



Table of Contents

| | |
|---------------------------------------|-------|
| Appetizers | 01-03 |
| Appetizers | 01 |
| International Kabobs | 02 |
| Appetizers for Grazing Stations | 02 |
| Party Platters | 03 |
| Salads | 04-05 |
| Green | 04 |
| Pasta & Grain | 05 |
| Deli | 05 |
| Sandwiches & Wraps | 06 |
| Entrées | 07-09 |
| Poultry | 07 |
| Beef | 08 |
| Pork, Lamb, & Veal | 08 |
| Seafood | 09 |
| Pasta | 09 |
| Smoked Meats & Fish | 10 |
| Soups | 10 |
| Sides | 11 |
| Vegetarian Menus | 12 |
| Breakfast & Brunch | 13 |
| Desserts | 14-15 |
| Staffing | 16 |
| Other Available Menus | 16 |
| The Fine Print | 16 |

APPETIZERS

Appetizers – \$28 per dozen

Thai Chicken Salad in phyllo or cucumber cup

Phyllo Triangles with spinach and feta cheese

Assorted Mini Quiche choose from:
Lorraine, Florentine or Cheese

Watermelon and Balsamic Skewers
with mint and red onion

Cocktail Franks all beef franks wrapped
in puff pastry

Vegetable Egg Rolls with sweet and sour
dipping sauce

Tortellini Skewers with grape tomato, pesto
mozzarella, spiced olive, artichoke
and homemade pesto

Heirloom Tomato Bruschetta with fresh
mozzarella, basil and balsamic reduction
on crostini

Grilled Chicken Quesadilla with Monterey
jack cheese and pico de gallo

Fried Mozzarella Sticks with homemade
marinara dipping sauce



Appetizers – \$34 per dozen

Bacon and Swiss Phyllo Shells

**Smoked Salmon Wrapped Grilled
Asparagus** with dill cream cheese

**Phyllo Wrapped Asparagus and
Gorgonzola** with a balsamic glaze

Parmesan Artichoke Fritters
with smoked tomato dip

**Quinoa and Roasted Vegetable Filled
Mushroom Cap** with manchego cheese

Bacon Wrapped Water Chestnuts
with BBQ glaze

Pear, Raspberry & Brie filled phyllo cup

Crispy Chicken Pot Stickers
with sesame ginger dipping sauce

Jamaican Jerk Chicken Skewers
with mango dipping sauce

Chicken Florentine Filled Mushroom Caps

Spinach and Cheese Stuffed Mushroom Caps

Breaded Four Cheese Ravioli with marinara
or pesto dipping sauce

Grilled Steak Quesadillas with manchego
cheese and lime our cream

Mini Grilled Cheese with bacon and fig jam

Satays

Thai Chicken with peanut sauce

Buffalo Chicken with ranch

Steak with teriyaki glaze

(minimum two dozen of any flavor)

Antipasto Skewer with salami, mozzarella,
marinated portobello, mushroom, kalamata
olive & artichoke

Crispy Chicken Croquettes
with lemon & basil dipping sauce

Smoked Salmon on Rye Crostini
with a pepper dill creme fraiche



Appetizers – \$40 per dozen

Crispy Duck Spring Rolls with orange ginger
dipping sauce

Beef Wellingtons with mushroom duxelle

Crab Cakes with remoulade sauce
and fresh lemon

Hibachi Chicken Skewers with Asian
mustard sauce

Hibachi Steak Skewers with Asian BBQ sauce

Wild River Salmon Risotto Cakes with sun-
dried tomato aioli

Five Spiced Chinese Ribs with teriyaki glaze

Bacon Wrapped Shrimp with citrus BBQ
sauce or chipotle honey glaze

Crab Stuffed Mushroom Caps

Peppercorn Roasted Beef Tenderloin Crostini
with herbed cheese & caramelized onions

Smoked Salmon Crostini with herbed cheese
& fresh dill

Bacon Wrapped Dates with a red pepper
aioli dipping sauce

Butternut Squash Risotto Cake with seared
tuna and wasabi

Brie Quesadilla Bites topped with green
apple jam

Heirloom Pepper Poppers with pepper
jack cheese

**Mini Wild Mushroom & Grilled Cheese
Sandwiches**

Hoi Sin Glazed Mahi Mahi Bites

Garlic, Basil, Tomato & Mozzarella Bites
on a fork

Bacon & Potato Latkes with salmon tartar
and creme fraiche

Pasta Shooters
Angel hair with spicy tomato sauce and a mini
meatball on a fork

Prosciutto Wrapped Dates filled with
gorgonzola mousse

Smoked Brisket Sliders topped with
a pickle chip

Moroccan Rolled Shredded Beef Cigars
with a light yogurt dip

**Big & Hearty Buffalo Mozzarella Stuffed
Meatballs** with a diablo dipping sauce

Twice Baked Sweet Potato Cakes
with sweet caramelized onion relish

Chorizo Stuffed Dates wrapped with bacon
in a tomatillo sauce

Falafel Cups With Eggplant Tapenade
and a taziki creme

Salmon Puppies served with a spicy dill sauce

Naan Bread Mushroom Brushetta



PEARTREE

— CATERING —



International Kabobs – \$45 per dozen

Greek Lamb with marinated mushrooms, feta with red pepper hummus & mint dip

Asian Tamari Beef with spicy peanut and scallion dipping sauce

Southwest Chipotle BBQ Chicken with onions, peppers, and roasted Brussels sprouts

Italian Spicy Meatball with mozzarella, peppers and tomato

Southern Style Fried Chicken with mini corn fritter and gravy

Hawaiian Mahi Mahi with pineapple and a sweet BBQ dipping sauce

Caribbean Coconut Shrimp with mango relish



Appetizers for Grazing Stations

Spinach & Artichoke Crock

A delicious blend of spinach, artichoke hearts, parmesan, and mozzarella cheese accompanied by crostini and breadsticks

Serves 15-18 \$55
With crab meat \$95

Chopped Kale & Artichoke Dip

A delicious blend of chopped kale, artichoke heart and Asiago cheese accompanied by crostini and breadsticks

Serves 15-18 \$55
With crab meat \$95

Fiesta Dip

Refried beans, scallions, tomato, sour cream, olives, guacamole, cheddar and jack cheeses and salsa accompanied by crispy tricolored tortilla chips

Serves 15-18 \$60

Homemade Potato Chips

With onion dip \$45
With shredded cheese, chopped bacon, and scallions \$50
Serves 15-18

Grilled Salami

Sliced mild Vienna salami stuffed with apricot glaze and served with mini cocktail ryes

Each pound serves 12-15
1st pound \$55
Each additional pound \$40

Focaccia Pizza

Tomato, basil, and roasted garlic

Grilled vegetable, parmesan, and mozzarella

Grilled chicken, pesto, and smoked mozzarella

Grilled chicken, sun dried tomatoes, goat cheese, and light tomato sauce

Grilled chicken, grilled peppers, onions, jack cheese, and a spicy sauce

One dozen two inch squares per order \$36

Meatballs

Beef, turkey, or chicken topped with marinara, sweet-n-sour, teriyaki, or BBQ

\$28 per dozen
(Six dozen minimum)

