



Winter Holidays 2025



peartreecatering.com

847.459.1100

Gstarters*

Big flavors in small bites

TRUFFLE ARANCINI BALLS (v)
with tomato basil sauce
\$42

BACON WRAPPED DATES (gf, df)
with red pepper aioli
\$48

CRAB CAKES
with lemon aioli
\$48

BRIE AND CRANBERRY CHUTNEY (v)
in a phyllo shell
\$34

SPICY TUNA TARTARE** (gf, df)
served on crisp cucumber slices and
garnished with sesame seeds
\$38

LOBSTER TOASTS**
with avocado and a hint of smoky spice
\$48

KEFTA SPICED MEATBALLS
beef meatballs with spicy cilantro chutney
and tzatziki
\$42

HOLIDAY GRILLED CHEESE (v)
on sliced baguette with the perfect touch
of cranberry, Gruyere and Emmentaler
cheeses
\$42

MINI NAAN BITES (vg)
with spiced hummus and topped with
pomagranate seeds
\$34

PEPPERCORN TENDERLOIN CROSTINI
with herbed cheese and caramelized
onions
\$48

CRISPY CHICKEN POTSTICKERS
served with kimchi and honey sauce
\$42



MINI NAAN BITES



TRUFFLE ARANCINI BALLS



BRIE AND CRANBERRY CHUTNEY

*Prices per dozen with a two dozen minimum

**Items will be sent unassembled for deliveries

gf = gluten free

v = vegetarian

vg = vegan

df = dairy free

Boards and Dips

Imported Cheese Board (v)

Imported cheeses to include Brie, Swiss, Boursin, and Gouda with French bread, crackers, and dried fruit
\$88, serves 8 to 10

Fresh Shrimp Platter (gf, df)

Fresh jumbo tail-on shrimp, choose from:
Traditional with Cocktail Sauce
Red Chimichurri Shrimp with Chimichurri Aioli
Blackened Shrimp with Avocado Lime Crema
\$105, serves 8 to 10

Tenderloin Board

Sliced chilled tenderloin, sautéed mushrooms, caramelized onions, blistered tomatoes, Parmesan peppercorn spread, cranberry Dijon spread, with assorted mini rolls \$260, serves 8 to 10

Tuscan Ribeye Board

Italian spiced ribeye served with grilled asparagus, blistered grape tomatoes, shaved Parmesan, and focaccia
\$260, serves 8 to 10

Black Pepper and Lemon Asiago Dip (v)

served with pita chips and crudite
\$58, serves 8 to 10

Mini Brie en Croute (v)

with sour cherry jam, topped with candied pecans and bourbon glaze. (Will be sent prepped for deliveries with heating instructions)
\$58, serves 8 to 10

Traditional Charcuterie

Sliced cheddar, Manchego wedge, Parmesan, peppered salami, prosciutto, capicola, dried fruit, nuts, cherry tomatoes, grapes, French baguette, artisan crackers, olives, pickles, and assorted peppers
\$210, serves 12 to 15

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 drizzle
\$94, serves 8 to 10

Glazed Chicken Board

Sweet and sliced chicken served with dried apricots, dried cranberries, and roasted tri-colored carrots with mini croissants, cranberry and orange chutney, and sage mustard
\$108, serves 8 to 10



CHARCUTERIE DISPLAY

PT's Signature Hummus (v)

topped with cherry tomatoes, cucumbers, olives, onion, and fresh herbs. Served with house made pita crisps, flat bread crackers, and mini naan.
\$62, serves 8 to 10

Spinach and Artichoke Dip (v)

spinach and artichoke hearts with mozzarella and Parmesan cheeses, crostini and breadsticks
\$62, serves 8 to 10

The Main Course*

Entrees

PRIME RIB (gf)

with au jus and creamy horseradish sauce
\$86 pp

PEPPERCORN ENCRUSTED BEEF TENDERLOIN

with brandy mustard cream sauce
\$74 pp

STUFFED CHICKEN FLORENTINE

with sundried tomato cream sauce
\$49 pp

PAPRIKA CHICKEN (df)

smoky, lightly breaded chicken breast, finished with a vibrant tomato-lemon relish
\$44 pp

ROASTED SALMON FILET (gf)

with orange cranberry butter
\$53 pp

BURRATA EGGPLANT (v)

topped with our homemade tomato jam
\$38 pp



PEPPERCORN BEEF TENDERLOIN



WINTER SALAD

Salad (choose one)

TRADITIONAL CAESAR SALAD

WINTER SALAD (gf, v)

Mixed greens, arugula, pomegranate, blue cheese, candied pecans, and Champagne vinaigrette

Starch (choose one)

GARLIC MASHED POTATOES (gf, v)

LYONNAISE POTATOES (v)

TWICE BAKED POTATOES (v)

BASMATI RICE with carrots and raisins (gf, vg)

WILD RICE MEDLEY with dried cherries (gf, vg)

ORZO with Parmesan, spinach, and tomatoes (v)

Vegetable (choose one)

MAPLE ROASTED BRUSSELS SPROUTS with pancetta and cranberries (gf)

BALSAMIC ROASTED VEGETABLES (gf, vg)

GARLIC GREEN BEANS with shaved carrots (gf, vg)

CAULIFLOWER GRATIN (v)

*All entrees have a minimum of eight servings and can be increased in increments of four.
Entrees include salad, vegetable, starch, and artisan bread.

