



# G starters



From bite-sized favorites to wow factor displays, our appetizer options are perfect for any kind of event. There's something for everyone—whether you're planning a casual get-together or an upscale celebration. Choose from:

- Selections by the Dozen – Great for variety and perfect for passing or casual snacking
- Grazing Stations – Beautiful, abundant spreads ideal for mingling and cocktail hours
- Party Platters – Simple to serve and always a favorite for meetings or relaxed gatherings

As a guide, plan on 4 to 6 pieces per person for light bites, or 8 to 12 pieces if apps are replacing a meal. Grazing tables and platters typically are a great option for larger groups.

The following pages highlight our appetizer offerings—we just suggest that you don't browse hungry!



PEAR TREE  
CATERING

## Appetizers by the Dozen

\$29.40 per Dozen

**Watermelon Mint Skewers** (gf, df, vg)  
with red onion and a balsamic drizzle

**Deviled Eggs** (gf, df, v)  
topped with green onion and paprika

**Cheese Puffs** (v)  
baked with onion and Parmesan

**Vegetable Egg Rolls** (df, vg)  
with sweet and sour dipping sauce

**Meatballs**  
with marinara, teriyaki, sweet and sour,  
or barbecue

**Cocktail Franks**  
in puff pastry and served with  
ketchup and mustard

**Blackberry Spedini** (gf, v)  
skewered blackberry, mozzarella, and  
basil with a balsamic drizzle



\$34.20 per Dozen

**Thai Chicken Salad**  
in phyllo or cucumber cup

**Tomato Tartini** (v)  
with Parmesan cheese and pesto

**Sweet Potato Crisp** (gf, df, vg)  
with avocado salsa

**Tortellini Skewers** (v)  
with grape tomato, pesto mozzarella,  
spiced olive, and house-made pesto

**Black Bean Quesadillas** (gf, df, vg)  
Corn tortilla with fire roasted vegetables  
and pico de gallo



**Buffalo Cauliflower** (gf, v)  
with celery, carrots, and ranch

**Heirloom Tomato Bruschetta** (v)  
with mozzarella, basil, and balsamic  
reduction on crostini

**Pretzel Wrapped Cocktail Franks**  
with pub cheese

**Phyllo Triangles** (v)  
with spinach and feta cheese

**Grilled Chicken Quesadilla**  
with Monterey Jack cheese and pico  
de gallo

\$41.90 per Dozen

**Mini Grilled Cheese**  
with bacon and fig jam

**Pear, Raspberry, and Brie**  
in a phyllo cup (v)

**Salmon Wrapped Grilled Asparagus**  
with dill cream cheese (gf)

**Prosciutto Asparagus Puff**  
with Swiss cheese

**Fried Goat Cheese**  
with honey drizzle (v)

**Crispy Chicken Pot Stickers**  
with sesame ginger dipping sauce

**Spinach and Cheese Mushroom  
Caps** (v)

**Quinoa and Roasted Vegetable  
Mushroom Caps** (gf, df, vg)

**Grilled Steak Quesadillas**  
with Manchego and lime sour cream

**Buffalo Chicken Croquettes**  
with ranch or blue cheese

**Andouille Sausage Pigs in a Blanket**  
with creole mustard

**Caprese Skewer**  
with cherry tomato, mozzarella pearl,  
prosciutto, olive, basil (gf)

**Jamaican Jerk Chicken Skewers** (gf)  
with mango dipping sauce (gf)

**Hibachi Chicken Skewers**  
with Asian mustard sauce

**Mini Arancini**  
with arugula and arrabiata sauce (v)

**Bacon and Swiss Phyllo Cups**

**Coconut Chicken Medallions**  
with pineapple ginger sauce

**Mini Wild Mushroom and Grilled  
Cheese Sandwiches** (v)

**Naan Mushroom Duxelle Bruschetta**  
(df, vg)



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## Appetizers by the Dozen

\$47.90 per Dozen

### Mini Crab Cakes

with remoulade sauce and fresh lemon

### Hibachi Steak Skewers

with Asian BBQ sauce

### Chorizo Stuffed Dates (gf)

wrapped with bacon with tomatillo sauce (gf)

### Grilled Shrimp and Zucchini Skewers

served chilled with basil garlic aioli (gf)

### Bacon Wrapped Shrimp

with citrus BBQ sauce or chipotle honey glaze (gf)



### Bacon Wrapped Dates

with red pepper aioli (gf)

