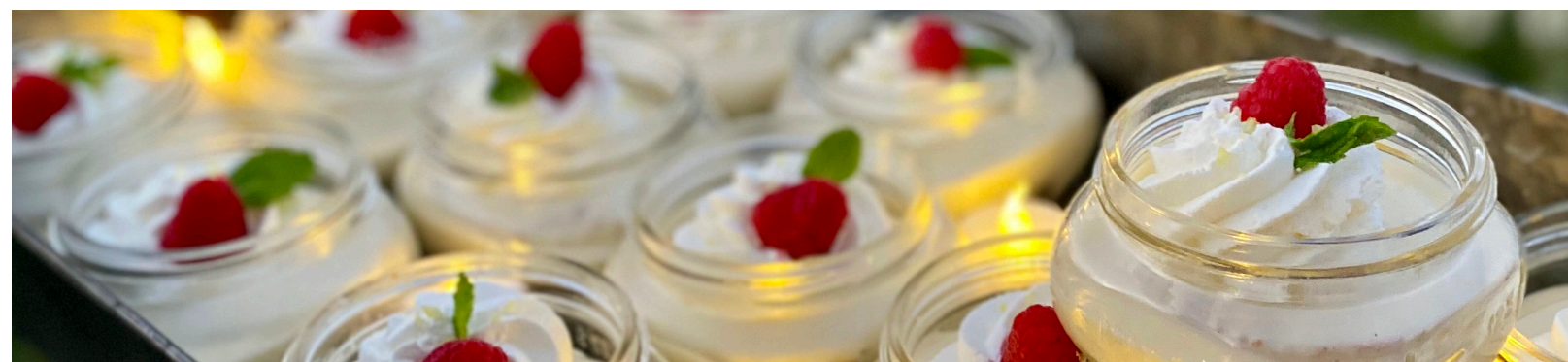




PEAR TREE  
CATERING

# The 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, df, 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 (v)**  
with parmesan cheese and pesto

**Sweet Potato Crisp (gf, df, vg)**  
with avocado salsa

#### Appetizers – \$41.90 per dozen

**Bacon and Swiss Phyllo Cups**

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

**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

**Samosas (v)**  
with mango chutney

#### Appetizers – \$47.90 per dozen

**Mini Crab Cakes**  
with remoulade sauce and fresh lemon

**Hibachi Steak Skewers**  
with Asian BBQ sauce

**Ancho Chili Beef Skewers (gf)**  
with chimichurri dipping sauce

**Bacon Wrapped Dates (gf) **  
with red pepper aioli

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

**Cheese Puffs (v)**  
baked with onion and parmesan

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

**Grilled Chicken Quesadilla**  
with Monterey Jack cheese and pico de gallo

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

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

**Spinach and Cheese Stuffed Mushroom Caps (v)**

**Quinoa and Roasted Vegetable Filled Mushroom Cap (gf, df, 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

**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)**  
with citrus BBQ sauce or chipotle honey glaze

**Chorizo Stuffed Dates (gf)**  
wrapped with bacon with tomatillo sauce

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

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

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

**Heirloom Tomato Bruschetta (v)**  
with 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 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 (df, vg)**

**Peppercorn Beef Tenderloin Crostini **  
with herbed cheese and caramelized onions

**Mini Falafel (v)**  
with eggplant tapenade and tzatziki

**Smoked Salmon Crostini**  
with herbed cheese and fresh dill

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



PEAR TREE  
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## Carving Boards

Serving sizes based on approximately 4 oz of meat per person

### **Chilled Beef Tenderloin Board**

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

### **Charcuterie Board**

Pepper jack, sliced cheddar, smoked gouda, Manchego, Parmesan, peppered salami, prosciutto, capicola, dried and fresh berries, cherry tomatoes, grapes, baguette, crackers, olives, honey, and preserves  
Serves 15  
\$210

### **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  
\$220

### **Tuscan Ribeye Board**

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

### **Honey Glazed Ham Board**

Glazed and thin sliced ham with grilled pineapple with hot and sweet mustard and Hawaiian rolls  
Serves 20  
\$180

### **Pork Tenderloin Board**

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

### **Harvest Bread Bowl Spinach Dip (v)**

Bread bowl filled with spinach dip and served with carrots, celery, and bread cubes  
Serves 15  
\$78