Quesadillas

48 wedges per order

Fire roasted peppers, scallions, and jack cheese \$55

Grilled chicken and shredded cheddar \$65

Grilled vegetables and shredded mozzarella \$60

Poached pear and brie with mango salsa \$60

Roast pork and green chili \$65

Potato Skins

Italian Ricotta, sun dried tomatoes, and basil

Mexican Guacamole, tomato, jalapeño, and chihuahua cheese

Traditional Bacon, tomato, scallions, shredded cheddar, and sour cream

\$36 per dozen
(Three dozen minimum)

Wings

Jumbo split or boneless topped with buffalo, sweet-n-sour, teriyaki, BBQ, honey chipotle, honey BBQ, or Thai spiced. Served with celery and ranch or blue cheese dipping sauce

\$28 per dozen
(Six dozen minimum)

Middle Eastern Basket

Middle Eastern spiced chicken kabobs (2 per person) and homemade falafel (2 per person) served with hummus, tzatziki, cucumber salad, shredded lettuce, quartered tomatoes, and fresh pita

\$10.50 per person
(15 person minimum)

Mediterranean Station

Falafel served with hummus, taziki, cucumber salad, shredded lettuce, quartered tomatoes, and fresh pita

\$8.50 per person
(15 person minimum)



Party Platters

Farmer's Market Vegetable Basket

A bountiful display of the freshest seasonal vegetables with smoked tomato and/or caramelized onion dips

Small - Serves 15-20 \$55
Large - Serves 30-40 \$85

Domestic Cheese Basket

Domestic cheeses with French bread and crackers

Small - Serves 15-20 \$80
Large - Serves 30-40 \$115

Imported Cheese Basket

Imported Cheeses with French bread and crackers

Small - Serves 15-20 \$90
Large - Serves 30-40 \$130

Wheel of Brie

Topped with raspberry or apricot preserves and toasted almonds. Served with crackers, bread, grapes, and strawberries

Serves 30-40 \$75

Baked Brie en Crouete

Served with apricot jam

Serves 30-40 \$75

Harvest Bread Bowl Spinach Dip

Harvest bread bowl filled with spinach dip and served with carrots, celery, and bread cubes.

Serves 30-40 \$90

Three Flavors of Hummus Basket

Roasted red pepper, roasted garlic, and sun dried tomato flavored hummus served with toasted pita chips and sesame bread sticks

Serves 20-30 \$80

Chilled Beef Tenderloin Platter

Thin sliced grilled beef tenderloin cooked medium rare and served with caramelized onions, gherkins, creamed horseradish, and three dozen rolls

Serves 20-30 \$245

Grilled New Zealand Baby Lamb Chops

Served with rosemary au jus

\$72 per dozen
(One dozen minimum)

Grilled and Chilled Asparagus

Served with a tomato basil relish, crispy bacon, and crumbled blue cheese

Serves 15-20 \$85

Chilled Poached Salmon Platter

One dozen salmon fillets served with cucumber, dill sauce, and lemon

\$132

Citrus and Thyme Grilled Salmon Platter

One dozen marinated, seasoned, and grilled salmon fillets

\$132

Fresh Shrimp Platter

Fresh jumbo tail-on shrimp with rémoulade and cocktail sauce

Small - 40 pieces \$100
Large - 80 pieces \$190

Mediterranean Basket

Baba ganoush, hummus, tabbouleh, feta, kasseri cheese, marinated artichoke hearts, stuffed olives, roasted red peppers, marinated mushrooms, and pita chips

Serves 30-40 \$175

Stuffed Poblano Peppers

Stuffed with sautéed mushrooms, sweet corn, peppers, celery, carrots, potatoes, and cheese with a tomatillo salsa or a cilantro cream dipping sauce

Small - 20 pieces \$60
Large - 40 pieces \$95

Bruschetta Spread

Plum tomatoes, roasted garlic, and parmesan served with toasted crostini

Serves 20-30 \$65

Chips, salsa, and guacamole

Tri colored chips served with freshly made pico de gallo and guacamole

Serves 20-30 \$65

Grilled and Chilled Vegetable Platter

Vegetables include peppers, portobello mushrooms, zucchini, carrots, asparagus, and squash with a balsamic reduction

Small - serves 12-15 \$60
Large - serves 20-25 \$90

Grilled Green Beans

Poached green beans and crumbled feta cheese with a lemon oregano vinaigrette

Serves 15-20 \$65

Caprese Platter

Sliced tomatoes, fresh mozzarella, basil, and chardonnay vinaigrette dressing

Small - Serves 15-20 \$70
Large - Serves 30-40 \$115

Grilled Root Vegetable Display

Grilled and chilled root vegetables including parsnips, jicama, beets, leeks, red onions, and turnips served with sun dried tomato and ranch

Small - Serves 12-15 \$65
Large - Serves 20-25 \$95

Asian Lettuce Wraps

Lettuce cups filled with mushrooms, tofu or diced chicken. Served with rice noodles, hoisin sauce, peanut sauce, and teriyaki sauce

Serves 20 (2 pieces per person) \$85

Heirloom Tomato Pie

Flaky crust with multiple layers of heirloom tomatoes with fontina and parmesan cheese

Serves 10-12 \$65

Pinwheel Platters

Garlic chicken, spinach, carrots, and hoisin sauce

Roasted turkey, swiss, and smoke tomato spread

Roast beef, havarti, caramelized onions, and horseradish sauce

Ham, boursin cheese, lettuce, and dijon mustard

Grilled vegetables, iceberg lettuce, and basil aioli

Prosciutto, arugula, and artichoke cream cheese

Smoked salmon, cucumber, capers, and herbed cream cheese

Cilantro lime chicken, pepper jack cheese, and Arizona mayo

Corned beef, saurkraut, swiss, and thousand island dressing

Small - 32 pieces \$65
Large - 64 pieces \$120
Select up to three flavors

Antipasto Platter

Prosciutto, salami, capicola, asiago, provolone, fresh mozzarella, marinated mushrooms, marinated artichoke hearts, roasted red peppers, cherry peppers, pepperocinis, kalamata olives, and gherkins

Serves 30-40 \$175

Deli Platter

Oven roasted turkey, ham, salami, honey smoked turkey, corned beef, roast beef, tuna salad, egg salad, or chicken salad.

