



Entrees and Sides





Chicken Entrees

All entrees selections have a minimum quantity of eight

Santa Fe Chicken

Oven roasted chicken breast seasoned with mild chilis, cilantro, and lime
\$10.80

Chicken Piccata (df)

Pan fried chicken breast in a lemon caper sauce
\$11.20

Chicken Parmesan

Breaded chicken breast topped with marinara sauce, fresh basil, and provolone cheese
\$11.20

Homestyle Chicken

Pan fried, boneless, chicken breast in a light chicken gravy
\$11.20

Chicken Marsala (df)

Pan fried, boneless, chicken breast in a Marsala sauce with mushrooms
\$10.80

Sweet Ginger and Soy Glazed

Chicken Breast (df)

Grilled teriyaki-marinated chicken breast, served with caramelized grilled pineapple
\$10.90

Sonoma Chicken (gf)

Oven-roasted chicken bathed in a savory sauce of olive oil, garlic, white wine, mushrooms, artichokes, diced tomatoes, fresh herbs, and cream
\$11.20

Wild Rice Stuffed Chicken Breast

Served with a tarragon cream sauce
\$12.90

Stuffed Chicken Florentine

Pan fried chicken breast stuffed with spinach and cheese, topped with a sundried tomato cream sauce
\$12.90

Lemon Basil Chicken (df)

Chicken breast encrusted with basil and thyme in a lemon basil sauce
\$11.20

Chicken Milanese

Pan fried chicken breast topped with arugula, roasted tomatoes, and Parmesan cheese with a balsamic glaze
\$11.20

Rosemary Thyme Chicken (df)

Boneless chicken breast roasted with rosemary, thyme, and lemon; served with cherry tomatoes
\$10.80

Jamaican Jerk Chicken (df)

Grilled chicken breast marinated in brown sugar, soy sauce, and spices
\$10.80

Chicken Toscana (df)

Pan fried chicken breast in a sauce of black olives, balsamic vinegar, plum tomatoes, and capers
\$11.20

Aegean Chicken (gf, df)

Oven roasted chicken breast with rosemary, white wine, garlic, shallots, artichokes, and black olive in a lemon honey sauce
\$11.20

Leek Shallot Chicken

Oven roasted chicken breast with leeks and shallots in a Riesling cream sauce
\$10.80

Bruschetta Chicken

Roasted chicken breast with melted mozzarella and fresh basil, topped with a flavorful bruschetta mix and a balsamic drizzle
\$10.80

Paprika Chicken (df)

A perfectly smoked, lightly breaded chicken breast, finished with a vibrant tomato-lemon relish
\$10.80

Chicken Saltimbocca

Boneless breast of chicken topped with prosciutto and spinach pan-fried and topped with a sage lemon cream sauce
\$12.20

Bourbon BBQ Glazed Chicken (df)

Grilled chicken breast grilled with bourbon barbecue sauce and topped with crispy onions
\$10.80



Beef Entrees*

All entrees selections have a minimum quantity of eight

Skirt Steak (gf, df)

Grilled and served with chimichurri sauce
\$29.90

Kung Pao Beef (gf, df)

Savory sliced beef, peppers, water chestnuts, and scallions in a spicy glaze
\$15.90

Chopped Sirloin (df)

Grilled and chopped steak topped with caramelized onions and sautéed mushrooms
\$14.90

Smoked BBQ Beef Brisket (gf, df)

Home-smoked brisket of beef slow cooked in our house-made barbecue sauce
\$15.90

BBQ Skirt Steak (gf, df)

Marinated and char-grilled skirt steaks. Served with grilled onions
\$29.90

Sake-it-to-Me Skirt Steak (df)

Sake soy marinated and grilled skirt steak
\$29.90

Steak Diane (gf, df)

Cubes of beef tenderloin covered with black peppercorns and mushroom wine sauce
\$31.90*

Beef Burgundy (gf, df)

Cubes of beef tenderloin, sautéed mushrooms, and red wine sauce
\$29.90

Pepper Steak (df)

Assorted julienne pepper and lean beef seasoned and served with garlic, onion, and soy sauce
\$23.90

Boneless Beef Short Ribs (gf, df)

Braised short ribs with au jus, carrots, celery, onions, and garlic
\$17.40

Peppercorn Beef Tenderloin

Encrusted with freshly ground peppercorns and roasted to perfection with a brandy mustard cream sauce
\$31.90*

Filet of Beef al Forno

Encrusted with gorgonzola cheese and grilled to perfection with a wild mushroom sauce
\$31.90*

Caesar Encrusted Beef Tenderloin

Coated with Parmesan and panko breadcrumbs, roasted and served with a brandy and mustard cream sauce
\$31.90

