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Appetizers – \$29.40 per dozen

Watermelon Mint Skewers with red onion and a balsamic drizzle

Blackberry Spedini skewered blackberry, mozzarella, and basil with a balsamic drizzle

Appetizers – \$32.30 per dozen

Thai Chicken Salad in phyllo or cucumber cup

Curried Chicken Salad in phyllo or cucumber cup

Phyllo Triangles with spinach and feta cheese

Vegetable Egg Rolls with sweet and sour dipping sauce

Appetizers – \$39.30 per dozen

Bacon and Swiss Phyllo Cups

Pear, Raspberry, and Brie in a phyllo cup

Smoked Salmon Wrapped Grilled Asparagus with dill cream cheese

Phyllo Wrapped Asparagus and Gorgonzola with a balsamic glaze

Bacon Wrapped Water Chestnuts with BBQ glaze

Crispy Chicken Pot Stickers with sesame ginger dipping sauce

Chicken Florentine Filled Mushroom Caps

Spinach and Cheese Stuffed Mushroom Caps

Quinoa and Roasted Vegetable Filled Mushroom Cap with Manchego cheese

Grilled Steak Quesadillas with Manchego cheese and lime sour cream

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

Fried Mozzarella Sticks with house-made marinara dipping sauce

Fire Roasted Pepper Quesadilla with scallions and Jack cheese

Grilled Chicken Quesadilla with Monterey Jack cheese and pico de gallo

Black Bean Quesadillas with mango salsa

Assorted Mini Quiche assortment of Lorraine, Florentine, and cheese

Brie Quesadilla Bites topped with green apple jam

Roasted Pork and Green Chili Quesadilla

Mini Grilled Cheese with bacon and fig jam

Andouille Sausage Pigs in a Blanket with Creole mustard

Samosas with mango chutney

Thai Chicken Satay with peanut sauce

Buffalo Chicken Satay with ranch

Antipasto Skewer with salami, mozzarella, marinated portobello mushroom, Kalamata olive, and artichoke

Chilled Bourbon Chicken Skewers with apricots and cantaloupe

Deviled Eggs topped with green onion and paprika

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

Tortellini Skewers with grape tomato, mozzarella, spiced olive, artichoke, and house-made pesto

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

Watermelon Radish with goat cheese and balsamic drizzle

Jamaican Jerk Chicken Skewers with mango dipping sauce

Hibachi Chicken Skewers with Asian mustard sauce

Mini Arancini with arugula and arrabbiata sauce

Crispy Chicken Croquettes with lemon and basil dipping sauce

Coconut Chicken Medallions with pineapple ginger sauce

Spicy Goat Cheese Pops rolled in crumbled bacon and chopped nuts, served with jalapeño jam

Cranberry Goat Cheese Pops rolled in crumbled bacon and chopped nuts, served with fig jam

Mini Wild Mushroom and Grilled Cheese Sandwiches

Naan Bread Mushroom Bruschetta



Appetizers – \$46.20 per dozen

Beef Wellingtons with mushroom duxelles

Crab Cakes with remoulade sauce and fresh lemon

Hibachi Steak Skewers with Asian BBQ sauce

Steak Satay with teriyaki glaze

Ancho Chili Beef Skewers with chimichurri dipping sauce

Grilled Shrimp and Zucchini Skewers served chilled with basil garlic aioli

Wild River Salmon Risotto Cakes with sun-dried tomato aioli

Carving Boards

Chilled Beef Tenderloin Board
Thin sliced grilled beef tenderloin cooked medium rare and served with caramelized onions, gherkins, creamed horseradish, and three dozen rolls
Serves 20-25 Market Price

Apricot Glazed Turkey Board
Sweet and sliced turkey served with dried apricots, dried pears, and roasted tri-colored carrots accompanied by apple chutney and sage thyme mustard
Serves 20-25 \$183.75

Appetizers for Grazing Stations

Spinach and Artichoke Crock
A delicious blend of spinach, artichoke hearts, Parmesan, and mozzarella cheese accompanied by crostini and breadsticks
Serves 15-18 \$63.50
With crab meat \$109.70

Chopped Kale and Artichoke Dip
A delicious blend of chopped kale, artichoke hearts and Asiago cheese accompanied by crostini and breadsticks
Serves 15-18 \$63.50
With crab meat \$109.70

Harvest Bread Bowl Spinach Dip
Harvest bread bowl filled with spinach dip and served with carrots, celery, and bread cubes
Serves 15-18 \$63.50

Salmon Puppies served with a spicy dill sauce

Southwestern Grilled Shrimp with avocado lime aioli

Bacon Wrapped Shrimp with citrus BBQ sauce or chipotle honey glaze

Bacon Wrapped Sea Scallops

Bacon Wrapped Dates with red pepper aioli dipping sauce

Prosciutto Wrapped Dates filled with gorgonzola mousse

Tuscan Flank Steak Board
Italian spiced flank steak served with pickled vegetables accompanied by chimichurri sauce and fig mustard
Serves 20-25 Market Price

