



Corporate Services



peartreecatering.com
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Our Services

Boxed Meal Delivery

Our gourmet boxes combine convenience and quality, offering a diverse selection of sandwiches, vibrant salads, hearty wraps, and hot entrées to cater to all tastes and dietary needs.

Corporate Luncheons

Designed to fuel productivity, our menus provide a variety of dining experiences, whether served as plated meals or buffet-style.

Board Meetings and Executive Private Dining

We offer custom, multi-course menus, expertly paired wines, and impeccable service to create exclusive experiences for high-profile guests.

Large-Scale Corporate Events

Seamless execution of catering for conferences, networking events, and galas.

Specialty and Custom Catering

Unique and flexible menu solutions designed to fit any corporate occasion.





Our Commitment to Excellence

Premium Ingredients

We prioritize locally sourced, seasonal ingredients to ensure the freshest flavors.

Exceptional Culinary and Service Team

Our staff is trained in hospitality and fine dining standards and strives to grow in their respective specialties.

Attention to Detail

From initial phone call or email, to event execution, we ensure every aspect exceeds expectations.

Sustainability Focus

Eco-conscious practices continue to guide our operations, from waste reduction to local sourcing.





PEAR TREE
BREAKFAST

Continental and More

Yogurt Parfaits (v)

Greek yogurt with granola and fresh fruit
\$6.50 each

Assorted Chia Cups (gf, df, vg)

Chia super seeds soaked in coconut milk
\$6.60 each (one dozen minimum)

Individual Oatmeal Cups (v)

\$4.20 each (one dozen minimum)

Greek Yogurt (gf, v)

\$4.00 each (one dozen minimum)

Croissants (v)

Fresh and flaky, served with assorted jams, preserves, and Nutella
\$19.80/dozen

Bagels (v)

Assortment of plain, egg, onion, poppy seed, and sesame seed
Mini \$19.80/dozen
Whole \$26.80/dozen

Cream Cheese (gf, v)

Plain \$6.20/pound
Flavored \$7.40/pound
Chive, smoked salmon, vegetable, cinnamon, or strawberry

Build Your Own Breakfast Parfait (v)

Individual cups of yogurt to top with your choice of strawberries, blueberries, raspberries, blackberries and granola
\$8.30 Per Person (Minimum 10)

Fresh Fruit Platter (gf, df, vg)

Fresh sliced pineapple, melon and berries beautifully displayed
Small - Serves 10 - \$52.00
Medium - Serves 20 - \$102.00
Large - Serves 30 - \$150.00

Individual Fresh Fruit Cup

Mixed fresh fruit and berries

Breakfast Sweets Basket

Includes variety of fruit breads, mini Danish and coffee cake slices
Small - Serves 8 to 10 - \$48.60
Large - Serves - 18 to 20 - \$78.00

Fresh Fruit and Cheese Basket (v)

Domestic cheeses and fresh, seasonal fruit accompanied by French bread and crackers
Small - Serves 15 - \$78.00
Large - Serves 30 - \$154.00

Breakfast Charcuterie Board (v)

Serves 15 to 18
A bountiful assortment of mini croissants, fruit breads, preserves, honey and hazelnut spread. Served with fresh and dried fruit, nuts, cheese and hard boiled eggs with everything seasoning
\$128.00

Specialty Croissants

A variety of sweet and savory croissants that are delicious warm or at room temperature, minimum of 6 per variety. Cherry and Vanilla Greek Yogurt, Peach, Chocolate - \$4.90 each
Spinach and Feta, Parmesan and Leek - \$5.90 each
Bacon, Egg, and Cheese, Ham and Cheese - \$7.20 each

Avocado Toast Breakfast Platter (vg)

Toasted sourdough bread with fresh avocado mash, topped with an heirloom tomato, everything seasoning, and balsamic glaze (For deliveries, items will be sent deconstructed.)
Small - two dozen - \$42.80
Large - four dozen - \$80.60





PEAR TREE
BREAKFAST

Signature Starters

All items are by the pan, unless otherwise stated and serve 8-10

Quiche or Frittata (gf)

Vegetable spinach, mushroom, tomato, onion, Swiss, Parmesan
Ham and Cheese cheddar cheese
Spinach, caramelized onions, and Gruyere
Bacon and Cheddar
Prosciutto and Arugula
Or create your own!
\$42.00 (8 slices)

Individual Frittatas (gf)

Choose from any of the above flavors (minimum one dozen per variety)
\$48.00 per dozen

Scrambled Eggs (gf, v)