### **Spinach and Artichoke Crock (v)**

A delicious blend of spinach, artichoke hearts, Parmesan, and mozzarella cheese. Served warm with crostini and breadsticks  
Serves 15  
\$72

### **Fiesta Dip (v)**

Refried beans, scallions, tomato, sour cream, olives, guacamole, cheddar and jack cheeses, and salsa accompanied by crispy tri-colored tortilla chips  
Serves 15  
\$78

### **Homemade Potato Chips (v)**

With our famous caramelized onion dip  
Serves 15  
\$68

### **Wings**

\$42 per dozen  
(two dozen minimum)  
Traditional wings topped with: Buffalo, Sweet and Sour, Teriyaki, Honey BBQ, or Thai Chili Sauce  
Served with carrots, celery and ranch or blue cheese dipping sauce

### **Potato Skins**

\$48 per dozen  
(two dozen minimum per flavor)  
Traditional (gf)  
Bacon, tomato, scallions, shredded cheddar, and sour cream

### Italian (gf, v)

Ricotta, sun-dried tomatoes, and basil

### Mexican (gf, v)

Guacamole, tomato, jalapeño, and Chihuahua cheese

### **Focaccia Pizza**

\$39.80 per dozen  
(two dozen minimum per flavor)

### Traditional (v)

Mozzarella, tomato, basil, and roasted garlic

Goat Cheese and Grilled Chicken  
Sun-dried tomatoes, goat cheese, and light tomato sauce

### Vegetable (v)

Grilled vegetable, Parmesan, and mozzarella

### Chicken Pesto

Grilled chicken, pesto, and smoked mozzarella

### Zesty Chorizo

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

### **Truffle Potato Chips (v)**

Topped with truffle salt and served with peppercorn - Parmesan aioli  
Serves 15  
\$72

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 10 - \$46

Medium - Serves 20 - \$90

Large - Serves 30 - \$132

### **Grilled & Chilled Asparagus Platter (gf)**

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

Serves 15 - \$78

### **Grilled & Chilled Vegetables (gf, df, vg)**

Seasonal vegetables including peppers, portobello mushrooms, zucchini, carrots, asparagus, and squash with balsamic reduction

Small - Serves 10 - \$46

Medium - Serves 20 - \$90

Large - Serves 30 - \$132

### **Caprese Platter (v)**

Sliced tomatoes, fresh mozzarella, basil, and with garlic crostini and focaccia

Small - Serves 10 - \$42

Medium - Serves 20 - \$82

Large - Serves 30 - \$120

### **Domestic Cheese Basket (v)**

Domestic cheeses, garnished with fruit and served with French bread and crackers

Small - Serves 10 - \$60

Medium - Serves 20 - \$118

Large - Serves 30 - \$174

### **Imported Cheese Basket (v)**

Imported cheeses, garnished with fruit and served with French bread and crackers

Small - Serves 10 - \$70

Medium - Serves 20 - \$138

Large - Serves 30 - \$204

### **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 \$126

### **Wheel of Brie (v)**

Topped with raspberry or apricot preserves and toasted almonds; served with crackers, bread, grapes, and strawberries

Serves 25 - \$120

### **Chilled Poached Salmon Platter (gf)**

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

\$214

### **Citrus and Thyme Salmon Platter (gf)**

One dozen marinated, seasoned, and grilled 6oz salmon filets

\$214

### **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 \$94

Add Crudité for \$60

### **Mediterranean Trio (df, vg)**

Hummus, baba ghanoush, and mixed olives served with pita

Serves 20 \$98

### **Falafel Appetizer Platter (v)**

Hummus, Israeli salad, tahini, tzatziki, mini pitas, and pita chips

Serves 20 - \$124

### **Bruschetta Spread (v)**

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

Serves 20 \$84

### **Heirloom Tomato Burrata (v)**

Heirloom tomatoes, roasted garlic, and burrata served with toasted crostini

Serves 20 \$140

### **Chips, Salsa, and Guacamole\* (df, vg)**

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

Small - Serves 10 - \$68

Medium - Serves 15 - \$100

Large - Serves 20 - \$132

*\*Price may vary based on market conditions*

### **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 - \$120

Large - Serves 30 - \$234

### **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 - \$108

Large - Serves 30 - \$210

### **Deli Platter**

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/person (Eight person minimum)

*\*Add \$1/person for roast beef*

### **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 - 36 pieces - \$96


(choose up to two flavors)

Large - 72 pieces \$188

(choose up to three flavors)



## 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, df, 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

\*Most of our salads are prepared with the cheese on the side to provide a vegan option. If you require a vinaigrette dressing, please discuss with your Event Planner.