Charcuterie Board
Pepper jack, sliced cheddar, Manchego, Parmesan, peppered salami, prosciutto, capicola, dried and fresh berries, cherry tomatoes, grapes, baguette, crackers, olives, pickles, and peppers
Serves 12-15 \$172.70

Wings
Traditional or boneless 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
Refried beans, scallions, tomato, sour cream, olives, guacamole, cheddar and jack cheeses, and salsa accompanied by crispy tri-colored tortilla chips
Serves 15-18 \$69.30

Homemade Potato Chips
With our famous caramelized onion dip
Serves 15-18 \$57.80

Chorizo Stuffed Dates wrapped with bacon with tomatillo sauce

Peppercorn Roasted Beef Tenderloin Crostini with herbed cheese and caramelized onions

Smoked Salmon Crostini with herbed cheese and fresh dill

Smoked Brisket Sliders topped with a pickle chip

Mini Falafel Cups with eggplant tapenade and a tzatziki crème

Crab Stuffed Mushroom Caps

Honey Glazed Ham Board
Glazed and thin sliced ham with grilled pineapple and orange wedges accompanied by hot and sweet mustard
Serves 20-25 \$134

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

Focaccia Pizza
Traditional Tomato, basil, and roasted garlic
Vegetable 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 Grilled chicken, grilled peppers, onions, jack cheese, and a spicy sauce
\$37.80 per dozen (two dozen minimum per flavor)

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
\$39 per dozen (two dozen minimum per flavor)



Party Platters

Farmer's Market Vegetable Basket

A bountiful display of the freshest seasonal vegetables with smoked tomato and caramelized onion dips
Small - Serves 15-18 \$57.75
Large - Serves 20-25 \$89.25

Grilled and Chilled Asparagus Platter

Served with a tomato basil relish, crispy bacon, and crumbled blue cheese
Serves 15-18 \$59.25

Grilled and Chilled Vegetable Platter

Seasonal vegetables including peppers, portobello mushrooms, zucchini, carrots, asparagus, and squash with a balsamic reduction
Small - serves 12-15 \$63
Large - serves 20-25 \$94.50

Grilled and Chilled Root Vegetable Platter

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 \$68.25
Large - Serves 20-25 \$99.75

Caprese Platter

Sliced tomatoes, fresh mozzarella, basil, and chardonnay vinaigrette dressing with garlic crostini
Small - Serves 15-18 \$63.50
Large - Serves 20-30 \$110.75

Domestic Cheese Basket

Domestic cheeses with French bread and crackers
Small - Serves 15-20 \$88
Large - Serves 30-40 \$124

Imported Cheese Basket

Imported Cheeses with French bread and crackers
Small - Serves 15-20 \$104
Large - Serves 30-40 \$150.20

Fresh Fruit and Cheese Basket

Domestic cheeses and fresh, seasonal fruit accompanied by French bread and crackers
Small - Serves 15-20 \$88
Large - Serves 30-40 \$124

Wheel of Brie

Topped with raspberry or apricot preserves and toasted almonds; served with crackers, bread, grapes, and strawberries
Serves 20-30 \$82.50

Baked Brie en Croute

Served with crackers, French bread, and apricot jam
Serves 30-40 \$86.60

Chilled Poached Salmon Platter

One dozen salmon filets served with cucumber, dill sauce, and lemon
Market Price

Citrus and Thyme Grilled Salmon Platter

One dozen marinated, seasoned, and grilled salmon filets
Market Price

Fresh Shrimp Platter

Traditional, blackened, or Cajun 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

Roasted red pepper, roasted garlic, and sun-dried tomato hummus; served with toasted pita chips and sesame breadsticks
Serves 20-30 \$84

Mediterranean Trio

Hummus, baba ghanoush, and mixed olives served with pita
Serves 20-24 \$78

Mediterranean Basket

Baba ghanoush, hummus, tabbouleh, feta, marinated artichoke hearts, stuffed olives, roasted red peppers, marinated mushrooms, and pita chips
Serves 20-30 \$202.10

Falafel Appetizer Platter

Hummus, Jerusalem salad, shredded lettuce, tahini, harissa, mini pitas, and pita chips
Serves 20-30 \$94

Bruschetta Spread

Plum tomatoes, roasted garlic, and Parmesan served with toasted crostini
Serves 20-30 \$68.25

Chips, Salsa, and Guacamole

Tri-colored chips served with freshly made pico de gallo and guacamole
Serves 20-30 \$75.10

Heirloom Tomato Pie

Flaky crust with multiple layers of heirloom tomatoes with fontina and Parmesan cheese
Serves 10-12 \$68.25

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 \$96
Large - Serves 30-40 \$173

Vegetarian Antipasto Platter

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 \$84
Large - Serves 30-40 \$151

Deli Platter

A choice of 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
\$14.65 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

Grilled Vegetable, 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 mayonnaise

Corned Beef, sauerkraut, Swiss, and thousand island dressing

Smoked Chicken, pepper jack, roasted red pepper, lettuce, scallion, and BBQ ranch dressing

Turkey Club, bacon, tomato, cucumber, lettuce, and mayonnaise

Small - 32 pieces \$72 (choose up to two flavors)

