



Sample Event Menus-Plated Service

A Selection of Hand Passed Appetizers

California Rolls with Crabmeat, Avocado, Wasabi & Soy

Thai Chicken Salad in a Filo Cup

Crostini with Roasted Vegetables and Herbed Cheese

Mini Beef Wellingtons with a Mushroom Duxelle

Plated First Course

The Nutty Pear Salad with Spiced Walnuts & Arugula
tossed in a Homemade Pear Vinaigrette & topped with Gorgonzola

Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia
& Crusty French Bread with Flavored Butter

Entrée

Oven Roasted Boneless Breast of Chicken with Olive Oil, Garlic, White Wine, Mushrooms, Artichokes, & diced Tomatoes
with Fresh Herbs, a touch of Cream & Parmesan Cheese

Oven Roasted Potatoes scented with Fresh Rosemary

French Green & Yellow Beans with Baby Carrots

Dessert

French Apple Tarts presented on a plate drizzled with Homemade Caramel Sauce
& accompanied by Creamy Vanilla or Cinnamon Ice Cream

Coffee Service

Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream & Chocolate Shavings

41.00 per guest
minimum of 125 guests

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/guest
Homemade Raspberry Sauce 1.00/guest
Chocolate Dipped Strawberries 2.75 each

1310 Busch Parkway, Buffalo Grove, Illinois 60089
ph: 847-459-1100 fx: 847-459-1101
www.peartreecatering.com



Sample Event Menus-Plated Service cont

A Selection of Hand Passed Appetizers

Peppercorn Seared Tenderloin of Beef on Crostini with Garlic Aioli

Chilled Vanilla Grilled Shrimp Canapés topped with Mango Salsa

Artichoke Fritters with Béarnaise Sauce

Mushroom Caps stuffed with Chicken Florentine

Plated First Course

Mixed Greens including Bibb, Frisee & Red Oak Lettuce with Sugar Snap Peas, Jicama,
& Tear Drop Tomatoes in a Carrot Ginger Vinaigrette

Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia
& Crusty French Bread with Flavored Butter

Entrée

Sake Seared Salmon with Black & White Sesame Rice Cakes
encircled with an array of Asian Vegetables

Dessert

Fudgy Brownie a la Mode with Creamy Vanilla Ice Cream, Hot Fudge & Caramel Sauce

Coffee Service

Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream & Chocolate Shavings

42.50 per guest
minimum of 125 guests

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/guest
Homemade Raspberry Sauce 1.00/guest
Chocolate Dipped Strawberries 2.75 each



Sample Event Menus-Plated Service cont

A Selection of Hand Passed Appetizers

Wasabi Wonton Spoons sprinkled with Black & White Sesame Seeds topped with Asian Tuna Tartare & Wasabi Crème Fraiche

Aged Parmesan Mousse with Diced Prosciutto on Garlic Brioche Toasts drizzled with Balsamic Reduction

Exotic Mushroom Bouchees with Melted Gruyere & Fresh Chives

Wild River Salmon & Risotto Cake with Sundried Tomato Aioli

Plated First Course

Mixed Baby Greens in a Pesto Lavosh Ring with Cucumber, Kalamata Olive & Tomato Relish in a Dijon Vinaigrette

Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia & Crusty French Bread with Flavored Butter

Entrée

Seared Tenderloin of Beef with a Roasted Shallot Merlot Sauce served with Horseradish Whipped Potatoes, & Fresh Asparagus Roasted with Garlic, Olive Oil & Sea Salt

Dessert

A Dessert Trio including a Hazelnut, Coffee & Ganache Opera Torte, a Lemon Meringue Tartlette, and a Raspberry Bavarian presented on a plate painted with Fresh Raspberry Sauce

Coffee Service

Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream & Chocolate Shavings

53.00 per guest

Minimum of 125 guests

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/guest

Chocolate Dipped Strawberries 2.75 each

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Sample Event Menus-Buffer Menus cont

A Selection of Hand Passed Appetizers

Grilled Minted Lamb & Mushroom Skewers

Corn Dusted Calamari fried crisp & served with Pesto Aioli

Artichoke Bottom capped with Black Olive Tapenade

Brie in Puff Pastry with Pomegranate Relish

Decorated Buffet

An Iceberg Lettuce Wedge with Scallions, Blue Cheese & Yellow & Red Tear Drop Tomatoes served with our House Special Creamy Peppercorn Ranch Dressing