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



## 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 - \$76  
Large - Serves 30 - \$140

### **Corfu Pasta Salad (v)**

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

### **Lemon Ricotta Pasta Salad (v)**

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

### **North Shore Orzo Salad (v)**

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

### **Primavera Orzo Salad (df, vg)**

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

### **Michigan Harvest Salad (gf, df, vg)**

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

### **Tortellini Salad (v)**

Tortellini, artichoke hearts, sun-dried tomatoes, toasted pine nuts, basil, and pesto  
Small - Serves 15 - \$93  
Large - Serves 30 - \$180

### **Rotini Salad (df, vg)**

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

### **Hel's Famous Pasta Salad (v)**

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

### **Traditional Couscous (v)**

Couscous, feta, pine nuts, tomato, basil, lemon, and olive oil  
Small - Serves 15 - \$93  
Large - Serves 30 - \$180

### **Asian Pasta Salad (df, vg)**

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

### **Quinoa Salad (gf, df, vg)**

Quinoa, snow peas, cucumber, carrots, red pepper, and citrus vinaigrette  
Small - Serves 15 - \$92  
Large - Serves 30 - \$180

gf - Gluten Free

df - Dairy Free

v - Vegetarian


vg - Vegan



## Deli Specialty Salads


**California Chicken Salad (gf, df)**  
House-made chicken salad, red flame grapes, toasted almonds, and chopped scallions  
Small - Serves 15 - \$112  
Large - Serves 30 - \$220

**North Side Chicken Salad (gf, df)**  
Grilled chicken breast, celery, red onion, and mayonnaise  
Small - Serves 15 - \$112  
Large - Serves 30 - \$220

**Coronation Chicken Salad **  
House-made curry chicken salad, grapes, almonds, and crispy onions  
Small - Serves 15 - \$112  
Large - Serves 30 - \$220

**Baja Chicken Salad (gf)**  
House-made chicken salad, tomatoes, cilantro, and jalapeño  
Small - Serves 15 - \$112  
Large - Serves 30 - \$220

**North Side Tuna Salad (gf, df)**  
White albacore tuna, eggs, onions, celery, red onion, and mayonnaise  
Small - Serves 15 - \$102  
Large - Serves 30 - \$200

**Nana's Potato Salad (gf, df, v) **  
Red skin potatoes, celery, onions, and mayonnaise  
Small - Serves 15 - \$75  
Large - Serves 30 - \$148

**Loaded Baked Potato Salad (gf)**  
Red skin potatoes, bacon, cheddar cheese, sour cream, and chives  
Small - Serves 15 - \$80  
Large - Serves 30 - \$158

**Grilled Parisian Potato Salad (gf)**  
Red skinned potatoes, bacon, scallions, garlic, dill, and whole grain mustard  
Small - Serves 15 - \$80  
Large - Serves 30 - \$158

**Egg Salad (gf, df, v)**  
Hard boiled eggs, celery, onions, and mayonnaise  
Small - Serves 15 - \$87  
Large - Serves 30 - \$170

**Broccoli Salad (gf)**  
Broccoli florets, bacon, cheddar, tomatoes, golden raisins, and sweetened balsamic vinaigrette  
Small - Serves 15 - \$70  
Large - Serves 30 - \$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 - \$102  
Large - Serves 30 - \$200

**Heirloom Tomato Salad (gf, df, vg)**  
Shallots, capers, and sweet basil vinaigrette  
Small - Serves 15 - \$80  
Large - Serves 30 - \$158

**Creamy Coleslaw (gf, df, v)**  
Green cabbage, red cabbage, carrots, and coleslaw dressing  
Small - Serves 15 - \$62  
Large - Serves 30 - \$120

**Creole Coleslaw (gf, df, v)**  
Cabbage, matchstick carrots, onions, and a spicy "Old Bay" taste  
Small - Serves 15 - \$62  
Large - Serves 30 - \$120

**Corn Salad (gf, df, vg)**  
Avocado, roasted peppers, and red wine vinaigrette  
Small - Serves 15 - \$75  
Large - Serves 30 - \$148

