



PEAR TREE

— CATERING —

Passover

Minimum 10 servings

No substitutions please but add-ons welcome

Pear Tree Package

(Our most popular package!)

Choice of 1 entrée & 2 sides per guest, includes soup & gefilte fish

23.95 per person

Gefilte fish with horseradish

Matzo ball soup

Choose One:

Oven roasted brisket of beef with Chef's special gravy

Herb roasted bone in chicken seasoned with fresh rosemary & thyme

Apricot Chicken

Apricot & balsamic marinated chicken breast, topped with julienne carrots, toasted almonds & scallions with an apricot & balsamic glaze

Lemon crusted salmon with roasted shallots, baby fennel & chives

Aegean Chicken

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

Zucchini Lasagna

Breaded zucchini cutlets with seasoned matzo meal and topped with homemade marinara sauce

Choose Two:

Home-style mashed potatoes

Oven roasted potatoes

Brown sugar glazed carrots

Green beans almandine

**ADD YOUR SEDER PLATE FOR \$12.50
ADD DESSERT FROM OUR A LA CARTE MENU**



PEAR TREE

— CATERING —

Premium Package

30.95 per person

Includes it all!

Seder Plate

Lamb shank, roasted egg, charoset, parsley and kosher salt for salt water

Gefilte fish with horseradish

Matzo ball soup

Watercress, frisee and tear drop tomatoes with blood orange vinaigrette

Choose Two:

Brisket of Beef

Oven roasted with Chef's special gravy

Bone in Chicken

Herb roasted and seasoned with fresh rosemary & thyme

Apricot Chicken

Apricot & balsamic marinated chicken breast, topped with julienne carrots, toasted almonds & scallions with an apricot & balsamic glaze

Lemon Crusted Salmon

with roasted shallots, baby fennel & chives

Balsamic Marinated Grilled Salmon

with red & yellow tomato salsa

Zucchini Lasagna

Layers of zucchini cutlets lightly breaded with seasoned matzo meal and topped with homemade marinara sauce

Beef Tenderloin

with dried cherries, oregano, matzo and herb reduction

Oven Roasted Chicken Breasts

with rosemary, white wine, garlic, shallots, chopped tomatoes, artichokes, black olives, lemon and honey with its own pan juices

Pan-Fried Whitefish (or Tilapia)

with roasted tomatoes and grilled sweet corn relish

Pan-Fried Tilapia Filet

with diced olives, capers, tomatoes and olive oil

Aegean Chicken

Oven roasted chicken breasts with rosemary, white wine, garlic, shallots, chopped tomatoes, artichokes, black olives, lemon and honey with its own pan juices



PEAR TREE

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Premium Package (Continued)

Choose Two:

- Balsamic roasted cauliflower
- Brown sugar & maple glazed baby carrots
- Fresh sage roasted wild mushrooms
- Sugar snap peas and ginger orange zested butter
- Mashed sweet potatoes with truffle butter
- Grilled assorted vegetables
- Double stuffed potatoes with boursin cheese & chives
- Green beans with matchstick carrots and grilled shallots
- Home style mashed potatoes
- Potato kugel
- Green beans almandine
- Oven roasted vegetable medley
- Roasted Brussel Sprouts
- Fruit Compote

Dessert

- Coconut macaroons
- Chocolate hazelnut macaroons



Passover Value Package

18.95 Per person

Spinach & Strawberry Salad with balsamic vinaigrette

Chicken Forever

Marinated grilled breast of chicken in a light sauce of chicken stock, olive oil, fresh rosemary, shallots, mushrooms & white wine

Grilled Assorted Vegetables

Roasted Red Skin Potatoes with Fresh Rosemary

ADD YOUR SEDER PLATE FOR \$12.50
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PEARTREE

— CATERING —

A La Carte Menus

Seder Plate

Includes lamb shank, roasted egg, charoset, parsley and kosher salt for salt water 12.50

Appetizers (by the dozen)

Sweet-n-sour meatballs 29.40

Deviled eggs 18.90

Mini scallion potato pancakes with caramelized apples 31.50

Fresh mozzarella, cherry tomato & artichoke skewer infused with garlic basil oil 31.50

Roasted vegetable ratatouille on endive leaves 25.20

Passover salmon cakes with lime sour cream 37.80

Smoked salmon and herb cheese stuffed snow peas 31.50

Olive tapenade served with matzo chips on the side 25.20

Home-smoked trout spread 26.50/qt

Soups 12.60/quart (serves 2-3)