Soba Noodle Salad with an array of Asian Vegetables tossed with a Ginger Peach Dressing

Panko Crusted Boneless Breast of Chicken topped with a Charred Tomato Salsa

Pepperberry-Shallot Flat Iron Steak with Brandied Mushroom Sauce

Yukon Gold Mashers blended with Parsnip Puree

Sauteed Escarole & Butterbeans with Fresh Herbs

Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia & Crusty French Bread with Flavored Butter

Dessert

Select three items from our delicious array of buffet desserts

Coffee Service

Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream & Chocolate Shavings

47.00 per person

Minimum of 125 guests

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/guest

Homemade Raspberry Sauce 1.00/guest

Chocolate Dipped Strawberries 2.75 each

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Sample Event Menus-Buffer Menus cont

A Selection of Hand Passed Appetizers

Mini Chicken Pot Pies served in an Espresso Cup with a Demitasse Spoon

Rock Shrimp & Passion Fruit Salad atop an Edible Orchid

Chipotle Skirt Steak Puff with Cilantro Cream

Creamy Three Cheese Polenta presented on a Flat Bottom Spoon with Seasoned Micro Greens

Decorated Buffet

Caesar Salad with Torn Romaine Hearts, Tossed in Housemade Dressing with Aged Parmesan Cheese & served with Crispy Black Pepper Crackers

Tri-colored Couscous with Saffron Roasted Vegetables

Grilled Flank Steak Roulades rolled with Prosciutto, Thyme & Herbed Cheese

Lemon Pepper Rubbed Pacific Coast Halibut or Mahi Mahi served atop a bed of Crabmeat Hash

Portobello Mushroom Ravioli with Roasted Tomato & Sage Cream

Tomato Cup stuffed with Wilted Spinach & Topped with Garlic Bread Crumbs

Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia, & Crusty French Bread with Flavored Butter

Dessert

Select three items from our delicious array of buffet desserts

Coffee Service

Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream & Chocolate Shavings

52.00 per person

Minimum of 125 guests

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/guest

Homemade Raspberry Sauce 1.00/guest

Chocolate Dipped Strawberries 2.75 each

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Sample Event Menus-Buffer Menus cont

A Selection of Hand Passed Appetizers

Kobe Beef Sliders topped with Smoked Mozzarella Cheese

Thai-Chili Glazed Chicken wrapped with Bok Choy

Portobello Mushroom Puff

Plantain & Rock Shrimp Fritter with Tropical Fruit Relish

Decorated Buffet

Bibb Lettuce, Red Endive & Artichoke Hearts, Pears & Grape Tomatoes
Tossed in a Blood Orange Vinaigrette

Chilled Orzo Salad with Fresh Mozzarella, Plum Tomatoes & Basil in a Pear Vinaigrette

Wok Fried Red Snapper with Gingered Tri-Colored Peppers

Herb Marinated Grilled Chicken Breast with Zesty Gremolata

Coconut Lime Jasmine Rice

Sugar Snaps Peas with Citrus Butter

Artisan Bread Basket with Asiago Lavosh, Thyme Fig Rolls, Tomato Focaccia
& Crusty French Bread with Butter

Dessert

Select three items from our delicious array of buffet desserts

Coffee Service

Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream & Chocolate Shavings

61.00 per person

Minimum of 125 guests

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/guest

Homemade Raspberry Sauce 1.00/guest

Chocolate Dipped Strawberries 2.75 each

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Sample Event Menus-Station Buffet Menus cont

STATION BUFFET MENU A Selection of Hand Passed Appetizers

Warm Deviled Crab Salad in a Filo Cup with Saffron Aioli

Chicken Potstickers on a bed of Asian Slaw in Mini Chinese Takeout Containers with Chopsticks

Wild Mushroom Bouchees with Melted Gruyere & Fresh Chives

Walkaway Nacho Margaritas

Black Beans, Pico de Gallo, Guacamole & Tortilla Chips
presented in a mini Margarita glass rimmed with Salt & a Lime garnish

Steakhouse Carving Station

Marinated & Char Grilled Flat Iron Steak with Zesty BBQ Sauce,
served with Yukon Gold Potatoes, Sauteed Zucchini & Teardrop Tomatoes

