

Turkey, Braised Bacon, Sprouts,
Pickles & Truffled Honey Mustard on
a Croissant

Kale Pesto Grilled Cheese

White Cheddar, Kale, Parmesan &
Pumpkin Seed Pesto on Sourdough

Turkey Ruben

Smoked Cheese, Dill Pickled Brussels
Sprouts & Secret Sauce on Rye

Grilled Chicken Pesto

Kale, Parmesan & Pumpkin Seed Pesto
on Sourdough

Media Noche

Carnitas, Double Smoked Bacon,
Swiss, Pickles, and Secret Sauce

Smoked Albacore Tuna

Irish White Cheddar, Mozzarella,
Zucchini Pickles & Secret Sauce on
Rye Bread

Curry Chicken Salad

Grilled Chicken, Pickled Zucchini,
Pickled Jicama, Parmesan, Creamy
Avocado Dressing

Mix & Match

1/2 Sandos & Wraps

Half Wrap Boxes

\$86/ Per Dozen

Chicken Caesar Wrap

Grilled Chicken, Pickled Jicama,
Parmesan, Creamy Avocado Dressing

Veggie Wrap

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

Smoked Tri Tip Wrap

Sprouts, House Pickles, Secret Sauce &
Sun Dried Tomato Compote

Smoked Turkey Wrap

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

Green Chile Chicken Wrap

Grilled Chicken, Brown, Rice, Kale and
Napa Cabbage, Salsa Verde & Avocado.

BLAT Wrap

Smoky Bacon, Kale and Napa Cabbage,
Creamy Avocado Dressing

Pacific Pearl Café

Pacific Pearl Grazing Collection



Composed Salads Serves 12

Add 3lbs of Chicken, Shrimp, Tri Tip or Salmon

- **\$48** (1/4lb per guest)

Vegan Delight – \$88

Protein Packed Quinoa, Chickpea, Kale,
Grilled Zucchini, Tomato

Tofu Sprouts & Glass Noodle Salad – \$96

White Soy, Miso, Basil, Cilantro and Mint

Chilled Noodle Salad – \$92

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

Little Gem Wedge – \$84

Bacon, Blue Cheese, Pear, Avocado, Cherry
Tomatoes

Esquites Street Corn Salad– \$96

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

Pacific Pearl Chop – \$84

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

Charred Broccoli Chimichurri – \$78

Parsley, Cilantro, Capers & Mint, with Dried
Cranberry & Olive Oil

Grilled Vegetable Platter – \$96

Asparagus, Zucchini, Portobello, Chimichurri

From the Bakery \$64

(by the Dozen | 2 dozen Minimum)

- Chai Spiced Pumpkin Bread
- Blueberry Muffin
- Lemon Bar
- Brown Butter Carrot Cake
- Kaffir Matcha Lime Tart
- Flourless Chocolate Tortes
- Sweet Potato S'mores Bar
- German Chocolate Brownie (V)
- Salted Double Chocolate Chip Cookie
- White Chocolate Pecan Cookie
- Cranberry Sugar Cookie
- Oatmeal Date & Chia Seed Cookie (V)

Nosh Board \$12/person

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

Snacks & Sides

Truffled Popcorn

\$7/person

Mexican Fruit Salad Cups

\$6/person

Pearl's Granola & Trail Mix Cups

\$6.5/person

Pacific Pearl Café

Elegant Event Spaces

for Your Special Occasion



Host your next special event in our elegant and versatile event spaces at Pacific Pearl Cafe, where delicious cuisine and coastal charm come together to create the perfect atmosphere.



Beautiful indoor and covered outdoor spaces



Customizable menus featuring seasonal farm-to-table dishes.



Personal catering and attentive service.



Scenic coastal ambiance and modern, elegant decor.



Perfect for celebrations, bridal showers, corporate events, and more



**Restaurant Buyout Options Available at
San Juan Capistrano, Costa Mesa & Dana Point!**

*Contact Us Today
to Book Your Event*



pacificpearlcafe.com



catering@pacificpearlcafe.com



(949) 750-5997

Led by Chef Michael Campbell, our culinary team can customize virtually any menu to bring your vision to life, from your favorite cuisine to a cherished family dish. Let our team create a one-of-a-kind dining experience tailored just for your event.