Large - 64 pieces \$140 (choose up to three flavors)



Green Salads

Pear Tree Signature Salad

Mixed greens, gorgonzola, poached pears, toasted pine nuts, plum tomatoes, and sherry shallot vinaigrette

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

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 \$78

Large Serves 16-18 \$128

Hel's Fabulous Chopped Salad

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 \$128

Orchard Chopped Salad

Chopped romaine, baby spinach, gorgonzola, shaved apples and pears, walnuts, dried cranberries, and raspberry vinaigrette

Small Serves 8-10 \$78

Large Serves 16-18 \$128

Georgian Pecan Salad

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

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Steak Salad

Seasonal mixed greens, sliced ribeye, crumbled gorgonzola, fresh tomatoes, roasted corn, radishes, crispy fried onions, and horseradish dressing

Small Serves 8-10 \$94

Large Serves 16-18 \$159.80

Greek Pleasure Salad

Mixed lettuces, feta, tomatoes, cucumbers, pepperoncini, Kalamata olives, and oregano vinaigrette

Small Serves 8-10 \$78

Large Serves 16-18 \$128

California Classic Cobb Salad

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

Small Serves 8-10 \$78

Large Serves 16-18 \$128

North Side Cobb Salad

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

Small Serves 8-10 \$75.10

Large Serves 16-18 \$115.50

Strawberry Salad

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

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Wagner Spinach Salad

Baby spinach, crumbled blue cheese, caramelized onion, sliced strawberries, candied walnuts, and poppyseed dressing

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Caesar Grilled Chicken Raspberry Salad

Baby lettuces, grilled chicken, fresh raspberries, grilled jicama, sugar snap peas, crispy walnuts, and raspberry vinaigrette

Small Serves 8-10 \$78

Large Serves 16-18 \$128

Apple Pecan Salad

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

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Blueberry and Orange Mesclun Salad

Baby lettuces, California Monrchet, orange, raspberries, toasted sunflower seeds, grape tomatoes, and citrus vinaigrette

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Mixed Berry Salad

Baby greens, blueberries, raspberries, blackberries, candied pecans, goat cheese, red onions, and raspberry vinaigrette

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Fresh Baby Lettuces Salad

Baby lettuce, feta cheese, Kadota fig, grilled red onion, roasted cherry tomato, and lemongrass balsamic vinaigrette

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Chopped Kale, Brussels Sprouts, and Red Cabbage Salad

Matchstick carrots, red peppers, and lemon vinaigrette

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Tossed Salad Bowl

Mixed greens, cucumber, tomato, red onion, peppers, cabbage, and croutons with choice of ranch dressing, balsamic vinaigrette, or lemon vinaigrette

Small Serves 8-10 \$52.50

Large Serves 16-18 \$84

Caesar Salad

Romaine lettuce, Parmesan, croutons, and Caesar dressing

Small Serves 8-10 \$52.50

Large Serves 16-18 \$84

South of the Border Salad

Romaine lettuce, black beans, corn, chopped tomatoes, tortilla crisps, and chipotle ranch

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Southwest Salad

Romaine, grilled chicken, tortilla strips, julienned carrots, cucumber, julienned peppers, roasted corn, red onion, tomatoes, green onion, and citrus lime vinaigrette

Small Serves 8-10 \$78

Large Serves 16-18 \$126

Frisée and Belgian Endive Salad

Frisée, endive, naval orange segments, radishes, almonds, and citrus vinaigrette

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75

Crunchy Noodle Salad

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

Small Serves 8-10 \$78

Large Serves 16-18 \$128

Asian Salad

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 \$128

Fresh Spinach Salad

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

Small Serves 8-10 \$63

Large Serves 16-18 \$99.75



Pasta and Grain Salads

The Bow Tie Salad

Bow tie pasta, julienned red and yellow peppers, baby peas, red onions, portobella mushrooms, and sherry shallot vinaigrette
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Corfu Pasta Salad

Cavatappi pasta, feta, fresh spinach, sun-dried tomatoes, Kalamata olives, and Dijon vinaigrette
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Asian Noodle Salad

Rice pad Thai noodles, scallions, red peppers, baby corn, cilantro, snow peas, bean sprouts, water chestnuts, and sesame peanut sauce
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

North Shore Orzo Salad

Orzo pasta, mozzarella, fresh garlic, fresh basil, tomatoes, red onion, mixed greens, and balsamic vinaigrette
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Bibimbap Grain Salad

Quinoa, wheatberry, farro, sautéed kale, shiitake mushrooms, pickled daikon, and Korean chili sauce
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Primavera Orzo Salad

Orzo, diced grilled vegetables, and fresh herbs
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Michigan Harvest Salad

Wild rice, dried cranberries, apricots, toasted pecans, scallions, and cranberry herb vinaigrette
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Tortellini Salad

Cheese tortellini, artichoke hearts, sun-dried tomatoes, toasted pine nuts, basil, and pesto
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Tabbouleh Salad

Cracked wheat bulgur, chopped parsley, tomatoes, onion, mint, and lemon olive oil
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Capellini Salad

