



PEAR TREE
HEL'S KITCHEN
— Catering™ —

Menu





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Appetizers by the Dozen

All orders are by the dozen, two dozen per item minimum

Appetizers – \$29.40 per dozen

Watermelon Mint Skewers (gf, vg) with red onion and a balsamic drizzle

Blackberry Spedini (gf, v) skewered blackberry, mozzarella, and basil with a balsamic drizzle

Appetizers – \$34.20 per dozen

Thai Chicken Salad in phyllo or cucumber cup

Phyllo Triangles (v) with spinach and feta cheese

Tomato Tartini with parmesan cheese and pesto (v)

Sweet Potato Crisp (gf, vg) with avocado salsa

Appetizers – \$41.90 per dozen

Bacon and Swiss Phyllo Cups

Pear, Raspberry, and Brie (v) in a phyllo cup

Smoked Salmon Wrapped Grilled Asparagus with dill cream cheese

Prosciutto Asparagus Puff with Swiss cheese

Fried Goat Cheese (v) with honey drizzle

Wonton Mozzarella Sticks (v) with marinara dipping sauce

Crispy Chicken Pot Stickers with sesame ginger dipping sauce

Appetizers – \$47.90 per dozen

Mini Crab Cakes with remoulade sauce and fresh lemon

Hibachi Steak Skewers (gf, df) with Asian BBQ sauce

Ancho Chili Beef Skewers (gf, df) with chimichurri dipping sauce

Cocktail Franks wrapped in puff pastry and served with ketchup and mustard

Cheese Puffs (v) baked with onion and parmesan

Vegetable Egg Rolls (vg) with sweet and sour dipping sauce

Grilled Chicken Quesadilla with Monterey Jack cheese and pico de gallo

Black Bean Quesadillas (vg) with fire roasted vegetables and pico de gallo

Assorted Mini Quiche assortment of Lorraine, Florentine, and cheese

Buffalo Cauliflower (gf, v) with celery, carrots, and ranch

Spinach and Cheese Stuffed Mushroom Caps (v)

Quinoa and Roasted Vegetable Filled Mushroom Cap (gf, vg)

Grilled Steak Quesadillas with Manchego cheese and lime sour cream

Mini Grilled Cheese with bacon and fig jam

Andouille Sausage Pigs in a Blanket with creole mustard

Samosas (v) with mango chutney

Caprese Skewer (gf) with cherry tomato, mozzarella pearl, prosciutto, olive, basil

Grilled Shrimp and Zucchini Skewers (gf) served chilled with basil garlic aioli

Bacon Wrapped Shrimp (gf, df) with citrus BBQ sauce or chipotle honey glaze

Bacon Wrapped Dates (gf) with a red pepper aioli dipping sauce

Chorizo Stuffed Dates (gf, df) wrapped with bacon and tomatillo salsa

Deviled Eggs (gf, v) topped with green onion and paprika

Meatballs topped with marinara, teriyaki, sweet and sour, or BBQ

Tortellini Skewers (v) with grape tomato, pesto mozzarella, spiced olive, and house-made pesto

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

Pretzel Wrapped Cocktail Franks with pub cheese

Jamaican Jerk Chicken Skewers (gf) with mango dipping sauce

Hibachi Chicken Skewers with Asian mustard sauce

Mini Arancini (v) with arugula and arrabbiata sauce

Buffalo Chicken Croquettes with choice of ranch or blue cheese dipping sauce

Coconut Chicken Medallions with pineapple ginger sauce

Mini Wild Mushroom and Grilled Cheese Sandwiches (v)

Naan Bread Mushroom Duxelle Bruschetta (vg)

Peppercorn Roasted Beef Tenderloin Crostini with herbed cheese and caramelized onions

Smoked Salmon Crostini with herbed cheese and fresh dill

Mini Falafel (v) with eggplant tapenade and a tzatziki crème

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



Carving Boards

Serving sizes based on approximately 4oz of meat per person

Chilled Beef Tenderloin Board

Thin sliced grilled beef tenderloin cooked medium rare and served with caramelized onions, blistered tomatoes, creamed horseradish, and chimichurri
Serves 20-25 Market Price

Tuscan Ribeye Board

Italian spiced flank steak served with grilled asparagus, blistered grape tomatoes, pine nuts, shaved Parmesan, and focaccia
Serves 20-25 Market Price

Apricot Glazed Chicken Board

Sweet and sliced chicken served with dried apricots, dried apples, and roasted tri-colored carrots accompanied by parker house rolls, apple chutney, and sage mustard
Serves 20-25 \$183.75

Charcuterie Board

Pepper jack, sliced cheddar, smoked gouda, Manchego, Parmesan, peppered salami, prosciutto, capicola, dried and fresh berries, cherry tomatoes, grapes, baguette, crackers, olives, pickles, and peppers
Serves 12-15 \$189.90

Honey Glazed Ham Board

Glazed and thin sliced ham with grilled pineapple and accompanied by hot and sweet mustard
Serves 20-25 \$148

Pork Tenderloin Board

Marinated and spiced pork served with caramelized plantain, roasted beets and fresh radishes accompanied by cranberry apple chutney and horseradish grainy mustard
Serves 20-25 Market Price

Appetizers for Grazing Stations

Spinach and Artichoke Crock (v)

A delicious blend of spinach, artichoke hearts, Parmesan, and mozzarella cheese accompanied by crostini and breadsticks
Serves 15-18 \$69.80

Harvest Bread Bowl Spinach Dip

Harvest bread bowl filled with spinach dip and served with carrots, celery, and bread cubes
Serves 15-18 \$69.80

Wings

Traditional wings 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
\$39.30 per dozen (two dozen minimum)

Fiesta Dip (gf, v)

Refried beans, scallions, tomato, sour cream, olives, guacamole, cheddar and jack cheeses, and salsa accompanied by crispy tri-colored tortilla chips
Serves 15-18 \$76.80

Homemade Potato Chips (gf, v)