Scrambled Eggs with Cheese (gf, v)

Eggs Benedict Bake

Canadian bacon and English muffins baked in a savory egg custard and served with creamy hollandaise sauce
\$72.00

Tortilla Española (gf, v)

Baked egg and potato casserole with red pepper and caramelized onion
\$48.80

Chicken and Waffles

Crispy chicken served along side of fluffy vanilla waffles. Served with syrup and hot sauce
\$78.00

French Toast Casserole (v)

Thick white bread, cream cheese, eggs, cream, and berries baked into a casserole with syrup
\$48.00

Orange and Pecan French

Toast Casserole (v)
Sourdough bread, cream cheese, eggs, cream, orange liquor, pecans, and syrup
\$48.80

Pear, Apple, and Cinnamon French Toast Casserole (v)

Sourdough bread, apples, pears, cream cheese, eggs, cream, cinnamon, and syrup
\$48.80

Crème Brulé French Toast (v)

Freshly baked challah soaked in brown sugar egg batter and baked to golden brown with baked in caramel sauce
\$48.80

Baked Pancake Casserole (v)

Choose from: blueberry, chai spiced, or chocolate chip. Served with syrup
\$48.90

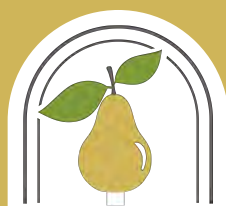
Hel's Orange Blintz Souffle (v)

garnished with strawberry sauce and sour cream
\$46.80

Biscuits and Gravy

Fluffy buttermilk biscuits served with perfectly seasoned sausage gravy
\$68.00





**PEAR TREE
BREAKFAST**

The Gavorny Guide

All items are by the pan, unless otherwise stated and serve 8-10

Your favorite Breakfast Sandwich

Sausage, ham, or bacon (choose one) with freshly scrambled eggs and cheese, served on your choice of croissant, English muffin, sandwich bread, or biscuit
\$6.75 (one dozen minimum)

Your favorite Breakfast Burrito

Sausage, ham, bacon, chorizo, grilled vegetables (choose one) with freshly scrambled eggs and cheese, served in flour tortilla with salsa
\$6.75 each (one dozen minimum)

Noodle Kugel (v)

Traditional sweet kugel with or without raisins with egg noodles and a crunchy topping
\$46.80

Potato Kugel (gf, v)

Traditional sweet kugel with ground potatoes
\$46.80

Matzo Kugel (v)

Traditional sweet kugel with matzo
\$46.80

Nova Lox Platter

With mini bagels, cream cheese, tomatoes, cucumbers, onions, black olives, fresh lemon, and capers
Small Serves 10 - \$110
Medium Serves 20 - \$218
Large Serves 30 - \$324

Breakfast Potatoes

Shredded Hash Browns (gf, df, vg)
\$40.00

"Those" Potatoes (gf)
\$48.00

Cheesy Hash Browns (gf, v)
\$42.00

Country Breakfast Potatoes (gf, df, vg)
\$40.00

Sassy Potatoes (gf)
Breakfast potatoes with chorizo, jalapeño, onion, tomatoes, and cheddar
\$58.00

Traditional Corned Beef Hash (gf, df)

Chopped corned beef with sautéed potatoes, onions, and peppers
\$62.20

Roasted Salmon Hash (gf, df)

Salmon filets with sauteed potatoes, onions, and peppers in a lemon butter sauce
\$68.70

Sweet Potato Hash (gf, df,vg)

A mix of sweet and russet potatoes, celery, onion, and apple
\$48.00

Breakfast Meats

Bacon (gf, df)

Sausage Links (gf, df)

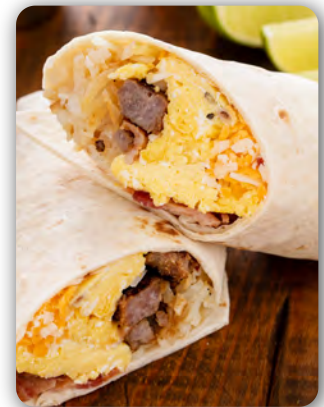
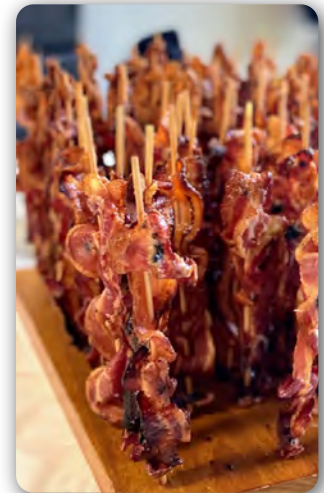
Sausage Patties (gf, df)

