



## **Passover 2010**

Minimum 10 servings  
Warming & serving directions included  
No substitutions but add-ons welcome

### **Value package menu**

*choice of 1 entrée & 2 sides per guest, includes soup & gefilte fish*

**22.95 per person**

Gefilte fish with horseradish  
Matzo ball soup

#### ***Choose 1***

Oven roasted brisket of beef with Chef's special gravy

Herb roasted bone in chicken seasoned with fresh rosemary & thyme

Apricot & balsamic marinated chicken breast, topped with julienne carrots,  
toasted almonds & scallions with an apricot & balsamic glaze

Lemon crusted salmon with roasted shallots, baby fennel & chives

Zucchini cutlets lightly breaded with seasoned matzo meal and topped with  
homemade marinara sauce

#### ***Choose 2***

Home-style mashed potatoes

Oven roasted potatoes

Brown sugar glazed carrots

Green beans almandine

**ADD YOUR SEDAR PATE FOR \$10.00**

**ADD DESSERT FROM OUR A LA CARTE MENU ON THE PREVIOUS  
PAGE**



**Mini value package #2 menu**

Sold as is

**16.95 Per person**

Spinach & strawberry salad with balsamic vinaigrette

Chicken Forever

Marinated & grilled breast of chicken in a light sauce of chicken stock, olive oil, fresh rosemary, shallots, mushrooms & white wine

Grilled assorted vegetables

Roasted red skin potatoes with fresh rosemary

ADD YOUR SEDAR PATE FOR \$10.00

ADD DESSERT FROM OUR A LA CARTE MENU ON THE PREVIOUS

**Max Value Package #3 menu**

**29.95 Per person**

**Sedar Plate**

Includes lamb shank, roasted egg, charoset, and kosher salt for salt water

Gefilte fish with horseradish

Matzo ball soup

Watercress, frisee and tear drop tomatoes with a blood orange vinaigrette

**Choose 2**

Oven roasted brisket of beef with Chef's special gravy

Herb roasted bone in chicken seasoned with fresh rosemary & thyme

*continues*



Apricot & balsamic marinated chicken breast, topped with julienne carrots,  
toasted almonds & scallions with an apricot & balsamic glaze

Crisp whitefish with roasted tomato caper sauce

Lemon crusted salmon with roasted shallots, baby fennel & chives

Zucchini cutlets lightly breaded with seasoned matzo meal and topped with  
homemade marinara sauce

Stuffed beef tenderloin with dried cherries, oregano, matzo and  
Herb reduction

*choose 2*

Balsamic roasted cauliflower  
Brown sugar & maple glazed baby carrots  
Fresh sage roasted wild mushrooms  
Sugar snap peas and ginger orange zested butter  
Mashed sweet potatoes with truffle butter  
Grilled assorted vegetables  
Roasted eggplant with red peppers  
Double stuffed potatoes with boursin cheese & chives  
Green beans with garlic and grilled shallots  
Matzo kugel with golden raisins  
Home style mashed potatoes  
Potato kugel  
Green beans almandine  
Roasted asparagus  
Oven roasted vegetable medley  
Fruit compote  
Grilled veggies

Dessert

Coconut macaroons  
Chocolate hazelnut macaroons

CP Companies, Inc. 950 Woodland Parkway, Vernon Hill, IL 60061  
847/459-1100 ~ 847/459-1101 fax

[www.peartreecatering.com](http://www.peartreecatering.com)



## A La Carte Menus

### **Sedar Plate**

Includes lamb shank, roasted egg, charoset, and kosher salt for salt water

**10.00**

### **Appetizers (by the dozen)**

sweet-n-sour meatballs 15.00

deviled hardboiled eggs 18.00

mini matzo scallion potato pancakes with caramelized apples 24.00

fresh mozzarella, cherry tomato & artichoke skewer infused  
with garlic basil oil 30.00

roasted vegetable ratatouille on endive leaves 24.00

Passover salmon cakes with lime sour cream 36.00

smoked trout spread on matzo 30.00

smoked salmon and herb cheese stuffed snow peas 30.00

olive tapenade served with matzo chips on the side 24.00

### **Soups 10.95/quart – 1 qt. minimum**

cream of mushroom

chicken soup with matzo balls (4 matzo balls/ qt of soup)