With our famous caramelized onion dip
Serves 15-18 \$63.60

Truffle Potato Chips (gf, v)

Topped with truffle salt and parmesan
Serves 15-18 \$57.80

Focaccia Pizza

Traditional (v) Mozzarella, tomato, basil, and roasted garlic

Vegetable (v) Grilled vegetable, Parmesan, and mozzarella

Chicken Pesto Grilled chicken, pesto, and smoked mozzarella

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

Zesty Chorizo, grilled peppers, onions, jack cheese, and a spicy sauce
\$39.80 per dozen (two dozen minimum per flavor)

Potato Skins

Italian (gf, v) Ricotta, sun-dried tomatoes, and basil

Mexican (gf, v) Guacamole, tomato, jalapeño, and Chihuahua cheese

Traditional (gf) Bacon, tomato, scallions, shredded cheddar, and sour cream
\$42 per dozen (two dozen minimum per flavor)

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



Party Platters

Farmer's Market Vegetable Basket (v)

A bountiful display of the freshest seasonal vegetables with smoked tomato and caramelized onion dips
Small - Serves 15-18 \$66.20
Large - Serves 20-25 \$92

Grilled and Chilled Asparagus Platter (gf)

Served with a tomato basil relish, crispy bacon, and crumbled blue cheese
Serves 15-18 \$68

Grilled and Chilled Vegetable Platter (gf, df, vg)

Seasonal vegetables including peppers, portobello mushrooms, zucchini, carrots, asparagus, and squash with a balsamic reduction
Small - serves 12-15 \$68
Large - serves 20-25 \$99.80

Caprese Platter (v)

Sliced tomatoes, fresh mozzarella, basil, and chardonnay vinaigrette dressing with garlic crostini and focaccia
Small - Serves 15-18 \$63.50
Large - Serves 20-30 \$115.50

Domestic Cheese Basket (v)

Domestic cheeses, garnished with fruit and served with French bread and crackers
Small - Serves 15-20 \$88
Large - Serves 25-35 \$124

Imported Cheese Basket (v)

Imported cheeses, garnished with fruit and served with French bread and crackers
Small - Serves 15-20 \$104
Large - Serves 25-35 \$150.20

Wheel of Brie (v)

Topped with raspberry or apricot preserves and toasted almonds; served with crackers, bread, grapes, and strawberries
Serves 20-30 \$115.50

Goat Cheese Logs (v)

Trio of goat cheese logs rolled in peppercorns, sea salt, and lemon zest; chives and olive oil; and sun-dried tomatoes and basil. Served with garlic crostini
Serves 20-30 \$115.50

Chilled Poached Salmon Platter (gf)

One dozen 6oz salmon filets served with cucumber, dill sauce, and lemon
\$162

Citrus and Thyme Grilled Salmon Platter (gf)

One dozen marinated, seasoned, and grilled 6oz salmon filets
\$162

Fresh Shrimp Platter (gf)

Traditional, smoked paprika and garlic, or southwest fresh jumbo tail-on shrimp served with rémoulade and cocktail sauce
Small - 40 pieces \$105
Large - 80 pieces \$199.50

Three Flavors of Hummus Basket (df, vg)

Roasted red pepper, roasted garlic, and sun-dried tomato hummus; served with toasted pita chips and sesame breadsticks
Serves 20-30 \$92.40
Add Crudité for \$40

Mediterranean Trio (df, vg)

Hummus, baba ghanoush, and mixed olives served with pita
Serves 20-30 \$92.40

Falafel Appetizer Platter (v)

Hummus, Israeli salad, shredded lettuce, tahini, tzatziki, mini pitas, and pita chips
Serves 20-30 \$103.40

Bruschetta Spread (v)

Plum tomatoes, roasted garlic, and Parmesan served with toasted crostini
Serves 20-30 \$78.50

Heirloom Tomato Burrata (v)

Heirloom tomatoes, roasted garlic, and burrata served with toasted crostini
Serves 20-30 \$115.50

Chips, Salsa, and Guacamole (gf, df, vg)

Tri-colored chips served with freshly made pico de gallo and guacamole
Serves 20-30 \$93

Antipasto Platter

Prosciutto, salami, capicola, Asiago, provolone, fresh mozzarella, marinated mushrooms, marinated artichoke hearts, roasted red peppers, cherry peppers, pepperoncini, Kalamata olives, gherkins, and crostini
Small - Serves 15-20 \$105.60
Large - Serves 30-40 \$198.80

Vegetarian Antipasto Platter (v)

Grilled asparagus, red onion, eggplant, Italian squash, roasted red pepper, herbed goat cheese, and fresh mozzarella accompanied by garlic crostini, olives, basil pesto, and balsamic vinaigrette
Small - Serves 15-20 \$95.40
Large - Serves 30-40 \$188

Deli Platter

A choice of up to three proteins: 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
\$17.60 per person (Eight person minimum)

Pinwheel Platters

Garlic Chicken, spinach, carrots, and hoisin sauce

Roasted Turkey, Swiss, and smoked tomato spread

Roast Beef, Havarti, caramelized onions, and horseradish sauce

Ham, Boursin cheese, lettuce, and Dijon mustard

Vegetable, iceberg lettuce, and basil cream cheese

Smoked Salmon, cucumber, capers, and herbed cream cheese

Corned Beef, sauerkraut, Swiss, and thousand island dressing

Turkey Club, bacon, tomato, lettuce, and mayonnaise

Small - 32 pieces \$79.20 (choose up to two flavors)

Large - 64 pieces \$154 (choose up to three flavors)

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



Green Salads

Pear Tree Signature Salad (gf, v)

Mixed greens, Gorgonzola, poached pears, toasted pine nuts, plum tomatoes, and sherry shallot vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Pear Tree Chopped Salad

Chopped romaine, grilled chicken, chopped crispy bacon, gorgonzola, wonton crisps, julienne carrots, cucumber, red onion, green onion, and citrus vinaigrette
Small Serves 8-10 \$82
Large Serves 16-18 \$140

Hel's Fabulous Chopped Salad (gf, v)