Topped with lettuce, tomato, onion, swiss, cheddar, pickles, and condiments. Served with fresh bread and rolls

\$13.95 per person
(Eight person minimum)



PEARTREE

— CATERING —

SALADS

Green Salads

Pear Tree Signature

A bed of mixed greens with poached pears, toasted pine nuts, plum tomatoes and crumbled gorgonzola cheese tossed with a sherry shallot vinaigrette

Small Serves 8-10 \$55
Large Serves 16-18 \$85

Pear Tree Chopped

A bed of chopped romaine, grilled chicken, tubetti pasta, won ton crisps, julienne carrots, chopped crispy bacon, cucumber, garbanzo beans, red onion, gorgonzola, green onion, and citrus vinaigrette

Small Serves 8-10 \$65
Large Serves 16-18 \$95

Georgian Pecan

Baby field greens, grape tomatoes, candied pecans, gorgonzola, and orange basil vinaigrette

Small Serves 8-10 \$55
Large Serves 16-18 \$85

Steak Salad

Seasonal mixed greens, fresh tomatoes, roasted corn, radishes, crumbled gorgonzola, julienne rib-eye, crispy fried onions, and horseradish dressing

Small Serves 8-10 \$75
Large Serves 16-18 \$130

Greek Pleasure

Mixed lettuces, tomatoes, cucumbers, pepperocins, kalamata olives, feta, and oregano vinaigrette

Small Serves 8-10 \$75
Large Serves 16-18 \$110

California Classic Cobb

Romaine, turkey breast, diced tomatoes, avocado, celery, scallions, bacon, blue cheese, and ranch

Small Serves 8-10 \$75
Large Serves 16-18 \$110

Strawberry Salad (Seasonal)

Mixed greens, red onions, sliced strawberries, goat cheese, toasted almonds, and raspberry vinaigrette

Small Serves 8-10 \$55
Large Serves 16-18 \$85

Chopped "Wedge" Salad

Iceberg lettuce, blue cheese, tomatoes, bacon, croutons, and thousand island dressing

Small Serves 8-10 \$55
Large Serves 16-18 \$85

Chopped Kale, Brussels Sprouts, and Red Cabbage Salad

Matchstick carrots, julienne red peppers, and lemon vinaigrette

Small Serves 8-10 \$60
Large Serves 16-18 \$95

Tossed Salad Bowl

Mixed greens, cucumber, tomato, red onion, peppers, cabbage, croutons, ranch, and lemon vinaigrette

Small Serves 8-10 \$50
Large Serves 16-18 \$80

Caesar

Crisp romaine lettuce, croutons, parmesan, and Caesar dressing

Small Serves 8-10 \$50
Large Serves 16-18 \$80

South of the Border Salad

Crisp romaine lettuce, black beans, corn, chopped tomatoes, tortilla crisps, croutons, and chipotle ranch

Small Serves 8-10 \$55
Large Serves 16-18 \$90

North Side Cobb Salad

Mixed greens, artichoke hearts, baby peas, cucumber, garbanzo beans, red onion, tomatoes, havarti, and balsamic vinaigrette

Small Serves 8-10 \$65
Large Serves 16-18 \$100

Southwest Salad

Romaine, grilled chicken, tubetti pasta, tortilla strips, julienne carrots, cucumber, garbanzo beans, julienne peppers, roasted corn, red onion, tomatoes, green onion, and citrus lime vinaigrette

Small Serves 8-10 \$65
Large Serves 16-18 \$100

Frisee Pear Salad

Frisee greens, poached pears, toasted walnut encrusted roquefort wedge, pear and roquefort vinaigrette, and balsamic reduction

Small Serves 8-10 \$75
Large Serves 16-18 \$110

Beet Salad

Mixed greens, roasted beets, and hazelnut vinaigrette

Small Serves 8-10 \$55
Large Serves 16-18 \$85

Apple Pecan Salad

Mixed greens, carrots, apple, candied pecans, blue cheese, and apple vinaigrette

Small Serves 8-10 \$65
Large Serves 16-18 \$85

Heirloom Tomato Salad (Seasonal)

Shallots, capers, and sweet basil vinaigrette

Small Serves 8-10 \$60
Large Serves 16-18 \$95

Oriental Crunchy Noodle Salad

Napa cabbage, red peppers, scallions, carrots, almonds, sunflower seeds, crispy noodles, and sweet Asian dressing

Small Serves 8-10 \$75
Large Serves 16-18 \$110

Mandarin Salad

Tossed greens, celery, carrots, snow peas, red pepper, scallions, mandarin oranges, and honey ginger dressing

Small Serves 8-10 \$75
Large Serves 16-18 \$110

Asian Salad

Romaine, napa cabbage, water chestnuts, baby corn, pea pods, red peppers, bean sprouts, wonton strips, and sesame dressing

Small Serves 8-10 \$75
Large Serves 16-18 \$110

Fresh Spinach Salad

Baby spinach, mushrooms, chopped egg, red onions, and bacon vinaigrette

Small Serves 8-10 \$55
Large Serves 16-18 \$85

Citrus Salad

Mesclun mix, grilled jicama, orange, grapefruit, and tequila lime vinaigrette

Small Serves 8-10 \$60
Large Serves 16-18 \$95

Blueberry and Orange Mesclun Salad

Baby lettuces, orange, raspberry, California monrchet, toasted sunflower seeds, grape tomatoes, and citrus vinaigrette

Small Serves 8-10 \$65
Large Serves 16-18 \$90

King Creole Cane Salad

Romaine, apples, blue cheese, spicy candied pecans, red onions, bacon, cane syrup, and Creole mustard vinaigrette

Small Serves 8-10 \$60
Large Serves 16-18 \$95

Toulouse Salad

Mixed greens, roasted pecans, gorgonzola, golden raisins, sun dried tomatoes, and hot pepper jelly vinaigrette or Cajun ranch

Small Serves 8-10 \$60
Large Serves 16-18 \$95



PEARTREE

— CATERING —



Pasta & Grain Salads

The Bow Tie

Bow tie pasta with julienne red and yellow peppers, baby peas, red onions and portabella mushrooms tossed with sherry shallot vinaigrette

Small - Serves 15-20 \$60
Large - Serves 30-40 \$110

Corfu Pasta

Cavatappi pasta, fresh spinach, sun dried tomatoes, kalamata olives, feta, and dijon vinaigrette

Small - Serves 15-20 \$65
Large - Serves 30-40 \$110

Asian Noodles

Rice pad Thai noodles, scallions, red peppers, baby corn, cilantro, snow peas, bean sprouts, water chestnuts, and sesame peanut sauce

Small - Serves 15-20 \$75
Large - Serves 30-40 \$115

North Shore Orzo

Orzo pasta, fresh garlic, fresh basil, marinated mozzarella, tomatoes, red onion, mixed greens, and balsamic vinaigrette

Small - Serves 15-20 \$75
Large - Serves 30-40 \$115

Caprese Salad

Fresh mozzarella, heirloom tomatoes, balsamic reduction, and olive oil

Small - Serves 15-20 \$70
Large - Serves 30-40 \$120

Prima Vera Orzo Salad

Diced grilled vegetables and fresh herbs

Small - Serves 15-20 \$55
Large - Serves 30-40 \$85

Michigan Harvest

Wild rice, dried cranberries, apricots, toasted pecans, scallions, and a cranberry and herb vinaigrette