**Israeli Salad (gf, df, vg)**  
Heirloom tomatoes, English cucumbers, chopped parsley, and red wine vinaigrette  
Small - Serves 15 - \$62  
Large - Serves 30 - \$120

**Fingerling Potato Salad (gf, df, vg)**  
Fingerling potatoes, olive oil, fresh herbs, and roasted garlic  
Small - Serves 15 - \$75  
Large - Serves 30 - \$148

**Star Slaw (gf, df, vg)**  
Snow pea and cabbage slaw, sesame oil, rice vinegar, and freshly grated orange zest  
Small - Serves 15 - \$62  
Large - Serves 30 - \$120

**Panzanella Salad (df, vg)**  
Crusty bread, Tuscan kale, shaved Brussels sprouts, fennel, radishes, red onions, and grape tomatoes  
Small - Serves 15 - \$80  
Large - Serves 30 - \$158

**Fruit Salad (gf, df, vg)**  
A blend of seasonal fruits and berries  
Small - Serves 15 - \$90  
Large - Serves 30 - \$178

**Watermelon Salad (gf, v)**  
Watermelon, blue cheese, celery, apple, and mint vinaigrette  
Small - Serves 15 - \$80  
Large - Serves 30 - \$158

gf - Gluten Free

df - Dairy Free

v - Vegetarian

vg - Vegan





### Pear Tree Petites Tray

Small \$140 (24 count, 3 varieties)

Large \$270 (48 count, 4 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 potato 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 potato 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 potato roll

#### **Tuscan Chicken**

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

#### **North Side Chicken Salad**

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

#### **California Chicken Salad**

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 potato roll

#### **Bruschetta (v)**

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

### 3 inch Mini Wraps Tray

Small \$120 (24 count, 2 varieties)

Large \$230 (48 count, 4 varieties)

#### **Asian Chicken Noodle**

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 in a flour tortilla

#### **Jerk Chicken**

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

#### **Grilled Vegetable (df, vg)**

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

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

#### **Honey Ham**

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

\*Additional \$1/per sandwich or wrap

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan

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## Chicken Entrées

All orders have an 8 quantity minimum

### **Santa Fe Chicken (gf, df)**

Oven roasted chicken breast seasoned with mild chilis, cilantro, and lime  
\$10.80

### **Chicken Piccata (df)**

Pan fried chicken breast in a lemon caper sauce  
\$11.20

### **Chicken Parmesan**

Breaded chicken breast topped with marinara sauce, fresh basil, and provolone cheese  
\$11.20

### **Homestyle Chicken**

Pan fried, boneless, chicken breast in a light chicken gravy  
\$11.20

### **Chicken Marsala (df)**

Pan fried, boneless, chicken breast in a Marsala sauce with mushrooms  
\$10.80

### **Sweet Ginger and Soy Glazed Chicken Breast (df)**

Grilled teriyaki-marinated chicken breast, served with caramelized grilled pineapple  
\$10.90

### **Sonoma Chicken (gf)**

Oven-roasted chicken bathed in a savory sauce of olive oil, garlic, white wine, mushrooms, artichokes, diced tomatoes, fresh herbs, and cream  
\$11.20

### **Bourbon BBQ Glazed Chicken (df)**

Grilled chicken breast grilled with bourbon barbecue sauce and topped with crispy onions  
\$10.80

### **Wild Rice Stuffed Chicken Breast**

Served with a tarragon cream sauce  
\$12.90

### **Stuffed Chicken Florentine**

Pan fried chicken breast stuffed with spinach and cheese, topped with a sun-dried tomato cream sauce  
\$12.90

### **Lemon Basil Chicken (df)**

Chicken breast encrusted with basil and thyme in a lemon basil sauce  
\$11.20

### **Chicken Milanese**

Pan fried chicken breast topped with arugula, roasted tomatoes, and Parmesan cheese with a balsamic glaze  
\$11.20

### **Rosemary Thyme Chicken**

Boneless chicken breast roasted with rosemary, thyme, and lemon; served with cherry tomatoes  
\$10.80

### **Bruschetta Chicken**

Roasted chicken breast with melted mozzarella and fresh basil, topped with a flavorful bruschetta mix and a balsamic drizzle  
\$10.80