Tuscan Countryside

Chicken Piccata with lightly floured & pan fried Boneless Breast of Chicken
in a Fresh Lemon-caper Sauce, served with Angel Hair Pasta
and Freshly Steamed Asparagus with Citrus Aioli

Risotto Station

Creamy Parmesan Risotto prepared to order with a Selection of Toppings including:
Wild Mushrooms, Rock Shrimp, Grilled Vegetables, Marinated Artichokes,
Wilted Spinach & Fresh Herbs

Salad Duet Station

Bibb Lettuce with Red Endive, Hearts of Palm, Cherry Tomatoes & Poached Pears
tossed with a Blood Orange Vinaigrette

and...

Baby Spinach with Carrots, Red Onions & Enoki Mushrooms
tossed in a Red Pepper & Tarragon Vinaigrette

served with:

Asiago Lavosh, Sourdough Baguette, Thyme Fig Rolls & Tomato Focaccia with Flavored Butters

Dessert

Select three items from our delicious array of buffet desserts

Coffee Service

Fresh Roast Columbian Coffee & a Selection of Fine Teas
Sugar, Sweetener, Cream, Cinnamon Whipped Cream & Chocolate Shavings

\$68.00 per person

Minimum of 125 guests

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/person

Homemade Raspberry Sauce 1.00/person

Chocolate Dipped Strawberries 1.95 each

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A La Carte Menu Items

Soups

Butternut Squash Bisque garnished with Diced Apples & Crème Fraiche
Tomato-Basil Soup with a drizzle of Parmesan Cream
Woodlands Mushroom Soup drizzled with Sherry
Summer Gazpacho with Sour Cream
Honey & Lavender Carrot Soup with Lime Sour Cream
Roasted Red Pepper & Plum Tomato Soup with Basil Oil

Cold Appetizers

Vegetarian

Bruschetta with Fresh Tomatoes, Roasted Garlic, Fresh Basil & Mozzarella
Goat Cheese Crostini's with Oven Dried Tomatoes & Balsamic Reduction
Aged Parmesan Mousse with Diced Prosciutto on Garlic Brioche Toasts drizzled with Balsamic Reduction
Artichoke Bottom capped with Black Olive Tapenade
Crostini with Roasted Vegetables and Herbed Cheese
Aged Parmesan Mousse with Diced Prosciutto on Garlic Brioche Toasts drizzled with Balsamic Reduction
Prosciutto wrapped Dates filled with Gorgonzola Mousse

Non-Vegetarian

Pekitoe Crab stuffed Tomatoes
Wasabi Wonton Spoons sprinkled with Black & White Sesame Seeds topped with Salmon Tartare & Crème Fraiche
California Rolls with Crabmeat, Avocado, Wasabi & Soy
Chilled Vanilla Grilled Shrimp Canapés topped with Mango Salsa
Wonton Crisps topped with Asian Tuna Tartare & Wasabi Crème Fraiche
Smoked Salmon Canapé on Pumpnickel with Herbed Cream Cheese & Shaved Fennel
Smoked Scallop on Bamboo Skewers with Champagne Mustard dipping Sauce
Sundried Tomato Polenta with Peppercorn Tenderloin, Garlic Aioli & Chiffonade of Basil
Gourmet Flatbreads with Manchego Cheese, Serrano Ham, Caramelized Onions & Apples
Thai Chicken Salad in a Filo Cup
Peppercorn Crusted Beef Carpaccio on Crostini with Goat Cheese
Peppercorn Seared Tenderloin of Beef on Crostini with Garlic Aioli
California Rolls with Crabmeat, Avocado, Wasabi & Soy
Thai Chicken Salad in a Filo Cup
Rock Shrimp & Passion Fruit Salad atop an Edible Orchid
Thai-Chili Glazed Chicken wrapped with Bok Choy



Hot Appetizers

Vegetarian

Artichoke Fritters with Béarnaise Sauce
Wild Mushroom Bouchees with Melted Gruyere & Fresh Chives
Ratatouille Tartlettes with Eggplant, Tomatoes, Zucchini & Black Olives
Couscous Cake with Roasted Vegetables & Saffron Aioli
Filo Triangles with Spinach & Feta Cheese
Quiche with Spinach & Cheese
Brie & Pear Quesadillas with Mango Salsa
Tuscan Style Pizza's with Roasted Peppers, Portabella Mushrooms, Artichoke Hearts & Fontinella Cheese
Focaccia Pizza's with Fresh Tomatoes, Basil, Roasted Garlic, & Mozzarella Cheese
Portobello Mushroom Puff
Brie in Puff Pastry with Pomegranate Relish