Small - Serves 15-20 \$60
Large - Serves 30-40 \$100

Tortellini Salad

Tri colored tortellini, artichoke hearts, sun dried tomatoes, toasted pine nuts, basil, and pesto

Small - Serves 15-20 \$55
Large - Serves 30-40 \$85

Tabbouleh

Cracked wheat bulgar, chopped parsley, tomatoes, onion, mint, and lemon olive oil

Small - Serves 15-20 \$55
Large - Serves 30-40 \$95

Roasted Root Vegetable Couscous

Carrots, onions, Jicama, and creamy oregano dressing

Small - Serves 15-20
Large - Serves 30-40 \$95

Corn Salad

Avocado, roasted peppers, and red wine vinaigrette

Small - Serves 15-20 \$60
Large - Serves 30-40 \$95

Israeli Salad

Heirloom tomatoes, English cucumbers, chopped parsley and Green Goddess dressing

Small - Serves 15-20 \$75
Large - Serves 30-40 \$110

Traditional Couscous

Couscous, feta, pine nuts, tomato, basil lemon and olive oil

Small Serves 10-12 \$75
Large Serves 18-20 \$110



Deli & Specialty Salads

California Chicken Salad

Homemade chicken salad with red flame grapes, toasted almonds, and chopped scallions

Small - Serves 15-20 \$70
Large - Serves 30-40 \$110

North Side Chicken Salad

Grilled chicken breast, celery, red onion, and mayo

Small - Serves 15-20 \$70
Large - Serves 30-40 \$110

North Side Tuna Salad

White albacore tuna, eggs, onions, celery, red onion, and mayo

Small - Serves 15-20 \$70
Large - Serves 30-40 \$110

Home Style Potato Salad

Red skin potatoes, celery, onions, and mayo

Small - Serves 15-20 \$45
Large - Serves 30-40 \$75

Roasted Corn and Black Bean Salad

Corn, black beans, red pepper, scallions, cilantro lime dressing, and tortilla strips

Small - Serves 10-15 \$55
Large - Serves 30-40 \$75

Egg Salad

Hard boiled eggs, mayo, celery, and onions

Small - Serves 15-20 \$40
Large - Serves 30-40 \$75

Broccoli Salad

Broccoli florets, tomatoes, golden raisins, cheddar, bacon, and sweetened balsamic vinaigrette

Small - Serves 15-20 \$45
Large - Serves 30-40 \$75

Tomato and Basil Israeli Couscous Salad

Tomatoes, Israeli couscous, and lemon parmesan dressing

Small - Serves 15-20 \$55
Large - Serves 30-40 \$85

Grilled Parisian Redskin Potato Salad

Red skinned potatoes, scallions, bacon, garlic, whole grain mustard, and dill

Small - Serves 15-20 \$70
Large - Serves 30-40 \$110

Pear Tree Club Med Salad

Couscous, red quinoa, farro, cashews, scallions, sun dried tomatoes, goat cheese, cucumber, celery, tomatoes, basil, pine nuts, and lemon parmesan vinaigrette

Small - Serves 15-20 \$65
Large - Serves 30-40 \$110

Kale and Spinach Salad

Cherry tomatoes, chopped egg, red onion, bacon, and sweet bacon vinaigrette

Small - Serves 15-20 \$55
Large - Serves 30-40 \$90

Creole Cole Slaw

Cabbage, matchstick carrots, onions, and a spicy "Old Bay" taste

Small - Serves 15-20 \$45
Large - Serves 30-40 \$70

Fresh Mozzarella and Fruit Salad

Chopped mint garnish

Small - Serves 15-20 \$45
Large - Serves 30-40 \$70

Tomato, Cucumber, and Onion Salad

Roma tomatoes, cucumber, red onion, and red wine vinaigrette

Small - Serves 15-20 \$45
Large - Serves 30-40 \$70

Beet and Fennel Salad

Roasted beets, fennel, oregano, garlic, and Italian vinaigrette

Small - Serves 15-20 \$45
Large - Serves 30-40 \$70

Creamy Cole Slaw

Green cabbage, red cabbage, carrots, and cole slaw dressing

Small - Serves 15-20 \$40
Large - Serves 30-40 \$65

Panzanella Salad

Crusty bread, Tuscan kale, shaved brussels sprouts, fennel, radishes, red onions, grape tomatoes

Small - Serves 15-20 \$55
Large - Serves 30-40 \$90



SANDWICHES

Make 'Em Mini Cold Sandwiches – Small \$64 (16 ct., 2 varieties), Large \$120 (32 ct., 3 varieties)

Roast Beef & Brie

Sliced roast beef, brie cheese, roasted red peppers, caramelized onions, and roasted garlic mayo on onion pocket bun

Roast Beef & Horsey

Sliced roast beef, red onions, provolone cheese, lettuce, tomato, and horseradish mayo on rye roll

Chipotle Roast Beef

Sliced roast beef, crispy onions, pepper jack cheese, lettuce, tomato, and chipotle mayo on ciabatta roll

Oven Roasted Turkey

Turkey, cucumber, lettuce, roasted garlic mayo on tomato focaccia roll

Honey Smoked Turkey

Honey smoked turkey, smoked tomato mayo, lettuce, and tomato on multigrain roll

Mozzarella Turkey

Fresh mozzarella, turkey, tomato, lettuce, and pesto mayo on tomato focaccia roll

Southern Heirloom Tomato

Heirloom tomatoes, fresh basil, light roasted corn mayo on grilled sourdough bread

Turkey and Bacon

Turkey, smoked bacon, sandwich slaw, and garlic mayo on ciabatta roll

Smoked Country Ham

Sliced ham, havarti cheese, tomato, lettuce, and Dijon on fresh pretzel roll

North Side Tuna Salad

Tuna Salad, lettuce, and tomato on mini croissant

The Classic Deli

Your choice of meat on a mini challah roll with lettuce and tomato

Border Chicken

Grilled chicken breast, Arizona mayo, lettuce, tomato, and pepper jack on herb ciabatta roll

North Side Chicken Salad

Grilled chicken breast, celery, red onion, lettuce, tomato, and mayo on croissant

California Chicken Salad

Chicken salad, red flame grapes, toasted almonds, chopped scallions, lettuce, tomato, and mayo on croissant

Chicken Pesto Panini

Grilled pesto chicken, roasted red pepper, onion, provolone, lettuce, tomato, sun dried tomato pesto on ciabatta roll

Buffalo Chicken

Grilled buffalo chicken, romaine, tomato, and blue cheese spread on ciabatta

Portobello Delight

Balsamic portobello mushroom, spinach, peppers, and artichoke cream on herbal ciabatta roll

Bruschetta

Roma tomatoes, buffalo mozzarella cheese, and basil red onion jam on tomato focaccia roll

Caprese

Fresh mozzarella, sliced prosciutto, roma tomato, basil, and balsamic reduction on tomato focaccia

Three Foot Po-boys Muffuletta's

Ham, salami, swiss, provolone, olive dressing, Creole mustard, and mayo

Serves 24 per three foot sandwich
\$48 per foot



Wraps – Small \$70 (18 count, 2 varieties), Large \$130 (36 count, 3 varieties)

