



Gluten Free





At Pear Tree Catering®, we understand the importance of providing safe, delicious, and inclusive menu options for every guest. Our gluten-free selections are crafted with care, not only to meet dietary preferences but to support those with serious health considerations, including celiac disease. Your health and safety are always our top priorities.

Our culinary team and service staff are extensively trained in gluten-free protocols, from ingredient sourcing to kitchen practices, to minimize the risk of cross-contact. We meticulously review every ingredient—from sauces and spice blends to baking mixes and even candy sprinkles—to ensure they are gluten free and safe for our clients with sensitivities or celiac disease.

We continuously update and expand our gluten-free offerings to keep pace with evolving tastes and dietary needs. You'll find many of our gluten-free options—ranging from appetizers to desserts—throughout our main menu, clearly labeled for your convenience.

In most cases, we can modify a wide range of our regular menu items to be gluten free. When a dish cannot be safely or effectively adapted, we'll provide guidance to help you make informed choices. Whether you're planning a fully gluten-free event or simply accommodating a few guests, we are here to help you create a menu that is both satisfying and safe for everyone at the table.