### Ancho Chili Beef Skewers

with chimichurri dipping sauce (gf)

### Peppercorn Beef Tenderloin Crostini

with herbed cheese and caramelized onions

### Smoked Salmon Crostini

with herbed cheese and fresh dill

### Mini Falafel

with eggplant tapenade and tzatziki (v)

## Carving Boards

Serving sizes based on approximately 4 oz of meat per person

### Chilled Beef Tenderloin Board

Thinly sliced grilled beef tenderloin cooked medium rare and served with caramelized onions, blistered tomatoes, creamy horseradish, and chimichurri

Serves 20

Market Price

### Apricot Glazed Chicken Board

Sweet and sliced chicken served with dried apricots, dried apples, and roasted tri-colored carrots accompanied by parker house rolls, apple chutney, and sage mustard

Serves 20

\$220

### Charcuterie Board

Pepper jack, sliced cheddar, smoked gouda, Manchego, Parmesan, peppered salami, prosciutto, capicola, dried and fresh berries, cherry tomatoes, grapes, baguette, crackers, olives, honey, and preserves

Serves 15

\$210

### Honey Glazed Ham Board

Glazed and thin sliced ham with grilled pineapple with hot and sweet mustard and Hawaiian rolls

Serves 20

\$180

### Pork Tenderloin Board

Marinated and spiced pork served with caramelized plantain, roasted beets and fresh radishes with cranberry apple chutney, horseradish, mustard, and parker house rolls

Serves 20

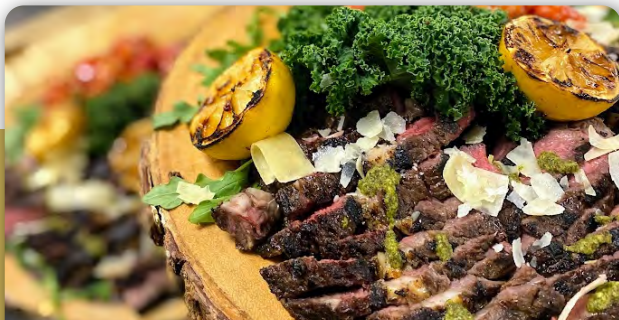
Market Price

### Tuscan Ribeye Board

Italian spiced flank steak served with grilled asparagus, blistered grape tomatoes, pine nuts, shaved Parmesan, and focaccia

Serves 20

Market Price





## Appetizers for Grazing Stations

### **Spinach and Artichoke Crock (v)**

A delicious blend of spinach, artichoke hearts, Parmesan, and mozzarella cheese. Served warm with crostini and breadsticks  
Serves 15  
\$72.00

### **Harvest Bread Bowl Spinach Dip (v)**

Served with carrots, celery, and bread cubes  
Serves 15  
\$78.00

### **Wings**

(two dozen minimum)  
Traditional wings topped with:  
Buffalo, Sweet and Sour, Teriyaki,  
Honey BBQ, or Thai Chili Sauce  
Served with carrots, celery and ranch  
or blue cheese dipping sauce  
\$42.00 per dozen

### **Fiesta Dip (v)**

Refried beans, scallions, tomato, sour cream, olives, guacamole, cheddar and jack cheeses, salsa, and tortilla chips  
Serves 15  
\$78.00

### **Homemade Potato Chips (v)**

With our famous caramelized onion dip  
Serves 15  
\$68.00

### **Truffle Potato Chips (v)**

Topped with truffle salt and served with peppercorn - Parmesan aioli  
Serves 15  
\$72.00

### **Potato Skins**

(two dozen minimum per flavor)

#### **Traditional (gf)**

Bacon, tomato, scallions, shredded cheddar, and sour cream

#### **Italian (gf, v)**

Ricotta, sun-dried tomatoes, and basil

#### **Mexican (gf, v)**

Guacamole, tomato, jalapeño, and Chihuahua cheese  
\$48.00 per dozen

### **Focaccia Pizza Square**

(two dozen minimum per flavor)

#### **Traditional (v)**

Mozzarella, tomato, basil, and roasted garlic

#### **Goat Cheese and Grilled Chicken**

Sun-dried tomatoes, goat cheese, and light tomato sauce

#### **Vegetable (v)**

Grilled vegetable, Parmesan, and mozzarella

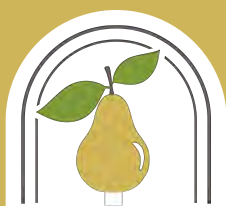
#### **Chicken Pesto**

Grilled chicken, pesto, and smoked mozzarella

#### **Zesty Chorizo**

Grilled peppers, onions, jack cheese and a spicy base  
\$39.80 per dozen





PEAR TREE  
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## Party Platters