Seafood

Crab Cakes with Homemade Remoulade
Warm Deviled Crab Salad in a Filo Cup with Saffron Aioli
White BBQ Sauced Grilled Shrimp on Corn Bread
Thai Spiced Grilled Shrimp Skewer
Shrimp Springrolls with Plum Dipping Sauce
Wild River Salmon & Risotto Cake with Sundried Tomato Aioli
Corn Dusted Calamari fried crisp & served with Pesto Aioli
Plantain & Rock Shrimp Fritter with Tropical Fruit Relish

Chicken

Chicken Satay with Spicy Szechwan Peanut Sauce
Jamaican Jerk Chicken Skewers with Pineapple Salsa
Sesame Chicken Skewers with Ginger Lemongrass dipping Sauce
Chicken Potstickers on a bed of Asian Slaw in Mini Chinese Takeout Containers with Chopsticks
Lemongrass Poached Chicken Shu Mai Dumplings with Pickled Ginger & Gyoza Syrup
Mushroom Caps stuffed with Chicken Florentine

Beef, Pork, Lamb

Rumaki or Bacon Wrapped Water Chestnuts with BBQ Glaze
Petite Beef Wellington with a Mushroom Duxelle
New Zealand Baby Lamb Chops with Rosemary & Garlic
Grilled Minted Lamb & Mushroom Skewers
Chipotle Skirt Steak Puff with Cilantro Cream
Kobe Beef Sliders topped with Smoked Mozzarella Cheese



Specialty Hand Passed Appetizers

Walk-away Nacho Margaritas with Black Beans, Pico de Gallo, Guacamole & Tortilla Chips presented in a mini Margarita glass rimmed with Salt & a Lime garnish

Fresh Jumbo Shrimp Cocktails Hand Passed in a Mini Cordial Glass accompanied by Fresh Lemon, & Homemade Cocktail Sauce

Chicken Potstickers on a bed of Asian Slaw served in Mini Chinese Takeout Containers with Chopsticks

Mini Chicken Pot Pies served in an Espresso Cup with a Demitasse Spoon

Creamy Three Cheese Polenta presented on a Flat Bottom Spoon with Seasoned Micro Greens

Tabletop Appetizer Presentations

Mediterranean Basket with Hummus, Roasted Eggplant Caponata, Tabbouleh, Feta & Kasserri Cheeses, Marinated & Stemmed Artichokes, Stuffed Olives, Roasted Red Peppers, Marinated Mushrooms & Stuffed Grape Leaves with Pita Chips, Crostini & Breadsticks

An Imported & Domestic Cascading Cheese Board accompanied by French Bread & a Selection of Crackers & Flatbreads garnished with Red Flame Grapes & Fresh Strawberries

Harvest Bread Bowl with Homemade Spinach Dip, Fresh Seasonal Vegetables & Bread Cubes for dipping

A Spectacular Ice Carved Bowl inlaid with Flowers & Greens, lit from underneath & filled with Fresh Jumbo Shrimp, accompanied by Fresh Lemon, Remoulade & Cocktail Sauces

Iced Vodka & Caviar Station

A Magnificent Ice Carved Bottle Rack Spot-lit with White Lights & filled with Icy Chilled Vodka Bottles accompanied by Individual Shot Glasses made of Ice. Presented with the Vodka will be a Selection of Tri-Colored Caviars, served with Chopped Eggs, Onions, Cornichons, Crème Fraiche, Crackers & Toast Points

Action Stations

Pasta Bar

Penne & Bow Tie Pastas cooked to order with your choice of the following:
Fresh Tomatoes, Spinach, Mushrooms, Toasted Pinenuts, Grilled Chicken, & Fresh Pesto
Topped off with your choice of Homemade Sauces including Olive Oil, Garlic & Chicken Broth,
Homemade Marinara & Alfredo; served with Grated Parmesan Cheese

Asian Stir-Fry Station

Choose from a selection of Beef, Chicken & Fresh Vegetables including Cabbage, Red Onion, Carrots, Peapods, Broccoli, Celery, Bean Sprouts & Water Chestnuts accompanied by Jasmine Rice & Japanese Noodles,
Stir-Fried by our chefs with your choice of Sauces including Sesame, Lemongrass Ginger Soy & Peanut

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Action Stations-continued....