Roast Beef & Brie

Sliced roast beef, brie cheese, roasted red peppers, caramelized onions, and roasted garlic mayo on onion pocket bun

Asian Chicken Noodle

Grilled chicken, Napa cabbage, red peppers, scallions, carrots, almonds, sun flower seeds, and crunchy noodles with sweet Asian dressing in a tomato tortilla

Grilled Chicken Caesar

Grilled chicken strips, Caesar dressing, romaine, tomatoes, and parmesan in a spinach tortilla

BBQ Chicken

Grilled BBQ chicken, BBQ sauce, swiss, romaine, and onion in a flour tortilla

Chicken Mediterranean

Grilled chicken, jasmine rice, black beans, onions, and citrus yogurt dressing in a spinach flour tortilla

Crispy Orange Chicken

Breaded chicken strips, mandarin oranges, scallions, spinach, red onion, and sweet and sour sauce in a flour tortilla

Roast Beef and Cheddar

Roast beef, cheddar cheese, caramelized shallots, sautéed mushrooms, lettuce, tomato, and Dijon in a tomato tortilla

Pepper Jack Beef

Roast beef, pepper jack cheese, lettuce, tomato, and chipotle mayo in a flour tortilla

California Turkey

Roasted turkey, guacamole, swiss, lettuce, tomato, and onion in a wheat flatbread

Turkey Espanola

Turkey, manchego cheese, spinach, roasted red peppers, and cilantro spread on a sun dried tomato flatbread

Turkey Reuben

Roasted Turkey, sauerkraut, lettuce, and thousand island dressing in a flour tortilla

Reuben

Corned beef, sauerkraut, lettuce, and thousand island dressing in a flour tortilla

Chef's Tuna

North side tuna salad, cheddar cheese, cucumber, lettuce, and tomato in a tomato tortilla

Grilled Veggie

Balsamic grilled vegetables, hummus, and lettuce in a spinach tortilla

Sesame Chicken

Sesame grilled chicken, Napa cabbage, crispy wontons, scallions, julienne carrots, and red peppers in a tomato tortilla

Honey Ham

Sliced ham, provolone, arugula, grilled onions, lettuce, and honey mustard dressing on an Italian flatbread

ENTRÉES

Poultry Entrées

All orders are an 8 person minimum, all items are priced à la carte. Add a starch and a vegetable for \$7 per person. Additional \$2 per person for all white meat only where applicable.

California Chicken Salad

Homemade chicken salad with red flame grapes, toasted almonds, and chopped scallions

Small - Serves 15-20 \$70
Large - Serves 30-40 \$110

Chicken Piccata

Pan fried, lightly floured, boneless breast of chicken with a fresh lemon caper sauce

\$6.95

Chicken Forever

Marinated and grilled boneless chicken breast in a light sauce, fresh rosemary, shallots, white wine, and mushrooms

\$6.95

Sonoma Chicken

Oven roasted chicken, olive oil, garlic, white wine, mushrooms, artichokes, diced tomatoes, herbs, and a touch of cream

\$6.95

Wild Rice Stuffed Chicken Breast

Served with a tarragon cream sauce

\$7.95

Stuffed Chicken Florentine

Chicken breast stuffed with spinach and cheese, lightly breaded and pan-fried with a sun-dried tomato cream sauce

\$7.95

Lemon Basil Chicken

Encrusted with basil, oregano and thyme with a lemon basil sauce

\$8.95

Chicken Toscana

Pan fried with black olives, balsamic vinegar, roasted plum tomatoes and capers

\$8.95

Breaded Chicken Paillard

Panko breaded chicken breast panfried and served with a homemade green tomato chow chow relish

\$9.95

Spicy Chicken Shawarma

Boneless breast of chicken in a special shawarma sauce served with chopped tomato and cucumber relish with pita bread

\$9.95

Chicken Saltimboca

Boneless breast of chicken stuffed with prosciutto and spinach panfried and topped with a sage lemon cream sauce

\$8.95

Chicken Fajitas

Marinated and grilled chicken breast, onions, peppers, cheese, sour cream, salsa, and flour or corn tortillas

\$7.95 per serving

Apricot Chicken

Apricot and balsamic marinated chicken breast, apricots, toasted almonds, scallions, and balsamic glaze

\$6.95

Chicken Parmesan

Boneless breaded chicken breast, marinara sauce, fresh basil, and provolone cheese

\$6.95

Pulled BBQ Chicken

Slow cooked shredded chicken in our tangy barbecue sauce

\$6.95

Chicken Marrakesh

Roasted chicken breast with saffron rice and fresh herbs topped with fire roasted tomato sauce

\$8.95

Aegean Chicken

Oven roasted chicken breast with rosemary, white wine, garlic, shallots artichokes, black olive and lemon honey sauce

\$8.95

Mango BBQ Glazed Grilled Chicken

Chicken breast grilled with our house-made mango barbecue sauce

7.95

Smoked Chicken Cannelloni

With ricotta and mozzarella cheeses with a fire roasted tomato sauce

\$9.95

Whole Smoked Turkey

Smoked perfectly in the Pear Tree Kitchen

Priced per pound

Chicken Marsala

Lightly floured and pan fried boneless breast of chicken with Marsala sauce and mushrooms

\$6.95

Sweet Ginger and Soy Marinated and Glazed Chicken Breast

Grilled chicken breast marinated in teriyaki and served with grilled pineapple

\$6.95

Cranberry Chicken

\$6.95

Fried Chicken

Marinated in buttermilk and fried golden brown

Whole (8 piece) \$20
All white (4 breasts) \$28

Spinach and Herb Goat Cheese Stuffed Chicken

With parmesan cheese

\$7.95

Coconut Citrus Chicken

Coconut milk infused chicken crusted with toasted coconut in a citrus cream sauce

\$8.95

Pecan Crusted Chicken

Pan fried and topped with a wild mushroom sauce

\$8.95

Bourbon BBQ Glazed Grilled Chicken

Chicken breast grilled with our house-made barbecue sauce

7.95

Turkey Meatloaf

Perfectly seasoned served with traditional turkey gravy

\$8.95

Citrus Sage Turkey Breast

Hand carved turkey breast slow roasted in a citrus sage marinade

\$8.95



Beef Entrées

All orders are an 8 person minimum, all items are priced à la carte.