Cream of mushroom

Tomato basil

Potato leek

Chicken with matzo balls (3 matzo balls/qt of soup)

Starters

Chopped liver with chopped eggs and onions 15.70/pint

Fresh Gefilte fish 6.95 each (6 piece minimum)

Horseradish (red or white) 8 oz. 3.10

Potato pancakes with apple sauce & sour cream 31.50/dozen

Lemon & Dill Potato Salad 9.40 /pint

Egg Salad 9.40 /pint

Tuna Salad 10.45 /pint



Salads

45.00/small (serves 8-10), 75.00/large (serves 16-20)

Arugula salad with fresh mushrooms, kalamata olives & cucumber in a light herbal dressing

Watercress, frisee and tear drop tomatoes with a blood orange vinaigrette

Spinach & strawberry salad with balsamic vinaigrette

Roasted beet salad with bibb lettuce, jicama, cucumbers & carrots with a poached pear dressing

Entrees (priced per person)

Brisket of Beef 9.40

Oven roasted with chef's special gravy slowly braised first cut brisket of beef in Chef's favorite collection of seasonings, vegetables and a special sauce

Apricot Chicken 7.30

Balsamic marinated boneless chicken breast, grilled and topped with apricots, toasted almonds and scallions

Chicken Forever 7.30

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

Cold Poached Salmon Fillets 9.40

Poached Norwegian Salmon fillets served cold with a dill & cucumber sauce

Roasted Stuffed Chicken Breast 10.45

Perfectly roasted boneless chicken breast stuffed with a mixture of herbs, spinach sun-dried tomatoes and matzo and basted in its own juices

Crisp Whitefish (when available) or Tilapia 11.50

Center cut fillets topped with a homemade roasted tomato and caper sauce

Lemon Crusted Salmon 13.60

Salmon fillet crusted and baked with lemon zest and served with a homemade fennel, herb and chive compote

Sake Soy Seared Salmon and Spinach 13.60

Salmon fillets marinated in sweet sake and soy, quickly seared and served on a bed of wilted spinach

Salmon with Nut Free Basil Pesto and Artichokes 13.60

Salmon fillets sautéed and baked, topped with basil pesto sauce with artichokes and caramelized onions

Chicken Breasts with Thyme and Leeks 10.45

Chicken Breasts perfectly baked and served with a reduction of Shiraz, thyme & leeks

Beef Tenderloin 13.60

Roasted to perfection, herbed beef tenderloin stuffed with a dried cherry, oregano and matzo crumbs

Honey Dijon Chicken Breasts 9.40

Honey and dijon mustard glazed chicken breast marinated and baked and served with its own juices

Grilled Flat Iron Steak 11.95

Marinated grilled flat iron steak sliced and served with a homemade smoked red pepper and basil sauce

Herb Roasted Whole Chicken (2lbs.) 18.95/chicken

Perfectly seasoned and baked whole roasted chicken with fresh thyme and rosemary



Sides 31.50 per pan (serves 8-10)

Balsamic roasted cauliflower
Brown sugar & maple glazed baby carrots
Fresh sage roasted wild mushrooms
Sautéed pea pods with ginger orange zested butter
Mashed sweet potatoes with truffle butter
Grilled assorted vegetables
Double stuffed potatoes with Boursin cheese & chives
Green beans & matchstick carrots with grilled shallots
Home style mashed potatoes
Potato Kugel
Green beans almandine
Roasted Brussels sprouts
Oven roasted vegetable medley
Fruit compote

Desserts

Flourless Chocolate Cake (serves 12-14) 52.50
with dark chocolate glaze
Coconut Macaroons 14.65/lb.
Chocolate Hazelnut Macaroons 14.65/lb.
Passover Brownies 14.00/dozen
Apple Slices Drizzled with Caramel 13.65/lb. (12 per lb.)
Chocolate Dipped Strawberries 3.50 each (minimum one dozen)
Dessert Shots call for flavors 50.40 per dozen
Fresh Sliced Fruit Platter small (serves 20-30) 73.50, large (serves 35-45) 115.50

The fine print...

- Delivery is available for an additional fee based on distance from Pear Tree's kitchen. Minimum order for delivery is 150.00.
- Passover orders must be placed by **12 noon 5 days prior to Passover.**
- Orders will be delivered the day before Passover. A three hour delivery window will be provided for your order. Changes to Passover orders cannot be guaranteed more than 72 hours before Passover.
- Pear Tree's credit card authorization form needs to be completed to secure reservation.