Roasted garlic, virgin olive oil, sun-dried tomatoes, California Montrachet, and fresh basil chiffonade
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Hel's Famous Pasta Salad

Seasonal vegetables, two cheeses, sun-dried tomatoes, and raspberry vinaigrette
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Roasted Root Vegetable Couscous

Carrots, onions, Jicama, and creamy oregano dressing
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Traditional Couscous

Couscous, feta, pine nuts, tomato, basil, lemon, and olive oil
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60

Asian Pasta Salad

Red pepper linguine, soba noodles, ginger, sesame, snow pea, mushrooms, and sesame ginger vinaigrette
Small - Serves 15-20 \$69.30
Large - Serves 30-40 \$124.60



Deli and Specialty Salads

California Chicken Salad

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

Small - Serves 15-20 \$78.75

Large - Serves 30-40 \$141.75

North Side Chicken Salad

Grilled chicken breast, celery, red onion, and mayonnaise

Small - Serves 15-20 \$78.75

Large - Serves 30-40 \$141.75

North Side Tuna Salad

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

Small - Serves 15-20 \$79.80

Large - Serves 30-40 \$143.65

Home Style Potato Salad

Red skin potatoes, celery, onions, and mayonnaise

Small - Serves 15-20 \$56.25

Large - Serves 30-40 \$101.15

Salmon Salad

Salmon, capers, dill, and mayonnaise

Small - Serves 15-20 \$80.85

Large - Serves 30-40 \$145.60

Egg Salad

Hard boiled eggs, celery, onions, and mayonnaise

Small - Serves 15-20 \$63.25

Large - Serves 30-40 \$113.75

Broccoli Salad

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

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$122.85

Avocado Chicken Salad

Roasted chicken, red onions, red peppers, avocado, and sour cream

Small - Serves 15-20 \$83.75

Large - Serves 30-40 \$151.75

Grilled Parisian Redskin Potato Salad

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

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$122.85

Pear Tree Club Med Salad

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

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$122.85

Caprese Salad

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

Small - Serves 15-20 \$63.25

Large - Serves 30-40 \$113.75

Heirloom Tomato Salad (Seasonal)

Shallots, capers, and sweet basil vinaigrette

Small - Serves 15-20 \$63.25

Large - Serves 30-40 \$113.75

Creamy Coleslaw

Green cabbage, red cabbage, carrots, and coleslaw dressing

Small - Serves 15-20 \$47.25

Large - Serves 30-40 \$85.05

Creole Coleslaw

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

Small - Serves 15-20 \$47.25

Large - Serves 30-40 \$85.05

Fresh Mozzarella and Fruit Salad

Chopped mint garnish

Small - Serves 15-20 \$63.25

Large - Serves 30-40 \$113.75

Corn Salad

Avocado, roasted peppers, and red wine vinaigrette

Small - Serves 15-20 \$63.25

Large - Serves 30-40 \$113.75

Israeli Salad

Heirloom tomatoes, English cucumbers, chopped parsley, and green goddess dressing

Small - Serves 15-20 \$56.25

Large - Serves 30-40 \$101.15

Tomato, Cucumber, and Onion Salad

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

Small - Serves 15-20 \$56.25

Large - Serves 30-40 \$101.15

Beet and Fennel Salad

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

Small - Serves 15-20 \$56.25

Large - Serves 30-40 \$101.15

Basil Cream Potato Salad

Red skin potatoes, shallots, capers, and tangy basil cream mayonnaise

Small - Serves 15-20 \$56.25

Large - Serves 30-40 \$101.15

Fingerling Potato Salad

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

Small - Serves 15-20 \$56.25

Large - Serves 30-40 \$101.15

Star Slaw

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

Small - Serves 15-20 \$47.25

Large - Serves 30-40 \$85.05

Hearts of Palm Salad

Asparagus spears, hearts of palm, tear drop tomatoes, sprouts, and raspberry vinaigrette

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$122.85

Panzanella Salad

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

Small - Serves 15-20 \$68.25

Large - Serves 30-40 \$122.85

Watermelon Salad

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

Small - Serves 15-20 \$63.25

Large - Serves 30-40 \$113.75



Sandwiches - Make 'Em Mini Cold Sandwiches – Small \$68 (16 count, 2 varieties), Large \$130 (32 count, 3 varieties)

Roast Beef and Brie

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

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, cucumber, lettuce, and roasted garlic mayonnaise on tomato focaccia

Honey Smoked Turkey

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

Caprese

Sliced prosciutto, fresh mozzarella, Roma tomato, basil, and balsamic reduction on tomato focaccia

Turkey and Bacon

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

Smoked Country Ham

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

North Side Tuna Salad

Tuna salad, lettuce, and tomato on mini croissant

The Classic Deli

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

Border Chicken

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

Grilled Chicken

Grilled chicken, Gouda, lettuce, and chipotle mayonnaise on ciabatta roll

Tuscan Chicken

Grilled chicken, Swiss, mozzarella, caramelized onion, roasted red pepper, arugula, and sun-dried tomato pesto on ciabatta 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 Panini

