



Weddings by Pear Tree Catering

Thank you so much for interest in Pear Tree Catering!

We are excited that you chose us to serve you at your wedding reception. Now that we are invited, we officially invite you to view our wedding packages and have a sampling of our menus. You may choose from one of our delicious, already designed packages -or- if you had something else in mind for this special day, we are more than happy to work with you to create a custom menu that reflects your own unique style.

Please also find an outline of some of the additional expenses that go hand and hand with using a professional, licensed, and insured caterer. Sample pricing has been included to help assist you with calculating your overall expenses and determine your budget.

Should you be interested in additional wedding planning services, please consider turning to our expert event planning staff. Our creativity, resources, and years of experience make Pear Tree Catering your one stop wedding and event shop. Our wedding and event coordinators can help tend to the busy "day of the wedding" timeline of moments, leaving you to enjoy your special day with complete peace of mind.

Dedicated to continuous innovation and excellence in food service, Pear Tree is one of Chicago's premier catering and event planning companies, a tradition spanning three decades. We provide the finest quality food presented in an abundant display of artistic expression served by the best trained and friendliest staff in Chicagoland. We would love to help make your wedding everything you want it to be and more!

We look forward to working with you on this very special occasion. Please give us a call at (847)459-1100 and let's begin the planning today!



PEARTREE

Your Wedding Package will start from
\$65 to \$80 per person and will include:

Pear Tree elegantly designed food displays and dinner presentation

Your Choice of Four Hors d'Oeuvres

The Meal

Fresh warm rolls and butter, salad, entrée, starch, and vegetable

Deluxe Coffee Station

Regular, decaf and a selection of fine teas with sugar, sweetener, and cream

Premium Service Staff

All prices are subject to an 18% service charge and a 7% sales tax

Prices listed are subject to change



PEARTREE

Appetizers

Select two from each class

Class 1

Thai Chicken Salad Filo Cups

Spinach and Feta Filo Triangles

Assorted Mini Quiche

Lorraine, Florentine, or cheese

Cocktail Franks wrapped in Puff Pastry

Vegetable Eggroll

with Sweet-n-Sour Sauce

Tortellini Skewers

Grape tomato, pesto, mozzarella,
olive, and artichoke

Heirloom Tomato Bruschetta

Grilled Chicken Quesadilla

with Jack cheese and Pico de Gallo

Fried Mozzarella Sticks

Smoked Salmon wrapped Grilled Asparagus

with dill cream cheese

Filo wrapped Asparagus and Gorgonzola

with a balsamic glaze

Pear, Raspberry, and Brie Filo Cup

Quinoa and Roasted Vegetable

Mushroom Caps

with Manchego cheese

Bacon wrapped Water Chestnuts

with BBQ glaze

Crispy Chicken Pot Stickers

with sesame ginger sauce

Chicken Florentine Mushroom Caps

Grilled Steak Quesadillas

with Manchego cheese and lime sour cream

Bacon wrapped Shrimp

with chipotle honey glaze

Antipasto Skewer

with salami, mozzarella, marinated Portobello,
olive, and artichoke

Crispy Chicken Croquettes

with lemon and basil sauce

Smoked Salmon on Rye Crostini

with a pepper dill crème Fraiche



PEARTREE

Appetizers

Select two from each class

Class 2

Beef Wellingtons

with mushroom duxelle

Crab Cakes

with remoulade sauce and fresh lemon

Wild River Salmon Risotto Cakes

with sundried tomato aioli

Five Spiced Chinese Ribs

with a teriyaki glaze

Bacon wrapped Shrimp

with citrus BBQ sauce

Peppercorn Roasted Beef Tenderloin Crostini

with herbed cheese & caramelized onions

Smoked Salmon Crostini

with herbed cheese & fresh dill

Bacon Wrapped Dates

with a red pepper aioli dipping sauce

Naan Bread Mushroom Bruschetta

Butternut Squash Risotto Cake

with rare tuna and wasabi & Ponzu relish

Brie Quesadilla Bites

topped with green apple jam

Heirloom Pepper Poppers

with pepper jack cheese

Mini Wild Mushroom and Grilled Cheese Sandwiches

Bacon and Potato Latkes

with salmon tartar & crème Fraiche

Prosciutto Wrapped Dates

filled with gorgonzola mousse

Smoked Brisket Sliders

topped with a pickle chip

Hoisin Gazed Mahi Mahi Bites

Twice-Baked Sweet Potato Cakes

with sweet caramelized onions relish

Chorizo Stuffed Dates

wrapped in bacon with a tomatillo sauce

Falafel Cups

with eggplant tapenade and a tzatziki crème

Crab Stuffed Mushroom Caps



PEARTREE

Salads

Select One

Pear Tree Signature

Mixed greens with poached pears, toasted pine nuts, plum tomatoes, and crumbled gorgonzola cheese with a sherry shallot vinaigrette