Flat leaf spinach, romaine lettuce, mozzarella, chopped carrots, celery, broccoli, peppers, tomatoes, olives, scallions, garbanzo beans, and balsamic vinaigrette
Small Serves 8-10 \$78
Large Serves 16-18 \$135

Orchard Chopped Salad (gf, vg)

Chopped romaine, baby spinach, shaved apples and pears, candied walnuts, dried cranberries, and Champagne vinaigrette
Small Serves 8-10 \$78
Large Serves 16-18 \$135

Georgian Pecan Salad (gf, v)

Baby field greens, gorgonzola, grape tomatoes, candied pecans, and orange basil vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Greek Pleasure Salad (gf, v)

Mixed lettuces, feta, tomatoes, cucumbers, pepperoncini, kalamata olives, and oregano vinaigrette
Small Serves 8-10 \$78
Large Serves 16-18 \$135

Classic Cobb Salad (gf)

Romaine, turkey breast, chopped egg, bacon, blue cheese, diced tomatoes, celery, scallions, and ranch dressing
Small Serves 8-10 \$82
Large Serves 16-18 \$140

North Side Cobb Salad (gf, v)

Mixed greens, Havarti, artichoke hearts, baby peas, cucumber, garbanzo beans, red onion, tomatoes, and balsamic vinaigrette
Small Serves 8-10 \$78
Large Serves 16-18 \$135

Strawberry Salad (gf, v)

Mixed greens, goat cheese, sliced strawberries, red onions, toasted almonds, and raspberry vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Wagner Spinach Salad (gf, v)

Baby spinach, blue cheese, caramelized onion, sliced strawberries, candied walnuts, and poppyseed dressing
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Blueberry and Orange Mesclun Salad (gf, v)

Baby lettuces, California Montrachet, orange, blueberries, toasted sunflower seeds, grape tomatoes, and citrus vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Mixed Berries Salad (gf, v)

Baby greens, blueberries, raspberries, blackberries, candied pecans, goat cheese, red onions, and raspberry vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Fresh Baby Lettuces Salad (gf, v)

Baby lettuce, feta cheese, Kadota fig, grilled red onion, roasted cherry tomato, and lemongrass balsamic vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Chopped Kale, Brussels Sprouts, and Red Cabbage Salad (gf, df, vg)

Matchstick carrots, julienne red peppers, and lemon vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Tossed Salad Bowl (v)

Mixed greens, cucumber, tomato, red onion, peppers, cabbage, and croutons with choice of ranch dressing, balsamic vinaigrette, or lemon vinaigrette
Small Serves 8-10 \$57
Large Serves 16-18 \$98

Caesar Salad (v)

Romaine lettuce, Parmesan, croutons, and Caesar dressing
Small Serves 8-10 \$57
Large Serves 16-18 \$98

South of the Border Salad (v)

Romaine lettuce, black beans, corn, chopped tomatoes, tortilla crisps, croutons, and chipotle ranch
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Southwest Salad (gf, df)

Romaine, grilled chicken, tortilla strips, julienne carrots, cucumber, julienne peppers, roasted corn, red onion, tomatoes, green onion, and citrus lime vinaigrette
Small Serves 8-10 \$82
Large Serves 16-18 \$140

Crunchy Noodle Salad (df, vg)

Napa cabbage, red peppers, scallions, carrots, almonds, sunflower seeds, crispy noodles, and sweet Asian dressing
Small Serves 8-10 \$78
Large Serves 16-18 \$135

Asian Salad (df, vg)

Romaine, napa cabbage, water chestnuts, baby corn, peapods, red peppers, bean sprouts, wonton strips, and sesame dressing
Small Serves 8-10 \$78
Large Serves 16-18 \$135

Fresh Spinach Salad (gf)

Baby spinach, chopped egg, mushrooms, red onions, and bacon vinaigrette
Small Serves 8-10 \$68
Large Serves 16-18 \$117

Italian Antipasto Salad (gf)

Chopped romaine, chopped salami, mozzarella pearls, artichokes, red peppers, olives, cherry tomatoes, and lemon olive oil vinaigrette
Small Serves 8-10 \$82
Large Serves 16-18 \$140



Pasta and Grain Salads

The Bow Tie Salad (df, vg)

Bow tie pasta, julienne red and yellow peppers, baby peas, red onions, portobella mushrooms, and sherry shallot vinaigrette
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Corfu Pasta Salad (v)

Cavatappi pasta, feta, fresh spinach, sun-dried tomatoes, kalamata olives, and Dijon vinaigrette
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Thai Noodle Salad (gf, df, vg)

Rice pad Thai noodles, scallions, red peppers, baby corn, cilantro, snow peas, bean sprouts, water chestnuts, and sesame peanut sauce
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Lemon Ricotta Pasta Salad (v)

Penne, ricotta cheese, lemon olive oil, asparagus, and cherry tomatoes
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

North Shore Orzo Salad (v)

Orzo pasta, mozzarella, fresh garlic, fresh basil, tomatoes, red onion, and balsamic vinaigrette
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Primavera Orzo Salad (df, vg)

Diced grilled vegetables and fresh herbs
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Michigan Harvest Salad (gf, df, vg)

Wild rice, dried cranberries, apricots, toasted pecans, scallions, and cranberry herb vinaigrette
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Tortellini Salad (v)

Tortellini, artichoke hearts, sun-dried tomatoes, toasted pine nuts, basil, and pesto
Small - Serves 15-20 \$83.60
Large - Serves 30-40 \$160

Rotini Salad (vg)

Roasted garlic, virgin olive oil, sun-dried tomatoes, California Montrachet, and fresh basil chiffonade
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Hel's Famous Pasta Salad (v)

Seasonal vegetables, ricotta, parmesan, sun-dried tomatoes, and balsamic vinaigrette
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Traditional Couscous (v)

Couscous, feta, pine nuts, tomato, basil, lemon, and olive oil
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Asian Pasta Salad (df, vg)