tomato basil

potato leek

### **Starters**

chopped liver with chopped eggs and onions 14.95/pint – 1 pint minimum

eggplant caponata 6.50/pint

gefilte fish 3.95 ea.- 6 piece minimum

horseradish (red or white) 8 oz. 2.95

potato pancakes with apple sauce & sour cream 24.00/doz

Lemon & Dill Potato Salad 8.95 /pt

Egg Salad 8.95 /pt

Tuna Salad 9.95 /pt



## salad

(24.00 per pan- served approx 10)

carrot & cucumber raita over mixed greens  
arrugala salad with fresh mushrooms, kalamata olives & cucumber in a light herbal dressing  
watercress, frisee and tear drop tomatoes with a blood orange vinaigrette  
spinach & strawberry salad with balsamic vinaigrette  
lemon & dill potato salad over shredded ice berg  
roasted beet salad with bibb lettuce, jicama, cucumbers & carrots with a poached pear dressing

## entrees

(priced per person)

oven roasted brisket of beef with chef's special gravy **6.95**  
slowly braised first cut brisket of beef in the Chef's favorite collection of seasonings, vegetables and a special sauce

apricot chicken **8.95**  
apricot & balsamic marinated boneless chicken breast, grilled & topped with apricots, toasted almonds & scallions

chicken forever **8.95**  
marinated & grilled breast of chicken in a light sauce of chicken stock, olive oil, fresh rosemary, shallots, mushrooms & white wine

cold poached salmon filets **8.95**  
Poached Norwegian Salmon filets served cold with a dill & cucumber sauce

roasted stuffed chicken breast with matzo, herbs, spinach and sundried tomatoes **9.95**  
perfectly roasted boneless chicken breast stuffed with a mixture of herbs, spinach sun dried tomatoes and matzo and basted in its own juices

crisp whitefish with roasted tomato caper sauce **10.95**  
center cut white fish filets topped with a home made roasted tomato and capers sauce

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sake soy seared salmon & spinach **10.95**

Norwegian salmon filets marinated in a sweet saki & soy combination, then quick seared and served on a bed of wilted spinach

salmon with nut free basil pesto, artichokes & red onion **10.95**

Norwegian salmon filets sautéed and baked to perfection and topped with a nut-less basil pesto sauce with artichokes and caramelized onions

cornish game hen with thyme, leeks and shiraz reduction **9.95**

seasoned farm raised cornish hens perfectly baked and served with a reduction of shiraz, thyme & leeks

stuffed beef tenderloin with dried cherries, oregano, matzo and herb reduction **12.95**

roasted to perfection, beef tenderloin stuffed with a dried cherry, oregano and matzo breading and served with a herbed reduction

honey dijon chicken breasts with natural au jus **8.95**

honey & dijon mustard glazed chicken breast marinated and baked and served with it own juices

grilled flat iron steak with smoked red peppers & basil sauce **10.95**

marinated and grilled flat iron steaks cross cut sliced and served with a home smoked red pepper and wild basil sauce

herb roasted whole chicken (2lbs.) seasoned with fresh rosemary & thyme **12.95/chicken**

perfectly seasoned and baked whole roasted chicken with fresh thyme and rosemary

Fresh roasted capons (4-6lbs) seasoned with fresh rosemary & thyme **18.95/capon**

perfectly seasoned and baked whole roasted capon with fresh thyme and rosemary



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## Desserts

flourless chocolate cake over poured with dark chocolate (serves 14-16)	42.00
fresh fruit tart with a macaroon crust (serves 8-10)	42.00
coconut macaroons	13.95/lb.
chocolate hazelnut macaroons	13.95/lb.
passover brownies	12.00/dozen
apple slices drizzled with caramel	13.00/lb. (12 per lb.)
double dipped Strawberries	2.50 each
fresh sliced fruit platter	small (serves 20-30) 75.00 large (serves 35-45) 110.00

**for additional offerings see our "prePEAR'd for you" menu on our web site at: [www.peartreecatering.com](http://www.peartreecatering.com) or call 847-459-1100**

the fine print

delivery is additional & is based upon proximity to pear tree.  
deliveries will be made within a three hour time frame.  
minimum order is 150.00 before tax & delivery.

**Passover orders must be placed by Wednesday March 24, 2010 at noon. orders will be delivered on Monday March 29th and Tuesday March 30th. Deliveries will take place within a three hour time frame we cannot accept additions or deletions to Passover orders after Friday March 26, 2010**

**visa, mastercard, discover card or american express are required with all orders**