California Chicken Salad

Homemade chicken salad with red flame grapes, toasted almonds, and chopped scallions

Small - Serves 15-20 \$70
Large - Serves 30-40 \$110

BBQ Skirt Steak

Marinated & char-grilled skirt steaks. Served with grilled onions & French rolls

\$9.95

Sake it to Me Skirt Steak

Sake soy marinated and grilled skirt steak

\$9.95

Beef Burgundy

Medallions of beef tenderloin, sautéed mushrooms, and red wine sauce

\$9.95

Chopped Sirloin

Ten ounce chopped steak grilled and topped with caramelized onions and sautéed mushrooms

\$8.95

Beef Brisket

Traditional brisket of beef slow roasted with aromatic vegetables and herbs

\$7.95

Smoked BBQ Beef Brisket

Home smoked brisket of beef slow cooked in Pear Tree's homemade barbecue sauce

\$8.95

Beef Barbacoa

Tender, juicy and spicy beef slow cooked to perfection and served with flour or corn tortillas

\$9.95

BBQ Flat-Iron Steak

Bourbon BBQ grilled with roasted shallots

\$8.95

Roasted Tomato and Onion Tri-Tip

Seared and pan roasted in its own juices with fresh garlic, onions, and herbs. Served with a roasted tomato and onion relish

\$8.95

Delmonico Steak

Traditionally prepared 8 oz ribeye steak, grilled and served with balsamic cipollini onions and a port wine reduction

\$13.95

Pepper Steak

Assorted julienne pepper and lean beef seasoned and served with an Asian garlic, onion, and soy sauce

\$9.95

Filet of Beef al Forno

Encrusted with gorgonzola cheese, grilled to perfection with a wild mushroom sauce

\$12.95

Caesar Encrusted Tenderloin of Beef

Coated with parmesan cheese, panko bread crumbs roasted and served with a brandy and mustard cream sauce

\$12.95

Traditional Ground Beef Chili

Comfort food for everyone

\$10.95 per quart
\$30 per pan

Smoked Brisket Chili

A twist on an old Texas recipe feature smoked beef brisket

\$12.95 per quart
\$35 per pan

Not Your Mom's Meatloaf

Served with rosemary mushroom demi glaze

\$8.95

Steak Fajitas

Tender strips of marinated and grilled skirt steak, onions, peppers, cheese, sour cream, salsa, and flour tortillas

\$8.95 per serving

Flank Steak

Grilled and served with a Chimmichurri sauce

\$8.95

Kung Pao Beef

Savory sliced beef with peppers, water chestnuts and scallions in a spicy glaze

\$8.95

Beef Short Ribs

Braised short ribs with au jus, carrots, celery, onions and garlic

\$10.95



Pork, Veal & Lamb Entrées

All orders are an 8 person minimum, all items are priced à la carte. Add a starch and a vegetable for \$7 per person.

Pepper Berry Pork Tenderloin

Grilled pork tenderloin in a pepper berry marinade with garlic, tomatoes and white wine

\$10.95

Baby Back Ribs

Home smoked baby back ribs, grilled and basted with barbecue sauce

\$13.95 per half slab
\$22.95 per full slab

Pork Chops

Grilled and served with an apple brandy butter

\$10.95

Pork Tenderloin

Roasted with mustard and horseradish crust and balsamic reduction

\$11.95

Rack of Lamb

Market Price
Two Rack Minimum (14 pieces)

Grilled New Zealand Baby Lamb Chops

With rosemary au jus

Market Price
By the dozen

Veal Medallions with Wild Mushroom Sauce

Grilled and served with a wild mushroom and brandy sauce

\$18.95

Veal Medallions with Green and Pink Peppercorn Sauce

Grilled and served with a peppercorn reduction sauce

\$18.95

Pulled Pork

Roasted, pulled, and slow cooked in our homemade barbecue sauce

\$8.95

Seafood & Fish Entrées

All orders are an 8 person minimum, all items are priced à la carte. Add a starch and a vegetable for \$7 per person.

Pan-Seared Salmon

With caramelized onions and sautéed garlic spinach
\$9.95

Southwest Grilled Salmon

With avocado and tangerine salsa
\$9.95

Teriyaki Glazed Salmon

With sesame seeds and wilted bok choy
\$9.95

Citrus Salmon

Served with mango chutney
\$9.95

Grilled Whitefish or Tilapia

Served with roasted tomatoes and sweet corn relish
\$10.95

Pan Fried Tilapia Filet

Served with diced olives, capers, tomatoes and olive oil
\$10.95

Balsamic Marinated Grilled Salmon

With red and yellow tomato salsa
\$9.95

Grilled (and Chilled) Garlic Salmon Filet

Served with lemon parmesan vinaigrette
\$9.95

Pecan Encrusted Salmon

Roasted pecan coated and pan friend, served with ginger and pineapple relish
\$9.95

Sauteed Garlic Shrimp

With leeks, herbs and white wine reduction
\$12.95

Grilled and Chilled Shrimp and Scallop Kabobs

With cilantro pesto sauce
\$15.95

Seafood Etouffee

Served with white rice
\$10.95

Tilapia Diablo

Sautéed with butter, chipotle adobo sauce, and cilantro
\$9.95

Crispy White Fish

Pan fried skin on with remoulade sauce
\$10.95

Stuffed Sole

Filled with tender asparagus and topped with tarragon cream sauce
\$10.95

Trout Amanda

Sauteed golden brown and topped with golden raisins, toasted almonds and brown butter
\$10.95

Fish Tacos

Fried Tilapia fillets with shredded cabbage, pico de gallo and spicy citrus avocado salsa with corn tortillas
\$8.95



Pasta Entrées

All orders are by the pan which serves 10-12. Add garlic cheese bread for \$1.75 per person.

Homemade Macaroni & Cheese

Baked pasta with Pear Tree's special cheddar cheese sauce and topped with toasted bread crumbs
\$35

Meat Lasagna

Fresh ground beef, tomatoes, herbs, layers of pasta, cheese, and Bolognese sauce
\$40

Veggie Lasagna

Grilled vegetables, layers of pasta, cheese, and marinara sauce
\$38

Orecchiette with Grilled Vegetables

Orecchiette, grilled vegetables, and vodka sauce
\$45

Manicotti

Herbed ricotta, goat cheese, and roasted tomato and garlic sauce
\$40

Tagliatelle

Tagliatelle, truffle oil, and tomato-mushroom-asparagus ragout
\$45

Seafood Paella

Rice, grilled seafood, and vegetables
\$50

Pasta Milano

Cavatappi pasta, mushrooms, fresh spinach, roasted red peppers, and a pesto cream sauce
\$38

Stuffed Shells

Three cheese filled shells with herbs, spinach, tomato, roasted garlic, and basil sauce
\$40

Penne

Penne, sherry cream, cherry tomatoes, and broccoli
\$40

Fettuccine Alfredo

Parmesan, rosemary, white wine, and Alfredo sauce
\$40

Penne Spinach and Mushrooms

Portobello mushrooms, sun dried tomatoes, spinach, and mushroom cream sauce
\$40

Three Cheese Tortellini

Tortellini, grilled chicken, fresh spinach, basil, and sun dried tomato cream
\$45

Strozzapretti Pasta

Crumbled sausage, portobello mushrooms, crispy prosciutto, and mushroom cream sauce
\$45

Orecchiette Pomodoro

Baby peas, eggplant, zucchini, yellow squash, sun dried tomatoes, and tomato-basil sauce
\$38

