PEAR TREE
CATERING

Thanksgiving 2026

peartreecatering.com 847.459.1100

A Grateful Gathering

Celebrating Family, Friends, and the Flavors of Fall

The Classic

Oven-Roasted Boneless Turkey Breast
Homestyle Mashed Potatoes with Gravy
Traditional Stuffing
Choice of Maple-Glazed Carrots or Green Bean Casserole
Orchard Chopped Salad
Parker House Rolls and Butter

$46 per person

The Feast

Peppercorn Beef Tenderloin with Red Wine Reduction
Garlic and Rosemary Mashed Potatoes
Traditional Stuffing
Choice of Heirloom Honey Carrots or Roasted Vegetables
Mixed Baby Greens Salad
Parker House Rolls and Butter

$68 per person

Just the Sides

Homestyle Mashed Potatoes with Gravy
Traditional Stuffing
Choice of Maple-Glazed Carrots or Green Bean Casserole
Orchard Chopped Salad
Parker House Rolls and Butter

$28 per person

Packages require a minimum of 8 servings. Additional servings may be ordered in increments of 4. No substitutions.

Feast Your Way

Select, Savor, and Celebrate

Whole Turkey (gf)
Brined, seasoned, and fully cooked; ready to reheat in your oven
$16.90/lb (minimum 12 lb.)

Oven-Roasted Boneless Turkey Breast
Sliced boneless breast of turkey with gravy
$20 per person

Spiral-Cut Ham (gf, df)
On the bone, fully cooked and ready to serve
$20.70/lb (minimum 5 lb.)

Red Wine Braised Short Ribs (gf, df)
with cranberry, fresh rosemary and thyme for a tart-and-savory holiday twist
$26 per person

Peppercorn Beef Tenderloin (gf)
with Red Wine Reduction
$34.90 per person

Butternut Squash Ravioli (v)
with Sage Brown Butter
Serves 8–10
$96 per pan

Sides & Accompaniments
Pan sides serve approximately 8.
Sauces sold by the quart.

Homestyle Mashed Potatoes (gf, v)
$48 per pan

Traditional Stuffing
$48 per pan

Maple-Glazed Carrots (gf, v)
$48 per pan

Green Bean Casserole (v)
$52 per pan

Garlic & Rosemary Mashed Potatoes (gf, v)
$48 per pan

Roasted Fall Vegetables (gf, vg)
$48 per pan

Baked Three-Cheese Macaroni (v)
$56 per pan

Cranberry Sauce (gf, vg)
$18.60/qt

Gravy
$18.60/qt

Per-person entrees require a minimum of 8 servings.
Additional servings may be ordered in increments of 4.

gf = gluten-free, df = dairy-free, v = vegetarian, and vg = vegan

Starters and Sweets

Appetizers

Spinach and Artichoke Crock (v)
A delicious blend of spinach and artichoke hearts with mozzarella and Parmesan cheeses, served with crostini and breadsticks.
$48, Serves 8

Fresh Shrimp Cocktail Platter (gf)
Fresh tail-on shrimp with remoulade and cocktail sauce garnished with lemons
Choose from: traditional or maple-chili.
$118, 40 pieces

Charcuterie Board
Pepper jack cheese, sliced cheddar cheese, Manchego wedge cheese, Parmesan cheese wedge, peppered salami, salami, Prosciutto, capicola, dried apricots, assorted dried and fresh fruit, cherry tomatoes, grapes, olives, pickles and assorted peppers, French baguette, and artisan crackers.
$120, serves 8

Corn and Cranberry Muffins (v)
$22.80/dozen

Desserts

Pumpkin Pie (v)
$44, 9", serves 6 to 8

Apple Pie (v)
$44, 9", serves 6 to 8

Pecan Pie (v)
$48, 9", serves 6 to 8

Peanut Butter Whipped Cream Pie (v)
$48, 9", serves 6 to 8

Maple Orange Bread Pudding (v)
$42, serves 8 to 10

Caramel Apple Cookies (v)
$28 per dozen

Individual Flourless Chocolate Cake (gf, v)
$11.60 each

All orders must be **confirmed by Friday, November 20, 2026.** A credit card is required to confirm all orders. **Delivery will be available only on Wednesday, November 25, 2026, between 9:00 a.m. and 3:00 p.m.** There will be **no deliveries on Thanksgiving Day.** All deliveries will have a **one-hour delivery window,** to be determined by **Monday, November 23, 2026.**

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

To place your order, call 847.459.1100.

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