Red pepper linguine, soba noodles, ginger, sesame, snow pea, mushrooms, and sesame ginger vinaigrette
Small - Serves 15-20 \$76
Large - Serves 30-40 \$140

Quinoa Salad (gf, df, vg)

Quinoa, snow peas, cucumber, carrots, red pepper, and citrus vinaigrette
Small - Serves 15-20 \$83.60
Large - Serves 30-40 \$160



Deli Specialty Salads

California Chicken Salad (gf, df)

House-made chicken salad, red flame grapes, toasted almonds, and chopped scallions

Small - Serves 15-20 \$92

Large - Serves 30-40 \$176

North Side Chicken Salad (gf, df)

Grilled chicken breast, celery, red onion, and mayonnaise

Small - Serves 15-20 \$92

Large - Serves 30-40 \$176

Coronation Chicken Salad

House-made curry chicken salad, grapes, almonds, and crispy onions

Small - Serves 15-20 \$92

Large - Serves 30-40 \$176

Baja Chicken Salad (gf)

House-made chicken salad, tomatoes, cilantro, and jalapeño

Small - Serves 15-20 \$92

Large - Serves 30-40 \$176

North Side Tuna Salad (gf, df)

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

Small - Serves 15-20 \$88

Large - Serves 30-40 \$168

Nana's Potato Salad (gf, df, v)

Red skin potatoes, celery, onions, and mayonnaise

Small - Serves 15-20 \$62

Large - Serves 30-40 \$120

Loaded Baked Potato Salad (gf)

Red skin potatoes, bacon, cheddar cheese, sour cream, and chives

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$124

Grilled Parisian Redskin Potato Salad (gf)

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

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$124

Egg Salad (gf, df, v)

Hard boiled eggs, celery, onions, and mayonnaise

Small - Serves 15-20 \$70

Large - Serves 30-40 \$132

Broccoli Salad (gf)

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

Small - Serves 15-20 \$70

Large - Serves 30-40 \$132

Pear Tree Club Med Salad (v)

Couscous, red and white quinoa, goat cheese, cashews, scallions, sun-dried tomatoes, cucumber, celery, tomatoes, basil, pine nuts, and lemon Parmesan vinaigrette

Small - Serves 15-20 \$88

Large - Serves 30-40 \$168

Heirloom Tomato Salad (gf, df, vg)

Shallots, capers, and sweet basil vinaigrette

Small - Serves 15-20 \$70

Large - Serves 30-40 \$132

Creamy Coleslaw (gf, df, v)

Green cabbage, red cabbage, carrots, and coleslaw dressing

Small - Serves 15-20 \$62

Large - Serves 30-40 \$120

Creole Coleslaw (gf, df, v)

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

Small - Serves 15-20 \$62

Large - Serves 30-40 \$120

Corn Salad (gf, df, vg)

Avocado, roasted peppers, and red wine vinaigrette

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$124

Israeli Salad (gf, df, vg)

Heirloom tomatoes, English cucumbers, chopped parsley, and red wine vinaigrette

Small - Serves 15-20 \$62

Large - Serves 30-40 \$120

Fingerling Potato Salad (gf, df, vg)

Fingerling potatoes, olive oil, fresh herbs, and roasted garlic

Small - Serves 15-20 \$62

Large - Serves 30-40 \$120

Star Slaw (gf, df, vg)

Snow pea and cabbage slaw, sesame oil, rice vinegar, and freshly grated orange zest

Small - Serves 15-20 \$62

Large - Serves 30-40 \$120

Panzanella Salad (df, vg)

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

Small - Serves 15-20 \$70

Large - Serves 30-40 \$132

Fruit Salad (gf, df, vg)

A blend of seasonal fruits and berries

Small - Serves 15-20 \$88

Large - Serves 30-40 \$168

Watermelon Salad (gf, v)

Watermelon, blue cheese, celery, apple, and mint vinaigrette

Small - Serves 15-20 \$70

Large - Serves 30-40 \$132



Sandwiches - Make 'Em Mini Cold Sandwiches – Small \$76 (16 count, 2 varieties), Large \$148 (32 count, 3 varieties)

Roast Beef and Brie

Roast beef, Brie, caramelized onions, roasted red peppers, and roasted garlic mayonnaise on onion pocket bun

Roast Beef and Horsey

Roast beef, provolone, lettuce, tomato, red onions, and horseradish mayonnaise on rye roll

Chipotle Roast Beef

Roast beef, pepper jack, lettuce, tomato, crispy onions, and chipotle mayonnaise on ciabatta roll

Oven Roasted Turkey

Turkey, provolone, cucumber, lettuce, and roasted garlic mayonnaise on tomato focaccia roll

Honey Smoked Turkey (df)

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

Mozzarella Turkey

Turkey, fresh mozzarella, lettuce, tomato, and pesto mayonnaise on tomato focaccia roll

Turkey and Bacon (df)

Turkey, smoked bacon, sandwich slaw, and roasted garlic mayonnaise on ciabatta roll

Smoked Country Ham

Sliced ham, Havarti, lettuce, tomato, and Dijon on fresh pretzel roll

North Side Tuna Salad (df)

Tuna salad, lettuce, and tomato on mini croissant

The Classic Deli (df)

Your choice of deli meat, lettuce, tomato, and mayonnaise on a mini challah roll

Border Chicken

Sliced chicken breast, pepper jack, lettuce, tomato, and Arizona mayonnaise on herb ciabatta roll

Tuscan Chicken

Sliced chicken, provolone, caramelized onion, roasted red pepper, arugula, and sun-dried tomato pesto on ciabatta roll

North Side Chicken Salad (df)

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

California Chicken Salad (df)

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

Chicken Pesto

Pesto chicken, provolone, lettuce, tomato, onion, roasted red pepper, and sun-dried tomato pesto on ciabatta roll

Portobello Delight (v)

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

Bruschetta (v)

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

Red Pepper Bruschetta (v)

Roasted red pepper, buffalo mozzarella, fresh basil, and onion jam on tomato focaccia roll