Sliced Grilled Ham (gf, df)

Turkey Sausage (gf, df)

Turkey Bacon (gf, df)

\$58.00





Gandwich Boxes

Turkey and Bacon (df)

Turkey, smoked bacon, sandwich slaw, and roasted garlic mayonnaise on potato roll

\$16.80

Smoked Country Ham

Sliced ham, Havarti, lettuce, tomato, and Dijon on fresh pretzel roll

\$16.80

North Side Tuna Salad (df)

Tuna salad, lettuce, and tomato on mini croissant

\$16.80

The Classic Deli (df)

Your choice of deli meat, lettuce, tomato, and mayonnaise on a mini challah roll

\$16.80

Border Chicken

Sliced chicken breast, pepper jack, lettuce, tomato, and Arizona mayonnaise on potato roll

\$16.80

Tuscan Chicken

Sliced chicken, provolone, caramelized onion, roasted red pepper, arugula, and sun-dried tomato pesto on potato roll

\$16.80

Roast Beef and Brie

Roast beef, Brie, caramelized onions, roasted red peppers, and roasted garlic mayonnaise on onion pocket bun

\$17.80

Roast Beef and Horsey

Roast beef, provolone, lettuce, tomato, red onions, and horseradish mayonnaise on rye roll

\$17.80

Chipotle Roast Beef

Roast beef, pepper jack, lettuce, tomato, crispy onions, and chipotle mayonnaise on potato roll

\$17.80

Oven Roasted Turkey

Turkey, provolone, cucumber, lettuce, and roasted garlic mayonnaise on tomato focaccia roll

\$16.80

Honey Smoked Turkey (df)

Honey smoked turkey, lettuce, tomato, and smoked tomato mayonnaise on multigrain roll

\$16.80

Mozzarella Turkey

Turkey, fresh mozzarella, lettuce, tomato, and pesto mayonnaise on tomato focaccia roll

\$16.80

North Side Chicken Salad

Grilled chicken breast, lettuce, tomato, red onion, celery, and mayonnaise on croissant

\$16.80

California Chicken Salad

Chicken salad, lettuce, tomato, red flame grapes, toasted almonds, chopped scallions, and mayonnaise on croissant

\$16.80

Chicken Pesto

Pesto chicken, provolone, lettuce, tomato, onion, roasted red pepper, and sun-dried tomato pesto on ciabatta roll

\$16.80

Portobello Delight (v)

Balsamic portobello mushroom, spinach, peppers, and artichoke cream on potato roll

\$16.80

Bruschetta (v)

Roma tomatoes, buffalo mozzarella, fresh basil, and red onion jam on tomato focaccia roll

\$16.80





PEAR TREE
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Wrap Boxes

Roast Beef and Cheddar

Roast beef, cheddar, lettuce, tomato, caramelized shallots, sautéed mushrooms, and Dijon in a tomato tortilla
\$17.80

Pepper Jack Beef

Roast beef, pepper jack, lettuce, tomato, and chipotle mayonnaise in a flour tortilla
\$17.80

California Turkey

Roasted turkey, Swiss, lettuce, tomato, onion, and guacamole in a wheat tortilla
\$16.80

Turkey Espanola

Turkey, Manchego cheese, spinach, roasted red peppers, and cilantro spread in a tomato tortilla

Reuben

Corned beef, lettuce, sauerkraut, and Thousand Island dressing in a flour tortilla
\$17.80

Grilled Vegetable (df, vg)

Balsamic grilled vegetables, lettuce, and hummus in a spinach tortilla
\$16.80

Honey Ham

Sliced ham, provolone, lettuce, grilled onions, arugula, and honey mustard dressing in a flour tortilla
\$16.80

Asian Chicken Noodle

Grilled chicken, Napa cabbage, red peppers, scallions, carrots, almonds, sunflower seeds, crunchy noodles, and sweet Asian dressing in a tomato tortilla
\$16.80

Grilled Chicken Caesar

Grilled chicken strips, Parmesan, lettuce, tomato, and Caesar dressing in a spinach tortilla
\$16.80

BBQ Chicken

Grilled BBQ chicken, Swiss, lettuce, onion, and BBQ in a flour tortilla
\$16.80

Jerk Chicken

Grilled chicken, pepper jack, lettuce, red onion, pineapple, and jerk sauce in a flour tortilla
\$16.80