### Farmer's Market Vegetable Basket (v)

A bountiful display of the freshest seasonal vegetables with smoked tomato and caramelized onion dips  
Small - Serves 10 - \$46.00  
Medium - Serves 20 - \$90.00  
Large - Serves 30 - \$132.00

### Grilled & Chilled Asparagus Platter (gf)

Served with a tomato basil relish, crispy bacon, and crumbled blue cheese  
Serves 15  
\$78.00

### Grilled & Chilled Vegetables (gf, df, vg)

Seasonal vegetables including peppers, portobello mushrooms, zucchini, carrots, asparagus, and squash with balsamic reduction  
Small - Serves 10 - \$46.00  
Medium - Serves 20 - \$90.00  
Large - Serves 30 - \$132.00

### Caprese Platter (v)

Sliced tomatoes, fresh mozzarella, basil, and with garlic crostini and focaccia  
Small - Serves 10 - \$42.00  
Medium - Serves 20 - \$82.00  
Large - Serves 30 - \$120.00

### Domestic Cheese Basket (v)

Domestic cheeses, garnished with fruit and served with French bread and crackers  
Small - Serves 10 - \$60.00  
Medium - Serves 20 - \$118.00  
Large - Serves 30 - \$174.00

### Imported Cheese Basket (v)

Imported cheeses, garnished with fruit and served with French bread and crackers  
Small - Serves 10 - \$70.00  
Medium - Serves 20 - \$138.00  
Large - Serves 30 - \$204.00

### Chilled Poached Salmon Platter (gf)

One dozen 6oz salmon filets served with cucumber, dill sauce, and lemon.  
Available plain or with citrus and thyme.  
\$214.00

### Fresh Shrimp Platter (gf)

Traditional, smoked paprika and garlic, or southwest fresh jumbo tail-on shrimp served with rémoulade and cocktail sauce  
Small - 40 pieces \$105  
Large - 80 pieces \$199.50

### Three Flavors of Hummus Basket (df, vg)

Roasted red pepper, roasted garlic, and sun-dried tomato hummus; served with toasted pita chips and sesame breadsticks  
Serves 20  
\$94.00  
Add Crudité for \$60.00

### Mediterranean Trio (df, vg)

Hummus, baba ghanoush, and mixed olives served with pita  
Serves 20  
\$98.00

### Falafel Appetizer Platter (v)

Hummus, Israeli salad, tahini, tzatziki, mini pitas, and pita chips  
Serves 20  
\$124.00

### Bruschetta Spread (v)

Plum tomatoes, roasted garlic, and Parmesan served with toasted crostini  
Serves 20  
\$84.00

### Heirloom Tomato Burrata (v)

Heirloom tomatoes, roasted garlic, and burrata served with toasted crostini  
Serves 20  
\$140.00

### Chips, Salsa, and Guacamole\* (df, vg)

Tri-colored chips served with freshly made pico de gallo and guacamole  
Small - Serves 10 - \$68.00  
Medium - Serves 15 - \$100.00  
Large - Serves 20 - \$132.00  
*\*Price may vary based on market conditions*

### Antipasto Platter

Prosciutto, salami, capicola, Asiago, provolone, fresh mozzarella, marinated mushrooms, marinated artichoke hearts, roasted red peppers, cherry peppers, pepperoncini, Kalamata olives, gherkins, and crostini  
Small - Serves 15 - \$120.00  
Large - Serves 30 - \$234.00

### Vegetarian Antipasto Platter (v)

Grilled asparagus, red onion, eggplant, squash, roasted red pepper, herbed goat cheese, and fresh mozzarella with garlic crostini, olives, basil pesto, and balsamic vinaigrette  
Small - Serves 15 - \$108.00  
Large - Serves 30 - \$210.00

### Wheel of Brie (v)

Topped with raspberry or apricot preserves and toasted almonds; served with crackers, bread, grapes, and strawberries  
Serves 25  
\$120.00

### Goat Cheese Logs (v)

Trio of goat cheese logs rolled in peppercorns, sea salt, and lemon zest; chives and olive oil; and sun-dried tomatoes and basil. Served with garlic crostini  
Serves 20  
\$126.00