3" Wraps - Small \$82 (18 count, 2 varieties), Large \$160 (36 count, 3 varieties)

Asian Chicken Noodle (df)

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

Grilled Chicken Caesar

Grilled chicken strips, Parmesan, lettuce, tomato, and Caesar dressing in a spinach tortilla

BBQ Chicken

Grilled BBQ chicken, Swiss, lettuce, onion, and BBQ spread in a flour tortilla

Jerk Chicken

Grilled chicken, pepper jack, lettuce, red onion, pineapple, and jerk sauce in a flour tortilla

Chicken Fajita Wrap

Grilled chicken, cheddar, lettuce, grilled onions and peppers, and chipotle mayonnaise in a flour tortilla

Crispy Orange Chicken (df)

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, lettuce, tomato, caramelized shallots, sautéed mushrooms, and Dijon in a tomato tortilla

Pepper Jack Beef

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

California Turkey

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

Turkey Espanola

Turkey, Manchego cheese, spinach, roasted red peppers, and cilantro spread in a tomato tortilla

Reuben (df)

Corned beef, lettuce, sauerkraut, and Thousand Island dressing in a flour tortilla

Grilled Vegetable (df, vg)

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

Honey Ham

Sliced ham, provolone, lettuce, grilled onions, arugula, and honey mustard dressing in a flour tortilla



Chicken Entrées - All orders have an 8-person minimum, unless specified; all items are priced à la carte

Santa Fe Chicken (gf, df)

Oven roasted chicken breast seasoned with mild chilis, cilantro, and lime
\$9.20

Chicken Piccata (df)

Pan fried chicken breast in a lemon caper sauce
\$9.20

Chicken Parmesan

Breaded chicken breast topped with marinara sauce, fresh basil, and provolone cheese
\$9.20

Homestyle Chicken

Pan fried, boneless, chicken breast in a light chicken gravy
\$9.20

Chicken Marsala (df)

Pan fried, boneless, chicken breast in a Marsala sauce with mushrooms
\$9.20

Sweet Ginger and Soy Glazed Chicken Breast (df)

Grilled chicken breast marinated in teriyaki and served with grilled pineapple
\$9.20

Sonoma Chicken (gf)

Oven roasted chicken in a sauce of olive oil, garlic, white wine, mushrooms, artichokes, diced tomatoes, herbs, and cream
\$9.20

Bourbon BBQ Glazed Grilled Chicken (gf, df)

Chicken breast grilled with our house-made barbecue sauce
\$9.20

Wild Rice Stuffed Chicken Breast

Served with a tarragon cream sauce
\$10.90

Stuffed Chicken Florentine

Pan fried chicken breast stuffed with spinach and cheese, topped with a sun-dried tomato cream sauce
\$10.90

Lemon Basil Chicken (df)

Chicken breast encrusted with basil and thyme in a lemon basil sauce
\$9.90

Chicken Milanese

Pan fried chicken breast topped with arugula, roasted tomatoes, and Parmesan cheese with a balsamic glaze
\$9.90

Rosemary Thyme Chicken

Boneless chicken breast roasted with rosemary, thyme, and lemon; served with cherry tomatoes
\$9.90

Jamaican Jerk Chicken

Grilled chicken breast marinated in brown sugar, soy sauce, and spices
\$9.90

Chicken Toscana (df)

Pan fried chicken breast in a sauce of black olives, balsamic vinegar, plum tomatoes, and capers
\$9.90

Chicken Saltimbocca

Boneless breast of chicken topped with prosciutto and spinach pan-fried and topped with a sage lemon cream sauce
\$9.90

Aegean Chicken (gf, df)

Oven roasted chicken breast with rosemary, white wine, garlic, shallots, artichokes, and black olive in a lemon honey sauce
\$9.20

Leek Shallot Chicken

Oven roasted chicken breast with leeks and shallots in a Riesling cream sauce
\$9.20

Bruschetta Chicken

Roasted chicken breast with mozzarella and basil, topped with bruschetta topping and balsamic drizzle
\$9.90



Beef Entrées - All orders have an 8-person minimum, unless specified; all items are priced à la carte

Skirt Steak (gf, df)

Grilled and served with a chimichurri sauce
\$21.90

Kung Pao Beef (gf, df)

Savory sliced beef with peppers, water chestnuts, and scallions in a spicy glaze
\$10.90

Chopped Sirloin (df)

Grilled and chopped steak topped with caramelized onions and sautéed mushrooms
\$12.90

Smoked BBQ Beef Brisket (gf, df)

Home-smoked brisket of beef slow cooked in our house-made barbecue sauce
\$12.90

BBQ Skirt Steak (gf, df)

Marinated and char-grilled skirt steaks. Served with grilled onions
\$21.90

Sake-it-to-Me Skirt Steak (df)

Sake soy marinated and grilled skirt steak
\$21.90

Steak Diane (gf)

Thinly sliced beef tenderloin covered with black peppercorns, mushrooms and a Cognac cream sauce
\$24.90*

Beef Burgundy (gf, df)

Cubes of beef tenderloin, sautéed mushrooms, and red wine sauce
\$22.90

Pepper Steak (df)

Assorted julienne pepper and lean beef seasoned and served with garlic, onion, and soy sauce
\$19.90

Price subject to change based on market pricing

Boneless Beef Short Ribs (gf, df)

Braised short ribs with au jus, carrots, celery, onions, and garlic
\$14.10

Peppercorn Beef Tenderloin

Encrusted with freshly ground peppercorns and roasted to perfection with a brandy mustard cream sauce
\$24.90*

Filet of Beef al Forno

Encrusted with gorgonzola cheese and grilled to perfection with a wild mushroom sauce
\$24.90*

Caesar Encrusted Beef Tenderloin

Coated with Parmesan and panko breadcrumbs, roasted and served with a brandy and mustard cream sauce
\$24.90*

Pork, Veal, and Lamb Entrées - All orders have an 8-person minimum, unless specified; all items are priced à la carte

Pepper Berry Pork Tenderloin (gf, df)