### **Jamaican Jerk Chicken (df)**

Grilled chicken breast marinated in brown sugar, soy sauce, and spices  
\$10.80

### **Chicken Toscana (df)**

Pan fried chicken breast in a sauce of black olives, balsamic vinegar, plum tomatoes, and capers  
\$11.20

### **Chicken Saltimbocca**

Boneless breast of chicken topped with prosciutto and spinach pan-fried and topped with a sage lemon cream sauce  
\$12.20

### **Aegean Chicken (gf, df)**

Oven roasted chicken breast with rosemary, white wine, garlic, shallots, artichokes, and black olive in a lemon honey sauce  
\$11.20

### **Leek Shallot Chicken**

Oven roasted chicken breast with leeks and shallots in a Riesling cream sauce  
\$10.80

### **Paprika Chicken (df)**

A perfectly smoked, lightly breaded chicken breast, finished with a vibrant tomato-lemon relish  
\$10.80

gf – Gluten Free

df – Dairy Free

v – Vegetarian

vg - Vegan



## **Beef Entrées\***

All orders have an 8 quantity minimum

### **Skirt Steak (gf, df)**

Grilled and served with chimichurri sauce  
\$29.90

### **Kung Pao Beef (gf, df)**

Savory sliced beef, peppers, water chestnuts, and scallions in a spicy glaze  
\$15.90

### **Chopped Sirloin (df)**

Grilled and chopped steak topped with caramelized onions and sautéed mushrooms  
\$14.90

### **Beef Burgundy (gf, df)**

Cubes of beef tenderloin, sautéed mushrooms, and red wine sauce  
\$29.90

### **BBQ Skirt Steak (gf, df)**

Marinated and char-grilled skirt steaks. Served with grilled onions  
\$29.90

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

Sake soy marinated and grilled skirt steak  
\$29.90

### **Steak Diane (gf, df)**

Cubes of beef tenderloin covered with black peppercorns and mushroom wine sauce  
\$31.90\*

### **Smoked BBQ Beef Brisket (gf, df)**

Home-smoked brisket of beef slow cooked in our house-made barbecue sauce  
\$15.90

### **Pepper Steak (df)**

Assorted julienne pepper and lean beef seasoned and served with garlic, onion, and soy sauce  
\$23.90

### **Boneless Beef Short Ribs (gf, df)**

Braised short ribs with au jus, carrots, celery, onions, and garlic  
\$17.40

### **Peppercorn Beef Tenderloin**

Encrusted with freshly ground peppercorns and roasted to perfection with a brandy mustard cream sauce  
\$31.90\*

### **Filet of Beef al Forno**

Encrusted with gorgonzola cheese and grilled to perfection with a wild mushroom sauce  
\$31.90\*

### **Caesar Encrusted Beef Tenderloin**

Coated with Parmesan and panko breadcrumbs, roasted and served with a brandy and mustard cream sauce  
\$31.90\*

## **Pork, Veal, and Lamb Entrées\***

All orders have an 8-person minimum, unless specified

### **Pepper Berry Pork Tenderloin (gf, df)**

Grilled pork tenderloin in a pepper berry marinade with garlic, tomatoes, and white wine  
\$17.90

### **Apple Pork Tenderloin (gf, df)**

Roasted with a Dijon coating over apples and onions  
\$17.90

### **Pork Tenderloin**

Roasted with mustard and horseradish crust and balsamic reduction  
\$17.90

### **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  
\$19 Half Slab  
\$34 Full Slab

### **Korean BBQ Ribs (df)**

Baby back ribs in our famous Asian barbecue sauce  
\$19 Half Slab  
\$34 Full Slab

### **Baby Back Ribs (gf, df)**

Home-smoked baby back ribs, grilled and basted with barbecue sauce  
\$19 Half Slab  
\$34 Full Slab

### **Italian Sausage (df)**

Simmered with roasted peppers in marinara sauce with 3 inch Italian rolls  
Serves 8 - \$72 per pan

### **Rack of Lamb (gf, df)**

Market Price  
Two Rack Minimum (14 pieces)