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

Portobello Delight

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

Bruschetta

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

Red Pepper Bruschetta

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

Wraps - Small \$73.50 (18 count, 2 varieties), Large \$144 (36 count, 3 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, 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

Breaded chicken, 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 tortilla

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

Grilled Vegetable

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

Honey Ham

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



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

Santa Fe Chicken

Oven roasted chicken breast seasoned with mild chilis, cilantro, and lime
\$8.40

Chicken Piccata

Pan fried chicken breast in a lemon caper sauce
\$8.40

Chicken Forever

Marinated and grilled chicken breast in a light sauce of fresh rosemary, shallots, white wine, and mushrooms
\$8.40

Apricot Chicken

Apricot and balsamic marinated chicken breast topped with apricots, toasted almonds, scallions, and balsamic glaze
\$8.40

Chicken Parmesan

Breaded chicken breast topped with marinara sauce, fresh basil, and provolone cheese
\$8.40

Pulled BBQ Chicken

Slow cooked shredded chicken in our tangy barbecue sauce, served with rolls and pickles
\$8.40

Chicken Marsala

Pan fried, boneless, chicken breast in a Marsala sauce with mushrooms
\$8.40

Sweet Ginger and Soy Glazed Chicken Breast

Grilled chicken breast marinated in teriyaki and served with grilled pineapple
\$8.40

Sonoma Chicken

Oven roasted chicken in a sauce of olive oil, garlic, white wine, mushrooms, artichokes, diced tomatoes, herbs, and cream
\$8.40

Bourbon BBQ Glazed Grilled Chicken

Chicken breast grilled with our house-made barbecue sauce
\$9.40

Spinach and Herb Goat Cheese Stuffed Chicken

Pan fried stuffed chicken breast topped with Parmesan cheese
\$10.20

Wild Rice Stuffed Chicken Breast

Served with a tarragon cream sauce
\$10.20

Stuffed Chicken Florentine

Pan fried chicken breast stuffed with spinach and cheese, topped with a sun-dried tomato cream sauce
\$10.20

Mango BBQ Glazed Grilled Chicken

Chicken breast grilled with our house-made mango barbecue sauce and topped with mango
\$9.40

Lemon Basil Chicken

Breaded chicken breast encrusted with basil and thyme in a lemon basil sauce
\$8.40

Chicken Milanese

Pan fried chicken breast topped with arugula, roasted tomatoes, and Parmesan cheese with a balsamic glaze
\$9.40

Bone-In Chicken

Roasted bone-in chicken breast simmered with brown sugar, garlic, and lemon juice
\$9.40

Chicken Toscana

Pan fried chicken breast in a sauce of black olives, balsamic vinegar, plum tomatoes, and capers
\$9.40

Chicken Saltimbocca

Boneless breast of chicken stuffed with prosciutto and spinach pan-fried and topped with a sage lemon cream sauce
\$9.40

Aegean Chicken

Oven roasted chicken breast with rosemary, white wine, garlic, shallots, artichokes, and black olive in a lemon honey sauce
\$8.40

Leek Shallot Chicken

Oven roasted chicken breast with leeks and shallots in a Riesling cream sauce
\$8.40

Pecan Crusted Chicken

Pan fried chicken breast coated in crushed pecans in a honey bourbon sauce
\$9.40

Turkey Roulades

Sliced turkey breast rolled with poached cranberry, wilted spinach, fig, apple stuffing, and cranberry ginger chutney
\$10.20

Citrus Sage Turkey Breast

Hand carved turkey breast slow roasted in a citrus sage marinade
\$9.40

Stuffed Chicken Breast

Oven roasted chicken breast stuffed with fig, pear, and apple bread stuffing; served with golden raisins and apple cider glaze
\$10.20

Stuffed Bruschetta Chicken

Roasted chicken breast with mozzarella and basil, topped with bruschetta topping and balsamic drizzle
\$10.20

Fried Chicken

Marinated in buttermilk and fried golden brown
Whole (8 piece) \$28
All white (4 breasts) \$29.40

Chicken Fajitas

Marinated and grilled chicken breast; served with rice, beans, onions, peppers, cheese, sour cream, salsa, and flour or corn tortillas
\$19.90

Grilled Chicken Paella

Diced grilled chicken, chorizo, vegetables, and rice
\$58 (Serves 4-6)



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

Beef Brisket

Traditional beef brisket slow roasted with aromatic vegetables and herbs
\$12.90

BBQ Flat-Iron Steak

Bourbon BBQ grilled skirt steak with roasted shallots
\$19.60

Roasted Tomato and Onion Sirloin

Seared and pan-roasted with fresh garlic, onions, and herbs. Served with roasted tomato and onion relish
\$16.90

Steak Fajitas

Tender strips of marinated and grilled skirt steak; served with rice, beans, onions, peppers, cheese, sour cream, salsa, and flour or corn tortillas
\$24.90

Flank Steak

Grilled and served with a chimichurri sauce
\$17.80

Kung Pao Beef

Savory sliced beef with peppers, water chestnuts, and scallions in a spicy glaze
\$12.80