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PASTRIES

Made Fresh Daily

From The Bake Shop

Bribery Banana Bread Dates & Oat Strusel
Chai Spiced Pumpkin Bread Matcha Pepita Crumb
Brown Butter Carrot Cake Brown Butter Mousse
Blueberry Muffin Wild Blueberries & Oat Strusel



Double Chocolate Chip Cookie Maldon Salt
Oat Chia Date Cookie (v) Coconut, Chia & Dates
Cranberry Hibiscus Sugar Cookie Cranberry Compote
White Chocolate Pecan Cookie Toasted Pecans

CALIFORNIA BREAKFAST



Avocado Toast \$14

Pickled Zucchini, Cilantro, Everything Bagel Spice,
Fried Capers on Garlic Toast

Breakfast Burrito Bowl \$15

Smoked Carnitas, Eggs, Sweet Potato, Queso,
Brown Rice, Pickled Zucchini & Secret Sauce

Green Eggs & Ham Croissant \$15

Egg Whites, Kale Pesto, Parmesan & Prosciutto

Foster's French Toast \$16

Salted Banana Caramel & Candied Pecan

Breakfast Burrito \$15

Smoked Carnitas, Eggs, Sweet Potato, Queso,
Pickled Zucchini & Secret Sauce

Royale with Cheese Egg Bites \$11

Smokey Bacon, Four Cheese Blend, Secret
Sauce & Pickled Zucchini

Make it a Croissant + \$4.00

Breakfast Quesadilla \$16

Double Smoked Bacon, Egg, Carnitas & Cheese,
Chili Verde Salsa



COFFEE & TEA

Brewed with MoonGoat coffee. Available Iced or Hot

Pour-Over	12oz	\$5.00	20oz	\$6.00
Americano		\$6.00		
Espresso		\$6.00		
Cortado		\$6.00		
Cappuccino		\$7.00		
Latte		\$7.00		
Cold Brew		\$7.00		

Almond Milk + 75¢
Oat Milk + 75¢
Add an Extra Shot
+\$2.00

Salted Caramel Latte	\$7.00
Pumpkin Pie Spice Latte	\$7.00
Cocoa Mocha Latte	\$7.00
Dirty Chai Latte	\$8.00
Chai Tea Latte	\$6.00
Black Tea	\$6.00
Ceremonial Moongoat Matcha	\$8.00
with Honey or Chamomile Lavender Syrup	

Add Cold Foam \$1.50

- Vanilla.
- Banana Caramel
- Chamomile Lavender



WWW.PACIFICPEARLCAFE.COM



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FOR CATERING QUESTIONS:
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Pacific Pearl Lunch

FOR OFFICE CATERING PLEASE ORDER ONLINE



MELTS

Ask about our soup du jour!

Smoked Albacore Tuna Melt \$17

Irish White Cheddar, Mozzarella, Zucchini Pickles & Secret Sauce on Rye Bread

Kale Pesto Grilled Cheese \$15

House-made Kale, Parmesan & Pepita Pesto with Four Cheese

Chicken Pesto Panini \$16

Kale, Parmesan & Pumpkin Seed Pesto on Sourdough

Grilled Chicken Quesadilla \$16

Pickled Zucchini, Queso Blend, Secret Sauce & Guajillo Chile, Flour Tortilla

Turkey Reuben \$17

Smoked Cheese, Dill Pickled Brussels Sprouts & Secret Sauce on Rye

Grilled Cheese & Tomato Soup \$15

Tomato Bisque with Everything Bagel Spiced Grilled Cheese.



SALADS & BOWLS

*Add Grilled Chicken, Salmon "Bacon"
or Tri Tip for +\$8.00*

The Pacific Pearl Chop \$17

Napa, Cilantro, Arugula, Pickled Brussels, Pickled Zucchini, Seasonal Pickled Veggies, Pepitas & Truffled Honey Dijon Dressing

Jicama "Caesar" \$17

Jicama, Pepitas, Parmesan, Arugula, Napa Cabbage, Creamy Avocado Dressing

Grilled Tri-Tip Bowl \$19

Brown Rice, Kale, Napa Cabbage, House Pickles, Avocado, Secret Sauce & Guajillo Chile Salsa

Tataki Bowl \$18

Brown Rice, Kale, Napa Cabbage, House Pickles, Avocado, Furikaki, Sesame Seeds & Guajillo Chile Salsa