### **Grilled New Zealand Baby Lamb Chops (gf, df)**

With rosemary au jus  
By the dozen, Market Price

\*Price subject to change based on market pricing

gf – Gluten Free

df – Dairy Free


v – Vegetarian


vg - Vegan



## Seafood and Fish Entrées

All orders have an 8-person minimum

**Pan-Seared Salmon (gf)**   
With caramelized onions and  
sautéed garlic spinach  
\$15.80

**Southwest Grilled Salmon (gf, df)**   
With avocado and tangerine salsa  
\$16.40

**Teriyaki Glazed Salmon (df)**  
With sesame seeds and wilted  
bok choy  
\$15.80

**Citrus Salmon (gf, df)**  
Served with mango chutney  
\$16.40

**Grilled Tilapia (gf, df)**  
Served with roasted tomatoes and  
sweet corn relish  
\$15.50

**Pan-Fried Tilapia Filet (gf, df)**  
Served with diced olives,  
capers, tomatoes, and olive oil  
\$15.50

**Lemon Parmesan Tilapia**  
with a Parmesan lemon crust and  
lemon wheel garnish  
\$15.80

**Balsamic Marinated Grilled  
Salmon (gf, df)**  
With red and yellow tomato salsa  
\$15.80

**Sautéed Garlic Shrimp (gf)**  
With leeks, herbs, and white  
wine reduction  
\$14.60

**Seafood Etouffee**  
Served with white rice  
\$16.80

**Grilled Mahi Mahi**  
Mahi Mahi filets sautéed and  
accompanied by mango salsa  
or lime beurre blanc  
\$18.40

**Tilapia Diablo (gf)**  
Sautéed with butter, chipotle  
adobo sauce, and cilantro  
\$15.40

**Crispy White Fish**  
Pan-fried skin on with  
remoulade sauce  
\$15.40

**Baked Cod**  
Cod fillets encrusted with panko,  
lemon, parmesan, and butter  
\$15.20

**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 \$16.70

**Mustard Maple Salmon (df)**  
Maple and mustard glazed and  
grilled salmon, accompanied by  
crispy leek garnish  
\$15.80

**Dijon and Panko Encrusted Pike (df)**  
Pike filets encrusted with Panko  
crumbs and a touch of Dijon  
Market Price

Sea Bass or Halibut may be made with any of the above preparations at Market Price

gf – Gluten Free

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vg - Vegan



## Vegetarian Entrées

All items are by the pan and serve 8 - \$78

### **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

### **Linguine (v)**

Broccoli Rabe, pecans, and feta

### **Thai Rice Noodles (gf, df, vg)**

With cilantro ginger sauce

### **Wasabi Soba Noodles (df, vg)**

Stir-fry vegetables

### **Butternut Squash Risotto Cakes (v)**

with portobello mushrooms and maple 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

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

A hearty vegan shepherd's pie with vegetable filling, topped with creamy mashed sweet potatoes and baked to golden perfection

### **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

### **Rotini with Mushroom Bolognese (v)**

topped with parmesan and basil

## Pasta Entrées

All orders are by the pan and serve 4-6 as an entrée or 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 \$76

### **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

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**House-Made Soups - All orders are by the 12oz serving (minimum of eight per flavor) \$7.40**

Most soups can be made vegetarian upon request

Tomato Basil	Minestrone	Mushroom Barley
Chicken Wild Rice	French Onion	Chicken Tortilla
Matzo Ball	Cream of Broccoli	Chicken Noodle
Lentil	Potato Leek	Cream of Mushroom
Butternut Squash	Beef Barley	Roasted Red Pepper and Tomato
Vegetable (df, vg)		

**Vegetables**

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

Asian Stir-fried Vegetables (gf, df, vg)	Maple Glazed Baby Carrots (gf, df, vg)	Grilled Asparagus (gf, df, vg) (\$58)
Assorted Oven Roasted Vegetables (gf, df, vg)	Sautéed Pesto Zucchini (gf, df, vg)	Cauliflower Gratin (gf, v) with Gruyere cheese (\$62)
French Green Beans (gf, df, vg) with toasted almonds	Steamed Broccoli (gf, df, vg) with lemon zest	Roasted Brussels Sprouts (gf, df, vg)
Baby Carrots (gf, v) with lemon butter	Sugar Snap Peas (gf, v) with citrus butter (\$58)	Asparagus Gremolata (gf, df, vg) topped with lemon zest, fresh garlic, and flat Italian parsley (\$58)
Creamed Spinach (gf, v)	Balsamic Roasted Cauliflower (gf, df, vg)	
Balsamic Grilled Vegetables (gf, df, vg)	Roasted Butternut Squash (gf, df, vg)	