Not Your Mom's Meatloaf

Served with rosemary mushroom demi-glaze
\$9.40

Chopped Sirloin

Grilled and chopped sirloin topped with caramelized onions and sautéed mushrooms
\$12.80

Smoked BBQ Beef Brisket

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

BBQ Skirt Steak

Marinated and char-grilled skirt steaks. Served with grilled onions and French rolls
\$19.90

Sake-it-to-Me Skirt Steak

Sake soy marinated and grilled skirt steak
\$19.90

Beef Burgundy

Medallions of beef tenderloin, sautéed mushrooms, and red wine sauce
\$19.90

Beef Barbacoa

Tender, juicy, and spicy beef slow cooked to perfection; served with rice, beans, onions, peppers, cheese, sour cream, salsa, and flour or corn tortillas
\$19.90

Pepper Steak

Assorted sliced peppers and flank steak seasoned and served with garlic, onion, and soy sauce
\$16.90

Beef Short Ribs

Braised short ribs with au jus, carrots, celery, onions, and garlic
\$12.80

Filet of Beef al Forno

Encrusted with gorgonzola cheese and grilled to perfection with a wild mushroom sauce
\$19.80

Caesar Encrusted Beef Tenderloin

Coated with Parmesan and panko breadcrumbs, roasted and served with a brandy and mustard cream sauce
\$19.80

Delmonico Steak

Traditionally prepared 8 oz ribeye steak, grilled and served with balsamic cipollini onions and a port wine reduction
\$24.65

Traditional Ground Beef Chili

Served with cheese, onions, and sour cream
\$52.80 per pan (serves 4-6)

Smoked Brisket Chili

Served with cheese, onions, and sour cream
\$62.80 per pan (serves 4-6)



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

Pulled Pork

Roasted, pulled, and slow cooked in our house-made barbecue sauce with rolls and pickles
\$9.40

Pepper Berry Pork Tenderloin

Grilled pork tenderloin in a pepper berry marinade with garlic, tomatoes, and white wine
\$12.70

Lemon Blueberry Pork

Grilled pork tenderloin with charred lemon blueberry sauce
\$12.70

Pork Chops

Grilled and served with an apple brandy butter
\$12.70

Apple Pork Tenderloin

Roasted with a Dijon coating with apples and onions
\$12.70

Traditional Pork Tenderloin

Roasted with mustard and horseradish crust and balsamic reduction
\$13.80

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

Grilled and served with a peppercorn reduction sauce
Market Price

Root Beer Ribs

Smoked baby back ribs, grilled and basted with our sweet and savory root beer barbecue sauce
\$14.65 Half Slab
\$31.45 Full Slab

Korean BBQ Ribs

Baby back ribs in our famous Korean barbecue sauce
\$14.65 Half Slab
\$31.45 Full Slab

Baby Back Ribs

Home-smoked baby back ribs, grilled and basted with tangy barbecue sauce
\$14.65 per half slab
\$31.45 per full slab

Italian Sausage

Simmered with roasted peppers in marinara sauce
\$58 per pan (serves 4-6)

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



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

Pan-Seared Salmon

With caramelized onions and sautéed garlic spinach
\$12.90

Southwest Grilled Salmon

With avocado and tangerine salsa
\$12.90

Teriyaki Glazed Salmon

With sesame seeds and wilted bok choy
\$12.90

Citrus Salmon

Served with mango chutney
\$12.90

Balsamic Marinated Grilled Salmon

With red and yellow tomato salsa
\$12.90

Pecan Encrusted Salmon

Roasted pecan coated and pan-fried, served with ginger and pineapple relish
\$12.90

Mustard Maple Salmon

Maple and mustard glazed and grilled salmon, accompanied by crispy leek garnish
\$12.90

Grilled and Chilled Garlic Salmon Filet

Served with lemon Parmesan vinaigrette
\$12.90

Lemon Parmesan Tilapia

with a Parmesan lemon crust and lemon wheel garnish
\$11.50

Grilled Tilapia

Served with roasted tomatoes and sweet corn relish
\$12.90

Pan-Fried Tilapia Filet

Served with diced olives, capers, tomatoes, and olive oil
\$12.90

Tilapia Diablo

Sautéed with butter, chipotle adobo sauce, and cilantro
\$12.90

Fish Tacos

Choice of grilled tilapia fillets or shrimp with shredded cabbage, pico de gallo and spicy citrus avocado salsa with corn tortillas
\$12.90

Sautéed Garlic Shrimp

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

Grilled and Chilled Shrimp Kabobs

With cilantro pesto sauce
\$16.75

Macadamia Mahi Mahi

Mahi Mahi filets encrusted with macadamias and walnuts, sautéed, and accompanied by mango salsa and lime beurre blanc
\$14.60

Crispy White Fish

Pan-fried skin on with remoulade sauce
\$12.90

Stuffed Sole

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

Trout Amanda

Sautéed golden brown and topped with golden raisins, toasted almonds, and brown butter
\$16.40

Sea Bass, Halibut, or Pike

Substitute for any of the above preparations

Market Price



Vegetarian Entrées - All items are by the pan and serve 4-6, \$48 per pan. Plant-based proteins available, please discuss with your event planner for details!

