



# 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*

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 \$12.00  
ADD DESSERT FROM OUR A LA CARTE MENU**



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## 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 and 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 and lemon and honey with its own pan juices



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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
- Fruit Compote
- Roasted Brussel Sprouts

### 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 \$12.00

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## A La Carte Menus

### **Seder Plate**

Includes lamb shank, roasted egg, charoset, parsley and kosher salt for salt water 12.00

### **Appetizers (by the dozen)**

Sweet-n-sour meatballs 15.00

Deviled eggs 18.00

Mini scallion potato pancakes with caramelized apples 24.00

Fresh mozzarella, cherry tomato & artichoke skewer infused with garlic basil oil 30.00

Roasted vegetable ratatouille on endive leaves 24.00

Passover salmon cakes with lime sour cream 36.00

Smoked salmon and herb cheese stuffed snow peas 30.00

Olive tapenade served with matzo chips on the side 24.00

Home-smoked trout spread 23.00/qt

### **Soups 12.00/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 14.95/pint

Eggplant Caponata 6.50/pint

Fresh Gefilte fish 6.95 each (6 piece minimum)

Horseradish (red or white) 8 oz. 2.95

Potato pancakes with apple sauce & sour cream 24.00/dozen

Lemon & Dill Potato Salad 8.95 /pint

Egg Salad 8.95 /pint

Tuna Salad 9.95 /pint

Carrot and cucumber raita 8.95/quart



## **Salads**

**30.00/small** (serves 8-10), **60.00/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 7.95**

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 8.95**

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

### **Chicken Forever 8.95**

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 8.95**

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

### **Roasted stuffed chicken breast 9.95**

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 13.95**

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

### **Lemon crusted salmon 12.95**

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

### **Sake Soy Seared Salmon and Spinach 12.95**

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 12.95**

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

### **Chicken Breasts with Thyme and Leeks 9.95**

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

### **Beef Tenderloin 12.95**

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

### **Honey Dijon Chicken Breasts 8.95**

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 30.00 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 & match stick 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) 45.00  
with dark chocolate glaze  
**Coconut Macaroons** 13.95/lb.  
**Chocolate Hazelnut Macaroons** 13.95/lb.  
**Passover Brownies** 12.00/dozen  
**Apple Slices Drizzled with Caramel** 13.00/lb. (12 per lb.)  
**Chocolate Dipped Strawberries** 2.95 each  
**Dessert Shots** call for flavors 48.00 per dozen  
**Fresh Sliced Fruit Platter** small (serves 20-30) 75.00, large (serves 35-45) 110.00

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.