**Starches**

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

Oven Roasted Redskin Potatoes (gf, df, vg)	Spanish Rice (gf, df, vg)	Couscous (df, vg) with grilled vegetables
Mashed Potatoes (gf, v) with rosemary and garlic	Jasmine Rice (gf, df, vg)	Herb Buttered Egg Noodles (v)
Mashed Sweet Potatoes (gf, v)	Triple Cheese Au Gratin Potatoes (gf, v)	Steamed Brown Rice (gf, df, vg)
Boiled Parsley Potatoes (gf, df, vg)	Tri-Colored Roasted Potatoes (gf, df, vg)	Long Grain and Wild Rice (gf, df, vg) with pecans and dried wild cherries
Rice Pilaf (gf, df, vg) with fresh herbs	Baked Potato (gf, v) (ten per pan)	Parmesan Truffle Orzo (v)
Mixed Wild Rice (gf, df, vg)	Tater Tots (gf, df, vg)	Orzo with Tomatoes and Spinach (v)
Truffled Mashed Potatoes (gf, v)	Lime Scented Quinoa (gf, df, vg)	Lemon and Olive Oil Orzo (v) with arugula, ricotta, and lemon vinaigrette
Roasted Rosemary Potatoes (gf, df, vg)	Horseradish Mashed Potatoes (gf, v)	
	Saffron Jasmine Rice (gf, df, vg) (\$58)	

gf – Gluten Free

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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

Spinach, caramelized onions, and Gruyere

Bacon and Cheddar

Prosciutto and Arugula  
Or create your own!

\$42 (8 slices)

### **Individual Frittatas (gf)**

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

\$48 per dozen

### **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

### **Breakfast Meats**

Bacon (gf, df)

Sausage Links (gf, df)

Sausage Patties (gf, df)

Sliced Grilled Ham (gf, df)

Turkey Sausage (gf, df)

Turkey Bacon (gf, df)

**\$58 per pan**

### **French Toast Casserole (v)**

Thick white bread, cream cheese, eggs, cream, and berries baked into a casserole with syrup  
\$48 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  
\$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 25 - Market Price

### **Nova Lox Platter**

With mini bagels, cream cheese, tomatoes, cucumbers, onions, black olives, fresh lemon, and capers  
Small Serves 10 - \$110  
Medium Serves 20 - \$218  
Large Serves 30 - \$324

### **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

## 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)

### **Assorted Chia Cups (gf, df, vg)**

Chia super seeds soaked in coconut milk \$6.60 each (one dozen minimum)

### **Individual Oatmeal Cups (v)**

\$4.20 each (one dozen minimum)

### **Greek Yogurt (gf, v)**

\$4 each - (one dozen minimum)

### **Yogurt Parfaits (v)**

Greek yogurt with granola and fresh fruit  
\$6.50 each

### **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



## 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

### **Decorated Cookies (v)**

Custom iced cookies, individual packaging available

### **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

### **Tarts and Tortes (v)**

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

### **Homemade Pie (v) - 9"**

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

### **Cheesecake (v) - 10"**

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

Some dessert items may be subject to availability.

Gluten free desserts available upon request, ask your salesperson for more information!





## **Staffing**

Pear Tree Catering is proud to provide our professional staff for your events. Whether it's a formal dinner or a casual reception, our dedicated team of supervisors, chefs, servers, and bartenders will ensure every detail is executed to perfection. Staffing packages require a five-hour minimum and are billed in fifteen minute increments thereafter.

## **Additional Menus**

Please reach out to one of our Event Planners for specialty and holiday menus that include:

- Corporate
- Wedding
- Picnic
- Thanksgiving
- Christmas
- Passover
- Rosh Hashanah
- Yom Kippur
- Easter
- Bereavement
- Mitzvahs
- "Action" Stations
- Gluten Free
- Bar Service

## **The Fine Print**

Most orders require a **minimum of 8 servings**, unless otherwise specified.

An 8% sales tax applies to all orders (subject to change).

Delivery charges vary based on proximity to Pear Tree Catering.

Orders should be placed **48 hours** before requested service and are subject to availability.

We will make every effort to accommodate last-minute changes and cancellations. However, **full payment** may be required for:

- Orders canceled within **72 hours** of delivery/arrival.
- Special orders.
- Fees incurred by rental and third-party vendors.

**Prices and minimums are subject to change.** Please consult with your salesperson for current pricing and availability.