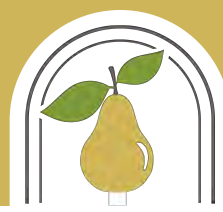
Chicken Fajita Wrap

Grilled chicken, cheddar, lettuce, grilled onions and peppers, and chipotle mayonnaise in a flour tortilla
\$16.80

Crispy Orange Chicken (df)

Breaded chicken strips, mandarin oranges, scallions, spinach, red onion, and sweet and sour sauce in a flour tortilla
\$16.80





PEAR TREE
CATERING

Salad Boxes

Pear Tree Signature Salad (gf, v)

Mixed greens, Gorgonzola, poached pears, toasted pine nuts, plum tomatoes, and sherry shallot vinaigrette
\$16.80

Pear Tree Chopped Salad

Chopped romaine, grilled chicken, chopped crispy bacon, Gorgonzola, wonton crisps, julienne carrots, cucumber, red onion, green onion, and citrus vinaigrette
\$17.75

Hel's Fabulous Chopped Salad (gf, v)

Flat leaf spinach, romaine lettuce, mozzarella, chopped carrots, celery, broccoli, peppers, tomatoes, olives, scallions, garbanzo beans, and balsamic vinaigrette
\$16.80

Orchard Chopped Salad (gf, df, vg)

Chopped romaine, baby spinach, shaved apples and pears, candied walnuts, dried cranberries, and Champagne vinaigrette
\$16.80

Georgian Pecan Salad (gf, v)

Baby field greens, Gorgonzola, grape tomatoes, candied pecans, and orange basil vinaigrette
\$16.80

Greek Pleasure Salad (gf, v)

Mixed lettuces, feta, tomatoes, cucumbers, pepperoncini, kalamata olives, and oregano vinaigrette
\$16.80

Classic Cobb Salad (gf)

Romaine, turkey breast, chopped egg, bacon, blue cheese, diced tomatoes, celery, scallions, and ranch dressing
\$17.75

North Side Cobb Salad (gf, v)

Mixed greens, Havarti, artichoke hearts, baby peas, cucumber, garbanzo beans, red onion, tomatoes, and balsamic vinaigrette
\$16.80

Strawberry Salad (gf, v)

Mixed greens, goat cheese, sliced strawberries, red onions, toasted almonds, and raspberry vinaigrette
\$16.80

Wagner Spinach Salad (gf, v)

Baby spinach, blue cheese, caramelized onion, sliced strawberries, candied walnuts, and poppyseed dressing
\$16.80

Blueberry and Orange Mesclun Salad (gf, v)

Baby lettuces, California Monrachet, orange, blueberries, toasted sunflower seeds, grape tomatoes, and citrus vinaigrette
\$16.80

Mixed Berries Salad (gf, v)

Baby greens, blueberries, raspberries, blackberries, candied pecans, goat cheese, red onions, and raspberry vinaigrette
\$16.80

Fresh Baby Lettuces Salad (gf, v)

Baby lettuce, feta cheese, Kadota fig, grilled red onion, roasted cherry tomato, and lemongrass balsamic vinaigrette
\$16.80

Chopped Kale, Brussels Sprouts, and Red Cabbage Salad (gf, df, vg)

Matchstick carrots, julienne red peppers, and lemon vinaigrette Small
\$16.80

Tossed Salad Bowl (v)

Mixed greens, cucumber, tomato, red onion, peppers, cabbage, and croutons with choice of ranch dressing, balsamic vinaigrette, or lemon vinaigrette
\$16.80

Caesar Salad (v)

Romaine lettuce, Parmesan, croutons, and Caesar dressing
\$16.80

South of the Border Salad (v)

Romaine lettuce, black beans, corn, chopped tomatoes, tortilla crisps, croutons, and chipotle ranch
\$16.80

Southwest Salad (gf, df)

Romaine, grilled chicken, tortilla strips, julienne carrots, cucumber, julienne peppers, roasted corn, red onion, tomatoes, green onion, and citrus lime vinaigrette
\$17.75

Crunchy Noodle Salad (df, vg)

Napa cabbage, red peppers, scallions, carrots, almonds, sunflower seeds, crispy noodles, and sweet Asian dressing
\$16.80

Asian Salad (df, vg)

Romaine, Napa cabbage, water chestnuts, baby corn, peapods, red peppers, bean sprouts, wonton strips, and sesame dressing
\$16.80

Italian Antipasto Salad (gf)

Chopped romaine, chopped salami, mozzarella pearls, artichokes, red peppers, olives, cherry tomatoes, and lemon olive oil vinaigrette
\$17.75





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



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





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