Grilled pork tenderloin in a pepper berry marinade with garlic, tomatoes, and white wine
\$13.90

Apple Pork Tenderloin (gf, df)

Roasted with a Dijon coating over apples and onions
\$13.90

Pork Tenderloin

Roasted with mustard and horseradish crust and balsamic reduction
\$13.90

Veal Medallions with Wild Mushroom Sauce

Grilled and served with a wild mushroom and brandy sauce
Market Price

Veal Medallions with Green and Pink Peppercorn Sauce (gf, df)

Grilled and served with a peppercorn reduction sauce
Market Price

Root Beer Ribs (gf, df)

Smoked baby back ribs, grilled and basted with our sweet and savory root beer barbecue sauce
\$16 Half Slab
\$32 Full Slab

Korean BBQ Ribs (df)

Baby back ribs in our famous Asian barbecue sauce
\$16 Half Slab
\$32 Full Slab

Baby Back Ribs (gf, df)

Home-smoked baby back ribs, grilled and basted with barbecue sauce
\$16 Half Slab
\$32 Full Slab

Italian Sausage (df)

Simmered with roasted peppers in marinara sauce with 3" Italian rolls
\$62.40 per pan (serves 10-12)

Rack of Lamb (gf, df)

Market Price
Two Rack Minimum (14 pieces)

Grilled New Zealand Baby Lamb Chops (gf, df)

With rosemary au jus
Market Price By the dozen



Seafood and Fish Entrées - All orders have an 8-person minimum, unless specified; all items are priced à la carte

Pan-Seared Salmon (gf)

With caramelized onions and sautéed garlic spinach
\$13.50

Southwest Grilled Salmon (gf, df)

With avocado and tangerine salsa
\$13.50

Teriyaki Glazed Salmon (df)

With sesame seeds and wilted bok choy
\$13.50

Citrus Salmon (gf, df)

Served with mango chutney
\$13.50

Grilled Tilapia (gf, df)

Served with roasted tomatoes and sweet corn relish
\$13.50

Pan-Fried Tilapia Filet (gf, df)

Served with diced olives, capers, tomatoes, and olive oil
\$13.50

Lemon Parmesan Tilapia

with a Parmesan lemon crust and lemon wheel garnish
\$13.50

Balsamic Marinated Grilled Salmon (gf, df)

With red and yellow tomato salsa
\$13.50

Sautéed Garlic Shrimp (gf)

With leeks, herbs, and white wine reduction
\$13.60

Seafood Etouffee

Served with white rice
\$12.80

Grilled Mahi Mahi

Mahi Mahi filets sautéed and accompanied by mango salsa or lime beurre blanc
\$16.40

Tilapia Diablo (gf)

Sautéed with butter, chipotle adobo sauce, and cilantro
\$13.50

Crispy White Fish

Pan-fried skin on with remoulade sauce
\$13.50

Baked Cod

Cod fillets encrusted with panko, lemon, parmesan, and butter
\$13.50

Stuffed Sole

Filled with tender asparagus and topped with tarragon cream sauce
Market Price

Trout Amanda (gf)

Sautéed golden brown and topped with golden raisins, toasted almonds, and brown butter
Market Price

Fish Tacos (df)

Fried Tilapia fillets with shredded cabbage, pico de gallo and spicy citrus avocado salsa with corn tortillas
\$13.50

Mustard Maple Salmon (df)

Maple and mustard glazed and grilled salmon, accompanied by crispy leek garnish
\$13.50

Dijon and Panko Encrusted Pike (df)

Pike filets encrusted with Panko crumbs and a touch of Dijon
Market Price

Sea Bass or Halibut

Substitute for any of the above preparations

Market Price



Vegetarian Entrées - All items are by the pan and serve 4-6, \$58 per pan. Plant-based proteins available, please discuss with your event planner for details!

Cashew Korma (gf, df, vg)

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

Spinach, Chickpea, and Hazelnut Ragout (gf, df, vg)

over Saffron Pilaf

Curry Roasted Vegetables (gf, df, vg)

Seasonal vegetables roasted in a spicy curry sauce and served over jasmine rice

Tofu, Broccoli, and Tomatoes (gf, df, vg)

with a curried peanut sauce over Saffron Pilaf

Tempeh and Spinach (gf, df, vg)

with peanut sauce, cauliflower, cashew, and jasmine pilaf

Tempeh Stir Fry (gf, df, vg)

with Asian rice noodles and peanut sauce

Linguine (v)

Broccoli Rabe, pecans, and feta

Eggplant Timbale (v)

Layers of sautéed eggplant, fresh tomato basil sauce and Parmesan and mozzarella cheese

Thai Rice Noodles (gf, df, vg)

With cilantro ginger sauce

Wasabi Soba Noodles (df, vg)

Stir-fry vegetables

Swiss Chard (v)

Eggplant Lasagna

Squash (v)

with Broccoli Rabe Lasagna

Sweet Potato Shepherd's Pie (gf, df, vg)

Butternut Squash Risotto Cakes (v)

with portobello mushrooms and stilton butter

Shiitake Risotto (gf, df, vg)

served with edamame

Vegetable Napoleon (gf, v)

Portobello mushrooms, squash, carrots, and peppers topped with a goat cheese mousse

Vegetable Lasagna Rotolare (v)

Seasonal vegetables in a delicate blend of ricotta, Parmesan, fresh herbs, and lemon zest, rolled in lasagna pasta and finished with mozzarella and our own tomato basil sauce

Rotini with Mushroom Bolognese (v)

topped with parmesan and basil

Kale and Chickpea Pomodoro (gf, v)

topped with parmesan and basil

Zucchini Lasagna (v)

Zucchini cutlets and marinara

Crustless Grilled Vegetable Quiche (gf, v)

with goat cheese

Portobello Stuffed Mushroom (v)

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

Cajun Extra Firm Mu Tofu (gf, df, vg)

seared with nutritional yeast and Cajun spices served with wilted spinach



Pasta Entrées - All orders are by the pan and serve 4-6 as an entrée or 8-10 as a side.