Cashew Korma

Over potato-lentil pilaf, Asian eggplant, tomatoes, kohlrabi, and 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

Cajun Extra Firm Mu Tofu

Seared with nutritional yeast and Cajun spices, served with wilted spinach

Eggplant Timbale

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

Eggplant Parmesan

Breaded eggplant topped with marinara sauce, fresh basil, and provolone cheese
\$8.40 per serving (minimum of 8)

Vegetable Napoleon

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

Vegetable Lasagna Rotolare

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

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



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

Baked pasta with Pear Tree's special cheddar cheese sauce and topped with toasted breadcrumbs
\$42

White Macaroni and Cheese

Parmesan, mozzarella, and Gouda with fresh chopped herbs
\$42

Vegetable Lasagna

Grilled vegetables, layers of pasta, cheese, and marinara sauce
\$52

Meat Lasagna

Fresh ground beef, tomatoes, herbs, layers of pasta, cheese, and Bolognese sauce
\$58

Stuffed Shells

Three cheese filled shells with herbs, spinach, tomato, roasted garlic, and basil sauce
\$58

Pear Tree's Famous Penne

Penne, sherry cream, cherry tomatoes, and broccoli
\$42

Orecchiette Carbonara

Bacon, cream, Parmesan, and baby peas
\$48

Artichoke Arugula Pesto Orecchiette

Orecchiette, house-made artichoke and arugula pesto, peas, and Parmesan
\$48

Orecchiette Pomodoro

Baby peas, eggplant, zucchini, yellow squash, sun-dried tomatoes, and tomato-basil sauce
\$42

Fettuccini Alfredo

Parmesan, rosemary, white wine, and Alfredo sauce
\$42

Spinach and Mushroom Penne

Portobello mushrooms, sun-dried tomatoes, spinach, and mushroom cream sauce
\$42

Three Cheese Tortellini

Tortellini, grilled chicken, fresh spinach, basil, and sun-dried tomato cream
\$58

Strozzapreti Pasta

Crumbled sausage, portobello mushrooms, crispy prosciutto, and mushroom cream sauce
\$58

Ziti with Chicken

Grilled chicken, wilted spinach, wild mushrooms, and mushroom cream sauce
\$58

Tagliatelle

Tagliatelle, truffle oil, and tomato mushroom asparagus ragout
\$48

Orecchiette with Grilled Vegetables

Orecchiette, grilled vegetables, and vodka sauce
\$42

Pasta Milano

Cavatappi pasta, mushrooms, fresh spinach, roasted red peppers, and a pesto cream sauce
\$48



House-Made Soups - All orders are by the quart or per serving

Tomato Basil

Chicken Wild Rice

Matzo Ball

Lentil

Butternut Squash

Vegetable

Minestrone

Broccoli Cheddar

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, \$34.70 per pan

Vegetables

Asian Stir-fried Vegetables

Assorted Oven Roasted Vegetables

French Green Beans with toasted almonds

Baby Carrots with lemon butter

Creamed Spinach

Balsamic Grilled Vegetables

Maple Glazed Baby Carrots

Sautéed Pesto Zucchini

Steamed Broccoli with lemon zest

Sugar Snap Peas with citrus butter

Roasted Wild Mushrooms

Balsamic Roasted Cauliflower

Roasted Butternut Squash

Braised Red Cabbage

Buttered Corn on the Cob

Grilled or Steamed Asparagus

Cauliflower Gratin with Swiss cheese

Crispy Cauliflower with capers and breadcrumbs

Oven Roasted Root Vegetables

Brown Sugar Glazed Baby Carrots

Green Beans in a red onion and mustard seed vinaigrette

Roasted Brussels Sprouts

Asparagus Gremolata topped with lemon zest, fresh garlic, and flat Italian parsley

Starches

Lyonnais Potatoes

Oven Roasted Redskin Potatoes

Mashed Potatoes with rosemary and garlic

Mashed Sweet Potatoes

Parsley Potatoes

Rice Pilaf with fresh herbs

Mixed Wild Rice

Truffled Mashed Potatoes

Those Potatoes with cheddar, sour cream, and crumbled bacon

Aztec Rice

Jasmine Rice

Triple Cheese Au Gratin Potatoes

Couscous

Tri-Colored Roasted Potatoes

Baked Potato (eight per pan)

Tater Tots

Lime Scented Quinoa and Wild Rice

Horseradish Mashed Potatoes

Roasted Rosemary Potatoes

"Loaded" Mashed Potatoes with bacon, cheddar, and chives

Couscous with grilled vegetables

Cheesy Hash Browns

Herb Buttered Egg Noodles

Steamed Brown Rice

Long Grain and Wild Rice with pecans and dried wild cherries

Parmesan Truffle Orzo

Orzo with Tomatoes and Spinach

Lemon and Olive Oil Orzo with arugula, ricotta, and lemon vinaigrette



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

Quiche or Frittata

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

Ham and Cheese cheddar cheese

Provencal tomatoes, artichoke hearts, basil, and mozzarella cheese

Spinach caramelized onions, tomatoes, and Gruyere

Bacon and Cheddar

Prosciutto and Arugula

Or create your own!