Orecchiette Pasta Carbonara

Bacon, cream, parmesan, and baby peas
\$40

Orecchiette Pasta with Mushrooms

Broccoli rabe, sautéed baby portobello mushrooms, and extra virgin olive oil
\$45

Paparadalle with Chicken

Grilled chicken, wilted spinach, wild mushrooms, and mushroom cream sauce
\$45

Seafood Cannelloni

Cannelloni, shrimp, whitefish, salmon, and red pepper Alfredo sauce
\$45

Grilled Chicken Paella

Chopped chicken, vegetables, and rice
\$45

Paparadelle

With sun-dried tomatoes, grilled artichokes, spinach, pine nuts garlic and olive oil
\$40

SMOKED MEATS

Pear Tree Catering is proud to feature home smoked products. These items are all smoked in our kitchens using the newest technology in commercial smokers. Smoking food is a slow method of cooking which creates a unique flavor and unprecedented tenderness in your product. To properly create these foods, we provide a bit more love and care, so we may require 72 hours notice to secure the freshest products and to properly prepare and smoke them. Prices are a bit higher than our normal pricing due to the labor required to prepare the food but it is very worth it. Call today to discuss what you would like smoked. Minimum sizes for order do apply.

Beef & Pork

Prime Rib
Tenderloin
Sirloin
Brisket
Pulled Pork

Baby Back Ribs
Spare Ribs
Sausages
Pork Tenderloin

Poultry

Whole Turkeys
Turkey Breasts
Whole Chicken
Chicken Breasts
Pulled Chicken

Fish

White Fish Fillets
Salmon Fillets
Trout Fillets



SOUPS

All orders are by the quart. One quart serves 2-3. \$10.95 per quart.

Ready to Heat Soups

| | | |
|-------------------|-------------------|-----------------------------|
| Tomato Basil | Minestrone | Tortilla |
| Chicken Wild Rick | French Onion | Chicken Noodle |
| Matzo Ball | Cream of Broccoli | Cream of Mushroom |
| Lentil | Potato Leek | Roasted Red Pepper & Tomato |
| Butternut Squash | Beef Barley | |
| Vegetable | Mushroom Barley | |

SIDES

All orders are by the pan. One quart serves 10-15. \$30 per pan.

Vegetables

| | | |
|---|------------------------------------|---|
| Asian Stir Fried Vegetables | Steamed Broccoli with Lemon Zest | Cauliflower Gratin with Gruyère Cheese |
| Assorted Oven Roasted Vegetables | Sugar Snap Peas with Citrus Butter | Crispy Cauliflower with Capers and Breadcrumbs |
| French Green Beans with Toasted Almonds | Roasted Wild Mushrooms | Oven Roasted Root Vegetables |
| Baby Carrots with Lemon Butter | Balsamic Roasted Cauliflower | Butter and Brown Sugar Glazed Baby Carrots |
| Creamed Spinach | Roasted Butternut Squash | Green Beans in a Red Onion and Mustard Seed Vinaigrette (hot or cold) |
| Balsamic Grilled Vegetables | Braised Red Cabbage | Roasted Brussels Sprouts |
| Maple Glazed Baby Carrots | Buttered Corn on the Cob | |
| Sautéed Pesto Zucchini | Grilled or Steamed Asparagus | |



Starches

| | | |
|--|-----------------------------------|----------------------------------|
| Lyonnais Potatoes | Aztec Rice | Mac and Cheese with Bacon |
| Oven Roasted Redskin Potatoes | Jasmine Rice | Roasted Rosemary Potatoes |
| Mashed Potatoes with Rosemary and Garlic | Triple Cheese Au Gratin Potatoes | Saffron Jasmine Rice |
| Mashed Sweet Potatoes | Couscous | Couscous with Grilled Vegetables |
| Parsley Potatoes | Tri-Colored Roasted Potatoes | Cheesy Hash Browns |
| Rice Pilaf with Fresh Herbs | Baked Potato (eight per pan) | Herb Buttered Egg Noodles |
| Mixed Wild Rice | Tater Tots | Steamed Brown Rice |
| Truffled Mashed Potatoes | Homemade Mac and Cheese | |
| Orzo with Tomatoes and Spinach | Lime Scented Quinoa and Wild Rice | |



Specialty Mac and Cheeses

Asian

Mushrooms, scallions, water chestnuts and topped with crispy panko bread crumbs

Italian

Black olives, julienned pepperoni, basil and sun-dried tomatoes

Mexican

Corn, onions, peppers, jalapenos, Monterey jack cheese and a touch of chili powder

Greek

Feta cheese, fire roasted tomatoes, red onions, zesty herbs, and garlic

VEGETARIAN OPTIONS

All items are by the pan, which serves 10-15. \$40 per pan.

Vegetarian Entrées

Cashew Korma

over potato-lentil pilaf, Asian eggplant, tomatoes, kohlrabi, & cashews

Spinach, Chickpea, and Hazelnut Ragout
over Saffron Pilaf

Tofu, Broccoli, and Tomatoes

with a curried peanut sauce over Saffron Pilaf

Tempeh and Spinach

with peanut sauce, cauliflower, cashew, and jasmine pilaf

Tempeh Stir Fry

with Asian rice noodles

Linguine

Broccoli Rabe, pecans, and feta

Thai Rice Noodles

With cilantro ginger sauce

Wasabi Soba Noodles

Stir fry vegetables

Swiss Chard

Eggplant Lasagna

Squash

with Broccoli Rabe Lasagna

Sweet Potato Shepherd's Pie

Butternut Squash Risotto Cakes

with portobello mushrooms and stilton butter

Shiitake Risotto

served with edamame

Potato Gratin

with spinach, zucchini, carrots, and light Béchamel

Potato Pancakes

with fresh chives and sour cream

Zucchini Lasagna

Zucchini cutlets and marinara

Crustless Grilled Vegetable Quiche

with goat cheese

Portobello Stuffed Mushroom

Stuffed with quinoa, marinara, ricotta, mozzarella, and balsamic glaze



BREAKFAST OR BRUNCH

All items are by the pan which serves 10-15.

Breakfast/Brunch Entrées

Quiche or Frittata

Vegetable spinach, mushroom, tomato, onion, swiss, parmesan, tomato basil sauce

Ham & Cheese cheddar cheese

Provencal tomatoes, artichoke hearts, basil & mozzarella cheese

Spinach spinach, caramelized onions, tomatoes & gruyère cheese

Bacon & Cheddar

Proscuitto & Arugula

Or create your own!