House-made Macaroni and Cheese (v)
Baked pasta with Pear Tree's special cheddar cheese sauce and topped with toasted breadcrumbs
\$48

White Macaroni and Cheese (v)
Parmesan, mozzarella, and Gouda with broccoli and fresh chopped herbs
\$48

Orecchiette Pomodoro (df, vg)
Baby peas, eggplant, zucchini, yellow squash, sun-dried tomatoes, and tomato-basil sauce
\$56

Pasta Milano (v)
Cavatappi pasta, mushrooms, fresh spinach, roasted red peppers, and a pesto cream sauce
\$56

Vegetable Lasagna (v)
Grilled vegetables, layers of pasta, cheese, and béchamel sauce
\$68

Meat Lasagna
Fresh ground beef, tomatoes, herbs, layers of pasta, cheese, and Bolognese sauce
\$78

Pear Tree's Famous Penne (v)
Penne, sherry cream, cherry tomatoes, and broccoli
\$56

Orecchiette Carbonara
Bacon, cream, Parmesan, and baby peas
\$62

Penne alla Vodka
Italian sausage, diced tomatoes, vodka sauce, and mozzarella
\$62

Ziti Alfredo (v)
Parmesan, rosemary, white wine, and Alfredo sauce
\$56

Spinach and Mushroom Penne (v)
Portobello mushrooms, sun-dried tomatoes, spinach, and mushroom cream sauce
\$56

Three Cheese Tortellini (v)
Tortellini, fresh spinach, basil, and sun-dried tomato cream
\$62

Ziti (v)
Ziti, wilted spinach, wild mushrooms, and mushroom cream sauce
\$56

Build your own Pasta

Choice of one pasta, one sauce, and up to three toppings
\$62/pan

Choice of Pasta Choice of Sauce

Penne Marinara

Rotini Vodka

Cavatappi Pesto

Choice of Toppings

Four Cheese Blend Mushrooms

Grilled Chicken (+\$8) Spinach

Bacon (+\$8) Tomatoes

Sausage (+\$8) Seasonal Vegetables



House-Made Soups - All orders are by the 12oz serving (minimum of eight per flavor) \$6.20

Most soups can be made vegetarian upon request

Tomato Basil

Chicken Wild Rice

Matzo Ball

Lentil

Butternut Squash

Vegetable (df, vg)

Minestrone

French Onion

Cream of Broccoli

Potato Leek

Beef Barley

Mushroom Barley

Chicken Tortilla

Chicken Noodle

Cream of Mushroom

Roasted Red Pepper and Tomato

Sides - All orders are by the pan and serve 10-12, \$40 per pan

Vegetables

Asian Stir-fried Vegetables (gf, df, vg)

Assorted Oven Roasted Vegetables (gf, df, vg)

French Green Beans (gf, df, vg) with toasted almonds

Baby Carrots (gf, v) with lemon butter

Creamed Spinach (gf, v)

Balsamic Grilled Vegetables (gf, df, vg)

Maple Glazed Baby Carrots (gf, df, vg)

Sautéed Pesto Zucchini (gf, df, vg)

Steamed Broccoli (gf, df, vg) with lemon zest

Sugar Snap Peas (gf, v) with citrus butter

Balsamic Roasted Cauliflower (gf, df, vg)

Roasted Butternut Squash (gf, df, vg)

Grilled Asparagus (gf, df, vg)

Cauliflower Gratin (gf, v) with Gruyere cheese (\$58)

Roasted Brussels Sprouts (gf, df, vg)

Asparagus Gremolata (gf, df, vg) topped with lemon zest, fresh garlic, and flat Italian parsley

Starches

Oven Roasted Redskin Potatoes (gf, df, vg)

Mashed Potatoes (gf, v) with rosemary and garlic

Mashed Sweet Potatoes (gf, v)

Boiled Parsley Potatoes (gf, df, vg)

Rice Pilaf (gf, df, vg) with fresh herbs

Mixed Wild Rice (gf, df, vg)

Truffled Mashed Potatoes (gf, v)

Roasted Rosemary Potatoes (gf, df, vg)

Spanish Rice (gf, df, vg)

Jasmine Rice (gf, df, vg)

Triple Cheese Au Gratin Potatoes (gf, v)

Tri-Colored Roasted Potatoes (gf, df, vg)

Baked Potato (gf, v) (eight per pan)

Tater Tots (gf, df, vg)

Lime Scented Quinoa (gf, df, vg)

Horseradish Mashed Potatoes (gf, v)

Saffron Jasmine Rice (gf, df, vg)

Couscous (df, vg) with grilled vegetables

Herb Buttered Egg Noodles (v)

Steamed Brown Rice (gf, df, vg)

Long Grain and Wild Rice (gf, df, vg) with pecans and dried wild cherries

Parmesan Truffle Orzo (v)

Orzo with Tomatoes and Spinach (v)

Lemon and Olive Oil Orzo (v) with arugula, ricotta, and lemon vinaigrette

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



Breakfast and Brunch - All items are by the pan, unless otherwise stated, and serve 8-10

Quiche or Frittata (gf)

Vegetable spinach, mushroom, tomato, onion, Swiss, Parmesan

Ham and Cheese cheddar cheese

Provencal tomatoes, artichoke hearts, basil, and mozzarella cheese

Spinach, caramelized onions, and Gruyere

Bacon and Cheddar

Prosciutto and Arugula

Or create your own!