\$34.70 for 8 slices

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
\$34.50 per strata

Cheese Blintz Soufflé

Served with strawberry sauce and sour cream
\$46.20 per pan

Hel's Orange Blintz Souffle

garnished with fresh sliced strawberries
\$46.20 per pan

French Toast Casserole

Thick white bread, cream cheese, eggs, cream, and berries baked into a casserole with syrup
\$34.70 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, or biscuit
\$6.50 (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
\$6.50 each (one dozen minimum)

Individual Frittatas

\$46.20 per dozen

Orange and Pecan French Toast Casserole

Sourdough bread, cream cheese, eggs, cream, orange liquor, pecans, and syrup
\$40.40 per pan

Pear, Apple, and Cinnamon French Toast Casserole

Sourdough bread, apples, pears, cream cheese, eggs, cream, cinnamon, and syrup
\$40.40 per pan

Crème Brulé French Toast

Freshly baked challah soaked in brown sugar egg batter and baked to golden brown with caramel sauce
\$40.40 per pan

Tortilla Española

Baked egg and potato casserole with red pepper and caramelized onion
\$34.70 per pan

Vegetable Breakfast Strudel

Fresh vegetables and cheddar cheese folded with lightly scrambled eggs in a delicate phyllo pastry
\$34.50 per 2 strudels (serves 8-10)

Ham and Swiss Breakfast Strudel

Honey baked ham and Swiss folded with lightly scrambled eggs in a delicate phyllo pastry
\$34.50 per 2 strudels (serves 8-10)

Traditional Corned Beef Hash

Chopped corned beef with sautéed potatoes, onions, and peppers
Serves 8-10 \$52.50

Assorted Chia Cups

Chia super seeds soaked in coconut milk; choice of plain, chai, cocoa, mango, raspberry, matcha green tea
\$6.50 each (one dozen minimum)

Individual Oatmeal Cups

\$4.30 each

Greek Yogurt

\$3.50 each

Yogurt Parfaits

Greek yogurt with granola and fresh fruit
\$6.50 each

Noodle Kugel

Traditional sweet kugel with egg noodles and a crunchy topping
\$34.70 per pan

Potato Kugel

Traditional sweet kugel with ground potatoes
\$34.70 per pan

Whole Decorated Salmon

Whole salmon presented with cucumber, dill sauce, lemons, and fresh dill
Serves 20-30 Market Price

Nova Lox Platter

With mini bagels, tomatoes, cucumbers, onions, fresh lemon, and capers
Small Serves 8-10 \$104
Large Serves 16-24 \$173.30
Extra Large Serves 30-40 \$289

Ham and Swiss Feuille

Grilled honey mustard glazed ham and Swiss wrapped in delicate puff pastry with cranberry apple chutney
\$34.50

Breakfast Meats – \$46.20 per pan

Bacon

Sausage Links

Sausage Patties

Sliced Grilled Ham

Turkey Sausage

Turkey Bacon

Breakfast Potatoes – \$34.50 per pan

Shredded Hash Browns

Lyonnais Potatoes

Country Breakfast Potatoes

Bagels

Assortment of plain, egg, onion, poppy seed, and sesame seed
Mini \$15.40/dozen
Whole \$25.90/dozen

Cream Cheese

Plain \$5.20/pound

Flavored \$6.40/pound

Chive, smoked salmon, vegetable, cinnamon, or strawberry

Croissants

Fresh and flaky, served with assorted jams, preserves, and Nutella
\$17.30/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 – \$22.80 per dozen

Seven Layer Bars
Pecan Pie Squares
Apricot Almond Bars
Raspberry Bars
Lemon Bars

Assorted Brownies:
Fudge
Chocolate Frosted Fudge
Rocky Road
S'mores

Blondies
Chocolate Chip Cheesecake Square
Fruit Topped Cheesecake Square

Anytime Cookies – \$19.80 per dozen

Tollhouse Style Chocolate Chip
M&M

White Chocolate Chip
Double Chocolate Chip

Oatmeal Raisin

Petite Sweets – \$21.60 per dozen

Petite Éclairs

Chocolate Dipped Cream Puffs

Petit Fours

Petite Tarts – \$26.20 per dozen

Espresso Chocolate Tartlets
Chocolate Tartlets
Caramel Tartlets

Lemon Tartlets
Fruit Tartlets
Apple Tartlets

Pecan Tartlets
Sour Cherry Tartlets
Key Lime Tartlets

Other Desserts Options

Cupcakes

Yellow, confetti, or chocolate cake with your choice of colored frosting and decorated with sprinkles
Mini - \$29.40 per dozen
Medium - \$36.75 per dozen
Jumbo- \$42 per dozen

Fresh Fruit Platter

Fresh sliced pineapple, melons, and berries beautifully displayed
Extra-Small serves 8-12 \$45
Small serves 20-30 \$76
Large serves 30-40 \$120

Specialty Cakes 10"

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

Cheesecake - 10"

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

Tarts and Tortes

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

Homemade Pie - 9"

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



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 48 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.