*Price subject to change based on market pricing



*Pork, Veal, and Lamb Entrees**

All entrees selections have a minimum quantity of eight, unless specified

Pepper Berry Pork Tenderloin (gf, df)

Grilled pork tenderloin in a pepper berry marinade with garlic, tomatoes, and white wine
\$17.90

Apple Pork Tenderloin (gf, df)

Roasted with a Dijon coating over apples and onions
\$17.90

Pork Tenderloin

Roasted with mustard and horseradish crust and balsamic reduction
\$17.90

Veal Medallions with Wild Mushroom Sauce

Grilled and served with a wild mushroom and brandy sauce
Market Price

Veal Medallions with Green and Pink

Peppercorn Sauce (gf, df)

Grilled and served with a peppercorn reduction sauce
Market Price

Pulled BBQ Pork

With our own tangy barbecue sauce, served with fresh buns and pickles
\$9.40

Root Beer Ribs (gf, df)

Smoked baby back ribs, grilled and basted with our sweet and savory root beer barbecue sauce
\$19.00 Half Slab
\$34.00 Full Slab

Korean BBQ Ribs (df)

Baby back ribs in our famous Asian barbecue sauce
\$19.00 Half Slab
\$34.00 Full Slab

Baby Back Ribs (gf, df)

Home-smoked baby back ribs, grilled and basted with barbecue sauce
\$19.00 Half Slab
\$34.00 Full Slab

Italian Sausage (df)

Simmered with roasted peppers in marinara sauce with 3 inch Italian rolls
Serves 8
\$72.00

Italian Beef

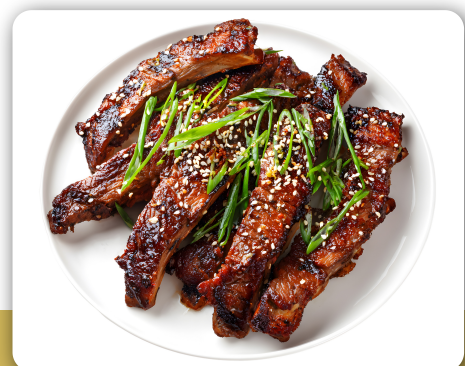
With au jus, grilled peppers and onions and rolls
Serves 8
\$76.00

Rack of Lamb (gf, df)

Market Price
Two Rack Minimum (14 pieces)

Grilled New Zealand Baby Lamb Chops (gf, df)

With rosemary au jus
By the dozen, Market Price





Seafood and Fish Entrees

All entrees selections have a minimum quantity of eight

Pan-Seared Salmon (gf)

With caramelized onions and sautéed garlic spinach
\$15.80

Southwest Grilled Salmon (gf, df)

With avocado and tangerine salsa
\$16.40

Teriyaki Glazed Salmon (df)

With sesame seeds and wilted bok choy
\$15.80

Citrus Salmon (gf, df)

Served with mango chutney
\$16.40

Grilled Tilapia (gf, df)

Served with roasted tomatoes and sweet corn relish
\$15.50

Pan-Fried Tilapia Filet (gf, df)

Served with diced olives, capers, tomatoes, and olive oil
\$15.50

Lemon Parmesan Tilapia

with a Parmesan lemon crust and lemon wheel garnish
\$15.80

Baked Cod

Cod fillets encrusted with panko, lemon, Parmesan, and butter
\$15.20

Balsamic Marinated Grilled

Salmon (gf, df)

With red and yellow tomato salsa
\$15.80

Sautéed Garlic Shrimp (gf)

With leeks, herbs, and white wine reduction
\$14.60

Seafood Etouffee

Served with white rice
\$16.80

Grilled Mahi Mahi

Mahi Mahi filets sautéed and accompanied by mango salsa or lime beurre blanc
\$18.40

Tilapia Diablo (gf)

Sautéed with butter, chipotle adobo sauce, and cilantro
\$15.40

Crispy White Fish

Pan-fried skin on with remoulade sauce
\$15.40

Stuffed Sole

Filled with tender asparagus and topped with tarragon cream sauce
Market Price

Trout Amanda (gf)

Sautéed golden brown and topped with golden raisins, toasted almonds, and brown butter
Market Price

Fish Tacos (df)

Fried Tilapia fillets with shredded cabbage, pico de gallo and spicy citrus avocado salsa with corn tortillas \$16.70

Mustard Maple Salmon (df)

Maple and mustard glazed and grilled salmon, accompanied by crispy leek garnish
\$15.80

Dijon and Panko Encrusted Pike (df)

Pike filets encrusted with Panko crumbs and a touch of Dijon
Market Price



Sea Bass or Halibut may be made with any of the above preparations at Market Price



Vegetables

All orders are by the pan and serve 10 - \$40 per pan

Asian Stir-fried Vegetables (gf, df, vg)