\$37.90 for 8 slices

Individual Frittatas (gf)

Choose from any of the above flavors (minimum one dozen per flavor)

\$46.20 per dozen

Breakfast Strata

Eggs whipped with real whipping cream and layered over freshly baked country baguette slices with choice of:

Chorizo and pepper jack cheese accompanied by tomato salsa and tabasco sauce

Spicy Italian sausage, cheddar, mozzarella, roasted red and green peppers, and Spanish onions

Swiss, cheddar, roasted red and green peppers, zucchini, and mushrooms

\$48.80 per pan

Hel's Orange Blintz Souffle (v)

garnished with strawberry sauce and sour cream

\$46.80 per pan

Tortilla Española (gf, v)

Baked egg and potato casserole with red pepper and caramelized onion

\$48.80 per pan

Grab and Go Breakfast Items

Your favorite Breakfast Sandwich

Sausage, ham, or bacon (choose one) with freshly scrambled eggs and cheese, served on your choice of croissant, English muffin, sandwich bread, or biscuit

\$6.75 (one dozen minimum)

Your favorite Breakfast Burrito

Sausage, ham, bacon, chorizo, grilled vegetables (choose one) with freshly scrambled eggs and cheese, served in flour tortilla with salsa

\$6.75 each (one dozen minimum)

French Toast Casserole (v)

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

\$46.80 per pan

Orange and Pecan French Toast Casserole (v)

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

\$48.80 per pan

Pear, Apple, and Cinnamon French Toast Casserole (v)

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

\$48.80 per pan

Crème Brulé French Toast (v)

Freshly baked challah soaked in brown sugar egg batter and baked to golden brown with baked in caramel sauce

\$48.80 per pan

Traditional Corned Beef Hash (gf, df)

Chopped corned beef with sautéed potatoes, onions, and peppers

Serves 8-10 \$62.20

Roasted Salmon Hash (gf, df)

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

Serves 8-10 \$68.70

Noodle Kugel (v)

Traditional sweet kugel with or without raisins with egg noodles and a crunchy topping

\$46.80 per pan

Potato Kugel (gf, v)

Traditional sweet kugel with ground potatoes

\$46.80 per pan

Matzo Kugel (v)

Traditional sweet kugel with matzo

\$46.80 per pan

Whole Decorated Salmon (gf)

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

Serves 20-30 Market Price

Nova Lox Platter

With mini bagels, cream cheese, tomatoes, cucumbers, onions, black olives, fresh lemon, and capers

Small Serves 8-10 \$104

Large Serves 16-24 \$188

Extra Large Serves 30-40 \$294

Breakfast Meats – \$58 per pan

Bacon (gf, df)

Sausage Links (gf, df)

Sausage Patties (gf, df)

Sliced Grilled Ham (gf, df)

Turkey Sausage (gf, df)

Turkey Bacon (gf, df)

Breakfast Potatoes

Shredded Hash Browns (gf, df, vg)

\$40 per pan

“Those” Potatoes (gf)

\$48 per pan

Cheesy Hash Browns (gf, v)

\$42 per pan

Country Breakfast Potatoes (gf, df, vg)

\$40 per pan

Bagels (v)

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

Mini \$19.80/dozen

Whole \$26.80/dozen

Cream Cheese (gf, v)

Plain \$6.20/pound

Flavored \$7.40/pound

Chive, smoked salmon, vegetable, cinnamon, or strawberry

Croissants (v)

Fresh and flaky, served with assorted jams, preserves, and Nutella

\$19.80/dozen

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



Desserts and Sweets

All orders are by the dozen, two dozen per item minimum

Ask us about our special and seasonal dessert options!

Premium Bars (v) – \$28 per dozen

Pecan Pie Squares
Raspberry Bars
Lemon Bars

Assorted Brownies:
Fudge
Chocolate Frosted Fudge
Rocky Road

Blondies
Chocolate Chip Cheesecake Square
Fruit Topped Cheesecake Square

Pear Tree Cookies (v) – \$28 per dozen

Chocolate Chunk
Lemon Blueberry

Salted Caramel Crunch
Chocolate Pretzel Chunk

White Chocolate Macadamia Nut
Oatmeal Raisin

Petite Tarts Assortment (v) – \$36 per dozen

Assortments may include:

Espresso Chocolate Tartlets
Triple Chocolate Tartlets
Lemon Tartlets

Fresh Berry Tartlets
Apple Tartlets
Peach Tartlets

Sour Cherry Tartlets
Key Lime Tartlets

Other Desserts Options

Cupcakes (v)

Yellow or chocolate cake with your choice of colored frosting and decorated with sprinkles

Mini - \$29.40 per dozen

Medium - \$38 per dozen

Jumbo- \$52 per dozen

Cheesecake (v) - 10"

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

Fresh Fruit Platter (gf, df, vg)

Fresh sliced pineapple, melons, and berries beautifully displayed

Extra-Small serves 8-12 \$48

Small serves 20-30 \$102

Large serves 30-40 \$132

Tarts and Tortes (v)

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

Specialty Cakes (v) - 10"

Boston cream pie, strawberry shortcake, black forest cake, pineapple upside down cake, chocolate flourless cake with raspberry coulis, Bailey's Irish cream chocolate cake, or carrot cake

Homemade Pie (v) - 9"

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

Some dessert items may be subject to availability.
Gluten free desserts available upon request, ask your salesperson for more information!



Staffing

Pear Tree – Hel’s Kitchen Catering is proud to provide our professional staff for your events. Whether a formal dinner or casual reception, our team of dedicated, friendly, and helpful supervisors, chefs, servers, and bartenders will ensure all the details regarding your event are executed to perfection. Staffing packages have a five-hour minimum and are increased per half hour.

Other Menus Available

Corporate

Passover

Mitzvah

Wedding

Rosh Hashanah

Bar Service

Picnic

Yom Kippur

“Action” Stations

Thanksgiving

Easter

Dinner to your Door

Christmas

Bereavement

Gluten Free

The Fine Print

Most orders require a minimum of 8 servings, unless otherwise specified. All orders are subject to an 8% sales tax (subject to change). Delivery charges are based upon proximity to Pear Tree – Hel’s Kitchen Catering. All luncheon orders are requested by noon of the day prior and are subject to availability. Every effort will be made to accommodate last minute changes and cancellations. However, full payment may be required on orders cancelled within 72 hours of delivery/arrival, special orders, and fees incurred by rental and other 3rd party vendors. Prices and minimums are subject to change, please consult with your salesperson for current pricing and availability.