\$30 per pan

Cheese Blintzes

Served with strawberry sauce and sour cream

\$30 per dozen

Cheese Blintzes Soufflé

Served with strawberry sauce and sour cream

\$30 per pan

French Toast Casserole

Thick white bread, cream cheese, eggs, cream, and berries baked into a casserole

\$30 per pan

Orange and Pecan French Toast Casserole

Sourdough bread, cream cheese, eggs, cream, orange liquor, and pecans

\$35 per pan

Pear, Apple, and Cinnamon French Toast Casserole

Sourdough bread, apples, pears, cream cheese, eggs, cream, and cinnamon

\$35 per pan

Breakfast Basket

Assorted mini Danish, cinnamon rolls, pecan rolls, fruit breads, and coffee cake slices

\$35/dozen

Muffin Basket

Assorted fresh baked muffins. Choose from banana-nut, lemon poppy seed, cranberry walnut, carrot, blueberry and chocolate

Mini \$30/dozen

Jumbo \$34/dozen

Bagels

Assortment of plain, egg, onion, poppy seed and sesame seed

Mini \$12/dozen

Whole \$15/dozen

Cream Cheese

Plain \$5/pound

Flavored \$6/pound

chive, smoked salmon, veggie, cinnamon, strawberry

Croissants

Fresh and flaky, served with assorted jams

\$15/dozen

Yogurt Parfaits

Greek yogurt with granola and fresh fruit

\$6

Fresh Fruit Platter

Fresh sliced pineapple, melons and berries beautifully displayed

Small serves 20-30 \$70

Large serves 30-40 \$110

Traditional Corned Beef Hash

Serves 8-10 \$50

Roasted Salmon Hash

Salmon fillets with sauteed potatoes, onions and peppers in a lemon butter sauce

Serves 8-10 \$55

Potato Pancakes

Shredded potatoes, onion, and seasonings formed into pancakes and pan fried

\$30/dozen

Noodle Kugel

Traditional sweet kugel with egg noodles and a crunchy topping

\$30 per pan

Potato Kugel

Traditional sweet kugel with ground potatoes

\$30 per pan

Matzo Kugel

Traditional sweet kugel with matzo

\$30 per pan

Chilled Poached Salmon Platter

\$110/12 fillets

Whole Decorated Salmon

Whole salmon presented with cucumber, dill sauce, lemons and fresh dill

Serves 30 \$265

Nova Lox Platter

With tomatoes, cucumbers, onions, fresh lemon and capers

Small Serves 10-15 \$95

Large Serves 16-24 \$150

Extra Large Serves 25-30 \$185

Breakfast Sides – \$30 per pan

Shredded Hash Browns

Lyonnais Potatoes

Country Breakfast Potatoes

Bacon

Sausage Links

Sausage Patties

Sliced Grilled Ham

Turkey Sausage

Turkey Bacon

Grits

DESSERTS & SWEETS

All orders are by the dozen.

Anytime Sweets – \$14 per dozen

| | | |
|---------------------|----------------------------|----------------------------------|
| Seven Layer Bars | Strawberry Pretzel Squares | Chocolate Chip Cheesecake Square |
| Pecan Pie Squares | Fruit Pocket Pies | Fruit Topped Cheesecake Square |
| Apricot Almond Bars | Assorted Brownies | Mini Vanilla Whoopie Pies |
| Raspberry Bars | Fudge | Mini Chocolate Whoopie Pies |
| Blueberry Crumb | Chocolate Frosted Fudge | Mini Oreo Whoopie Pies |
| Lemon Bars | Rocky Road | Mini Mint Whoopie Pies |
| | Smore's | |
| | Blondies | |



Anytime Cookies – \$13 per dozen (medium), \$15 per dozen (jumbo)

| | | |
|--------------------------------|-----------------------|----------------|
| Tollhouse Style Chocolate Chip | Butterscotch | Oatmeal Raisin |
| M&M | Caramel Chip | Calypso Crunch |
| White Chocolate Chip | Double Chocolate Chip | |



Sweet Endings – \$16 per dozen

| | | |
|------------------------------|----------------------------|-------------------|
| Petite Éclairs | Chocolate Caramel Tartlets | Pecan Tartlets |
| Chocolate Dipped Cream Puffs | Lemon Tartlets | Cherry Tartletes |
| Almond and Pear Petit Fours | Fruit Tartlets | Key Lime Tartlets |



Specialty Cookies – \$24 per dozen

| | | |
|---------------------------------------|---------------------------|------------------------|
| Coconut Macaroons | Jumbo Custom Name Cookies | Holiday Butter Cookies |
| Coconut Macaroons dipped in chocolate | Jumbo Holiday Cookies | |



Other Desserts - Individually Priced

Cupcakes

Yellow, confetti, or chocolate cake with your choice of colored frosting and decorate with sprinkles

- Minis - \$28 per dozen
- Medium - \$35 per dozen
- Jumbo- \$40 per dozen

Cheesecake - 10"

Topped with cherries, strawberries, blueberries, chocolate chip, turtle, oreo, snickers, heath, or chocolate raspberry

\$55

Homemade Pie - 10"

Apple, Dutch apple crumb, cherry, blueberry, chocolate cream, banana cream, pecan, or coconut cream

\$25

Gelato Pops

Vanilla with chocolate, chocolate with chocolate, or sea salt caramel with chocolate

\$40 per dozen
(Four dozen minimum)

Jumbo Gelato Truffles

Caramel and Toffee, Chocolate Praline Pecan, or Vanilla Caramel

\$4.50 each
(\$4.25 without the stick)

Fresh Fruit Platter

Fresh sliced pineapple, melons, and berries

Small - Serves 20-30 \$70
Large - Serves 30-40 \$110

Tarts and Torts

Fresh fruit, lemon, chocolate caramel, pecan, key lime, mixed berry, chocolate, raspberry, apple, or apple crumb

\$45-\$60 (Single layer)

Specialty Cakes 9"

Boston cream pie, strawberry shortcake, black forest cake, oreo ice cream cake (10"), pineapple upside down cake, chocolate flour less cake with raspberry coulis or raspberry sauce, Bailey's Irish cream chocolate cake, or carrot cake

\$55

Mini Shot Desserts

Key lime, pecan pie, oreo cookie, double chocolate mousse, banana cream pie, strawberry cheesecake, cherry cheese cake, chocolate mocha, coconut cream pie, German chocolate

\$48 per dozen



STAFFING

Pear Tree Catering is proud to provide its well trained and professional staff for your events. Whether a formal dinner or casual reception, Pear Tree's team of dedicated, friendly & helpful supervisors, cooks, servers and bartenders will ensure all the details regarding your event will be covered.



OTHER MENUS AVAILABLE

Corporate

Wedding

Picnic

Thanksgiving

Christmas

Passover

Rosh Hashana

Yom Kippur

Easter

Bereavement

Mitzvah

Kiddush and Oneg

Bar Service

"Action" Stations

"Dinner at Your Door"

Gluten Free



THE FINE PRINT

Most orders require a minimum of 8 servings unless otherwise specified. Many of items are packed with 8 servings all orders subject to 7.0% sales tax, delivery charges based upon proximity to pear tree, all luncheon orders are requested by noon of the day prior, and are subject to availability. 48 hour notice is preferred to ensure availability. Cancellations are accepted until noon of the day prior or upon discretion of the kitchen. Every effort will be made to accommodate last minute changes and cancellations, a surcharge may be assessed for last minute orders and for cancellations.