B.L.A.T Salad \$17

Thick-Cut Bacon, Arugula, Napa, Cilantro, Avocado, Pickled Zucchini, Sun Dried Tomato Compote & Avocado Ranch Dressing

The Yosemite \$17

Dried Fruit, Almonds, Cashews, Pecans, Arugula, Manchego, Truffled Honey Dijon Dressing

Grilled Chicken Bowl \$18

Brown Rice, Baby Kale, Napa Cabbage, Avocado, Pickled Zucchini, Salsa Verde & Secret Sauce

Ahi Poke Bowl \$21

Brown Rice, House Pickles, Avocado, Furikaki, Sesame Seeds & Guajillo Chile Salsa



LE CROISSANT SANDOS

Winner's Club Croissant \$17

Turkey, Braised Bacon, Avocado, Pickled Zucchini, Arugula, Truffled Honey Dijon

Curried Chicken Salad Croissant \$15

Pickled Zucchini, Celery, Dried Fruit, Smoked Goat Cheese

**ASK ABOUT OUR
HOUSE MADE GLUTEN FREE BREAD +\$1.50**

Salmon "BLT" Croissant \$17

Hot Smoked Salmon, Avocado, Pickled Zucchini, Arugula, Tomato Schmutz, Truffled Honey Dijon



WRAPPED UP

SUB A GLUTEN FREE TORTILLA +\$1.50

Grilled Green Chile \$18

Grilled Chicken, Brown Rice, Kale and Napa Cabbage, Salsa Verde & Avocado

Chicken Caesar Wrap \$17

Grilled Chicken, Pickled Zucchini, Pickled Jicama, Parmesan, Creamy Avocado Dressing

Turkey Wrap \$16

Dried Cranberry, Pickled Zucchini, Blue Cheese, Truffled Honey Mustard

Smoked Tri Tip Wrap \$19

Sprouts, House Pickles, Secret Sauce & Sun Dried Tomato Compote

Check Out Our Private Client Catering

Led by Chef Michael Campbell, our culinary team can customize virtually any menu to bring your vision to life, from your favorite cuisine to a cherished family dish. Let our team create a one-of-a-kind dining experience tailored just for your event. Email catering@pacificpearlcafe.com



PACIFIC PEARL COASTAL BUFFET MENU

\$78/PERSON

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
Fresh Seafood Medley, Peas, Bacon Bits, Mushroom Gravy,
Pickled Piquio Peppers Corn Esquites

TRUFFLED CAULIFLOWER GRATIN
Parmesan & Fine Herbs



BASQUE CHEESECAKE
Sable Crust & Seasonal Preserves

BANANA MISUS
Espresso Crema, Salted Caramel, Cocoa Nib

BROWN BUTTER CARROT CAKE
Brown Butter Mascarpone Mousse & Candied Pumpkin Seed



PACIFIC PEARL

TAPAS MENU

\$16/PERSON - THREE OPTIONS / \$21/PERSON - FOUR OPTIONS

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

CRAB & QUESO CROSTINI
Parmesan Furikake Crisp

LAMB ALBONDIGAS
Smoked Paprika & Minted Yogurt

POTATO & JAMON CROQUETAS
Serrano, Philo, Pickled Peppers

YELLOWTAIL CEVICHE SHOOTERS
Lime, Coconut, Cilantro, Ceviche del Dia

SHRIMP & LETTUCE CUPS
Fried Caper Mascarpone Aioli, Ginger, Celery

Californios Menu



*Explore Our Southern Cali & Mexican
Inspired Menu Cooked Over Open Flames*

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, Salsa Secreto, Salsa Roja

CORNBREAD TRES LECHES TRIFLE
Dulce de Leche, Mascarpone & Whipped Yogurt Mousse.
Served with Seasonal Fruit Compote.

The Shore



Discover Our Lūi-Inspired Menu

Baby Kale & Wakame Salad
Sesame, White Soy & Miso Mustard Vinaigrette

Seared Tuna Taki Platter
Pickled Jicama & Pozo Pickled Jalapeños

Crab Fried Rice
Cilantro, Basil, Peas, Peppers, Fried Onions

Furikaki Asparagus
Grilled Asparagus with Nori Sesame & Teriyaki Sauce

Kahlúa Park
Smoked Pork Shoulder Shredded with Wahi Chili

Mac Salad
Macadamia Nuts, Lime Aioli, Pickled Carrot

Lilikoi Cheesecakes
Sugar Cookie Crust & Mint