Pear Tree Chopped

Chopped Romaine, grilled chicken, tubetti pasta, won ton crisps, julienne carrots, chopped crispy bacon, cucumber, garbanzo beans, red onion, tomatoes, gorgonzola cheese, green onion, and our citrus vinaigrette

Georgian Pecan

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

Mandarin Salad

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

Fresh Spinach salad

Baby spinach leaves tossed with mushrooms, chopped egg, and thinly sliced red onions in a bacon vinaigrette

Greek Pleasure

Mixed lettuces, tomatoes, cucumbers, pepperoncini, kalamata olives, and feta cheese with an oregano vinaigrette



PEARTREE

Chicken Entrees

\$57.95 per person

Chicken Piccata

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

Chicken Forever

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

Sonoma Chicken

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

Apricot Chicken

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

Chicken Parmesan

Breaded, boneless chicken breast topped with Parmesan cheese, marinara sauce, fresh basil, and provolone cheese

Chicken Marsala

Pan-fried, lightly floured boneless chicken breast with mushrooms and Marsala sauce

Wild Rice Stuffed Chicken Breast

Served with a tarragon cream sauce

Stuffed Chicken Florentine

Pan-fried, lightly breaded boneless chicken breast stuffed with spinach and cheese

Lemon Basil Chicken

Encrusted with basil, oregano, and thyme, and sautéed in virgin olive oil and topped with our lemon basil sauce

Aegean Chicken

Oven roasted chicken breast with rosemary, white wine, garlic, shallots, chopped tomatoes, artichokes, black olives, lemon, and honey



PEARTREE

Fish Entrees

\$59.95 per person

Pan-Seared Salmon

with caramelized onions and sautéed
garlic spinach

Southwest Grilled Salmon

with avocado and tangerine salsa

Teriyaki Glazed Salmon

with sesame seeds and wilted bok choy

Balsamic Marinated Grilled Salmon

with red and yellow tomato salsa

Tilapia Diablo

Sautéed with butter, chipotle adobo
sauce, and cilantro

Pan-Fried Tilapia Filet

with diced olives, capers, tomatoes, and
olive oil

Sautéed Garlic Shrimp

with Leeks, white wine, and herbs

+\$2 per person

Beef and Pork Entrees

\$63.95 per person

Beef Burgundy

Medallions of beef tenderloin
with sautéed mushrooms in
a delicious red wine sauce

+\$2 per person

Oven Roasted Ribeye

with Chianti reduction

Beef Brisket

Traditional brisket of beef slow roasted
with aromatic vegetables and herbs

Beef Short Ribs

Slowly braised short ribs with
an au jus, carrots, celery,
onions, garlic, and seasonings

+\$2 per person

Filet of Beef al Forno

Encrusted with gorgonzola cheese and
served with wild mushroom sauce

+\$2 per person

Caesar Encrusted Tenderloin of Beef

Coated with Parmesan cheese and
Panko breadcrumbs, roasted to
perfection and served with a

brandy and mustard cream sauce

+\$2 per person

Marinated and Char-Grilled Skirt Steak

with Chimichurri Sauce

Tri-color Peppercorn Crusted

Beef Tenderloin

Drizzled with an herbed demi-glace

+\$3 per person



PEARTREE

Sides

Select one vegetable and one starch

Vegetables

Wilted Spinach

with white wine and
garlic creamed spinach

French Green Beans and Shaved Carrots

with roasted shallots

Green and Yellow Beans

with Baby Carrots

Chinese Long Beans

with garlic chili sauce and
toasted sesame seeds

Baby Carrots

in lavender butter sauce

Freshly Steamed Asparagus

with lemon butter

Grilled Asparagus

Asian Stir Fry of

Seasonal Vegetables

Oven Roasted Vegetables

Oven Roasted Root

Vegetable Medley

A Medley of Winter Vegetables

Oven roasted with
olive oil and garlic

Wild Mushroom Ragout

Sautéed Pesto Zucchini

Freshly Steamed Broccoli

Sugar Snap Peas

with citrus butter

Julienne of Zucchini, Carrots, and Yellow Squash



PEARTREE

Sides

Select one vegetable and one starch

Starches

Garlic-Parmesan Red Skin Mashed Potatoes

Double Stuffed Potatoes
with butter, sour cream, and chives

Fluffy Mashed Potatoes
with garlic

Yukon Gold Potatoes
with garlic aioli

Lyonnais Potatoes
with fresh sage

Triple Cheese Au Gratin Potatoes

Whipped Horseradish Potatoes

Tri-Colored Roasted Potatoes

Truffle Mashed Potatoes

Penne Alfredo

Fusilli Pasta
with fresh sage in a mushroom
and sherry wine sauce

Long Grain and Wild Rice Pilaf

Artichoke and Asparagus Risotto

Creamy Parmesan Risotto
with wild mushrooms

Garlic Roasted Couscous
with grilled vegetables

Herbed Polenta Cakes
with wild mushrooms

Lime Scented Quinoa and Wild Rice

Jasmine Rice