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Brunch

Start the Day Deliciously

Starters

Fresh Fruit Salad (gf, v, df)
with blood orange, honey and cinnamon dressing
\$88, serves 15 to 18

Fresh Fruit Platter (gf, vg)
with sliced melon, pineapple, fresh berries and whole clementines and bananas
\$58, serves 8 to 12

Yogurt Parfaits (v)
topped with house made maple granola
\$6.80 ea.

Vanilla Bean Chia Cups (gf, vg)
with blood orange syrup, toasted almonds and fresh berries
\$6.80 ea.

Breakfast Sweets Tray (v)
with chocolate peppermint loaf, cranberry orange muffins, fresh mini pastries and ginger crisps
\$52, serves 8 to 10

Mini Cinnamon Rolls (v)
\$28 per dozen

Pear Tree's Holiday Donut Wall (v)
with donuts iced to complement your décor and mood! (For staffed events only)

Assorted Mini Bagels with Cream Cheese (v)
\$18.90 per dozen

Mini Croissants with hazelnut spread and jam (v)
\$27.80 per dozen



HOT CHOCOLATE BAR



FRUIT SALAD



MINI CINNAMON ROLLS

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Brunch

Gavory

Eggs Benedict Bake
with Canadian bacon and creamy hollandaise sauce
\$68 per pan, serves 8 to 10

Individual Frittatas (gf)
a variety of flavors available
\$46 per dozen

Individual Vegan Frittatas (gf, vg)
a variety of flavors available, made with JUST egg
\$68 per dozen

Breakfast Sandwiches or Breakfast Wraps
(gf and vg options available)
\$6.75 ea.

Scrambled Eggs (gf, v)
\$52 per pan, serves 10 to 12
(add cheese, \$8)

Ham Biscuits
ham and Swiss cheese in pillowy rolls with poppyseed and mustard spread
\$38 per dozen

Biscuits and Gravy
fluffy, golden-brown buttermilk biscuits smothered in our savory sausage gravy
\$68 per pan, serves 8 to 10

Meats

Bacon (gf) \$58
Sausage Links or Patties (gf) \$58
Breakfast Ham (gf) \$58
Turkey Sausage (gf) \$64
(All breakfast meats per pan, serves 8 to 10)

Sweet

Belgian Waffles (v)
with warm syrup and spiced strawberry compote
\$40 per 6 waffles

Gingerbread French Toast (v)
\$48.80 per pan, serves 8 to 10

Orange Cranberry French Toast (v)
\$48.80 per pan, serves 8 to 10

Baked Pancake Casserole (v)
choose from: blueberry, chai spiced, or chocolate chip
\$48.80 per pan, serves 8 to 10

Sides

Sassy Potatoes (gf)
breakfast potatoes with chorizo, jalapeno, onion, tomatoes, and cheddar
\$52 per pan, serves 8 to 10

Sweet Potato Breakfast Hash (gf, vg)
a mix of sweet and Russet potatoes, celery, onion and apple
\$48 per pan, serves 8 to 10

Savory Breakfast Potatoes (gf, vg)
with onion and rosemary
\$40 per pan, serves 8 to 10

Mini Latkes (v)
Served with sour cream and apple sauce
\$42 per dozen



TRADITIONAL
WAFFLES



EGGS BENEDICT
BAKE

Sweets

YULE LOG (v)

Chocolate cake with hazelnut buttercream or yellow cake with raspberry filling
\$56

PIES (v)

Caramel Apple, Cherry, Peanut Butter, or Pecan
\$48

CHEF'S FAMOUS ORANGE BOURBON BREAD PUDDING (v)

Per pan, serves 10 to 12
\$48

INDIVIDUAL FLOURLESS CHOCOLATE CAKE (gf, v)

Garnished with fresh berries
\$10

INDIVIDUAL BOMBS (gf, v)

Flourless chocolate cake with choice of chocolate or raspberry mousse and covered in ganache
\$12

PEAR TREE'S COOKIES (v)

Per dozen
\$28



All deliveries will arrive cold with complete heating instructions.

Due to the high volume of orders, we are unable to accommodate substitutions or special orders.

A credit card and 50% deposit are required to secure all orders.

Christmas orders must be placed by FRIDAY, DECEMBER 19, 2025.

Orders for Wednesday, December 24th will be available for delivery between 8am-12pm.

There will be no deliveries on Thursday, December 25th.

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