Assorted Oven Roasted Vegetables
(gf, df, vg)

French Green Beans (gf, df, vg)
with toasted almonds

Baby Carrots (gf, v) with lemon butter

Creamed Spinach (gf, v)

Balsamic Grilled Vegetables (gf, df, vg)

Maple Glazed Baby Carrots (gf, df, vg)

Sautéed Pesto Zucchini (gf, df, vg)

Steamed Broccoli (gf, df, vg)
with lemon zest

Sugar Snap Peas (gf, v)
with citrus butter (\$58)

Balsamic Roasted Cauliflower (gf, df, vg)

Roasted Butternut Squash (gf, df, vg)

Grilled Asparagus (gf, df, vg)
(\$58)

Cauliflower Gratin (gf, v)
with Gruyere cheese (\$62)

Roasted Brussels Sprouts (gf, df, vg)

Asparagus Gremolata (gf, df, vg)
topped with lemon zest, fresh garlic, and
flat Italian parsley (\$58)

Starches

All orders are by the pan and serve 10 - \$40 per pan

Oven Roasted Redskin Potatoes (gf, df, vg)

Mashed Potatoes (gf, v)
with rosemary and garlic

Mashed Sweet Potatoes (gf, v)

Boiled Parsley Potatoes (gf, df, vg)

Rice Pilaf (gf, df, vg)
with fresh herbs

Mixed Wild Rice (gf, df, vg)

Truffled Mashed Potatoes (gf, v)

Roasted Rosemary Potatoes (gf, df, vg)

Spanish Rice (gf, df, vg)

Jasmine Rice (gf, df, vg)

Triple Cheese Au Gratin Potatoes
(gf, v)

Tri-Colored Roasted Potatoes (gf, df, vg)

Baked Potato (gf, vg) (ten per pan)

Tater Tots (gf, df, vg)

Lime Scented Quinoa (gf, df, vg)

Horseradish Mashed Potatoes (gf, v)

Saffron Jasmine Rice (gf, df, vg)
(\$58)

Couscous (df, vg)
with grilled vegetables

Herb Buttered Egg Noodles (v)

Steamed Brown Rice (gf, df, vg)

Long Grain and Wild Rice (gf, df, vg)
with pecans and dried wild cherries

Parmesan Truffle Orzo (v)

Orzo with Tomatoes and Spinach (v)

Lemon and Olive Oil Orzo (v)
with arugula, ricotta, and lemon
vinaigrette

Soups

House-Made Soups - 12oz serving (minimum of eight per selection.) Most soups can be made vegetarian upon request.
\$7.40

Tomato Basil

Chicken Wild Rice

Matzo Ball

Lentil

Butternut Squash

Vegetable (df, vg)

Minestrone

French Onion

Cream of Broccoli

Potato Leek

Beef Barley

Mushroom Barley

Chicken Tortilla

Chicken Noodle

Cream of Mushroom

Roasted Red Pepper and Tomato



Pasta Entrées

All orders are by the pan and serve 4-6 as an entrée or 10 as a side.

House-made Macaroni and Cheese (v)

Baked pasta with Pear Tree's special cheddar cheese sauce and topped with toasted breadcrumbs
\$48.00

White Macaroni and Cheese (v)

Parmesan, mozzarella, and Gouda with broccoli and fresh chopped herbs
\$48.00

Orecchiette Pomodoro (df, vg)

Baby peas, eggplant, zucchini, yellow squash, sun-dried tomatoes, and tomato-basil sauce
\$56.00

Pasta Milano (v)

Cavatappi pasta, mushrooms, fresh spinach, roasted red peppers, and a pesto cream sauce
\$56.00

Vegetable Lasagna (v)

Grilled vegetables, layers of pasta, cheese, and béchamel sauce
\$68.00

Meat Lasagna

Fresh ground beef, tomatoes, herbs, layers of pasta, cheese, and Bolognese sauce
\$78.00

Pear Tree's Famous Penne (v)

Penne, sherry cream, cherry tomatoes, and broccoli
\$56.00

Orecchiette Carbonara

Bacon, cream, Parmesan, and baby peas \$62.00

Penne alla Vodka

Italian sausage, diced tomatoes, vodka sauce, and mozzarella
\$62.00

Ziti Alfredo (v)

Parmesan, rosemary, white wine, and Alfredo sauce
\$56.00

Spinach and Mushroom Penne (v)

Portobello mushrooms, sun-dried tomatoes, spinach, and mushroom cream sauce
\$56.00

Three Cheese Tortellini (v)

Tortellini, fresh spinach, basil, and sun-dried tomato cream
\$62.00

Ziti (v)

Ziti, wilted spinach, wild mushrooms, and mushroom cream sauce
\$56.00