Risotto Station

Creamy Parmesan Risotto prepared to order with a Selection of Toppings including:
Wild Mushrooms, Rock Shrimp, Grilled Vegetables, Marinated Artichokes, Wilted Spinach & Fresh Herbs

Seafood Station

Citrus Grilled Sea Bass marinated with Cilantro & Shallots,
grilled to order & topped with a Fresh Mango & Pineapple Salsa
&
New Zealand Mussels steamed to order & served with White Wine, Garlic & Fresh Thyme

Steakhouse Carving Station

Pan Seared & Roasted Flat Iron Steak with a Juniper Berry & Merlot Demi Glace,
served with Yukon Gold Potatoes, Sautéed Zucchini & Teardrop Tomatoes

The "are you Game" for Hen Station

Fresh Cornish Game Hens stuffed with Herbed Bread, Sundried Tomatoes & Fresh Oregano
carved to order & served with Sautéed Shitake Mushrooms & Arugula

Salad Duet Station

Bibb Lettuce with Red Endive, Hearts of Palm, Cherry Tomatoes & Poached Pears
tossed with a Blood Orange Vinaigrette
&
Baby Spinach with Carrots, Red Onions & Enoki Mushrooms
tossed in a Red Pepper & Tarragon Vinaigrette
served with
Asiago Lavosh, Sourdough Baguette, Thyme Fig Rolls & Tomato Focaccia with flavored Butters

Hawaiian Action Station

Sugar Cane Skewers with Ahi Tuna seared Medium by one of our chefs
accompanied by a Gingered Soy Dipping Sauce
served with
White Jasmine Rice with Miso & Vanilla
&
Chilled Asparagus & Red Peppers drizzled with a Citrus Vinaigrette

Autumn Harvest Station

Normandy Pork Loin with White Wine, Apples, Garlic, Fennel & Thyme
served with Garlic Mashed Potatoes & Brown Sugar Glazed Baby Carrots

Tuscan Countryside

Chicken Piccata with lightly floured & pan fried Boneless Breast of Chicken
in a Fresh Lemon-caper Sauce, served with Angel Hair Pasta
& Freshly Steamed Asparagus with Citrus Aioli



Salads

- A Mediterranean Salad of Roma Tomatoes, Cucumbers, Feta Cheese & Kalamata Olives in an Oregano Vinaigrette
- Pear Tree Signature Salad with a Bed of Mixed Field Greens, Poached Pears, Toasted Pinenuts & Gorgonzola Cheese tossed with a Sherry-Shallot Vinaigrette
- Mixed Green Salad with Cucumbers, Tomatoes, Red Onions, Black Olives & Croutons with a Balsamic Vinaigrette
- Vine-ripened Tomatoes with Buffalo Mozzarella, Chiffonade of Basil & White Balsamic Vinaigrette
- Caesar Salad with Crisp Romaine Lettuce Tossed with Homemade Caesar Dressing, Seasoned Croutons & Freshly Shredded Parmesan Cheese
- Fresh Italian Salad with Romaine, Radicchio, Endive, Red Onions, Carrots, Cucumber, Celery,
- Roma Tomatoes & Fresh Fennel in an Orange Basil Vinaigrette
- Boston Lettuce Salad with Fresh Strawberries, Candied Walnuts & thinly sliced Red Onion with a Balsamic Vinaigrette
- Red Oak & Fennel Salad with Orange & Anise Vinaigrette, topped with Candied Walnuts
- Frisee, Wild Mushroom & Asparagus with Shaved Parmesan & Balsamic Reduction
- The Nutty Pear Salad with Spiced Walnuts & Arugula tossed in a Homemade Pear Vinaigrette & topped with Gorgonzola
- Mixed Baby Greens in a Pesto Lavosh Ring with Cucumber, Kalamata Olive & Tomato Relish in a Dijon Vinaigrette
- Mixed Greens including Bibb, Frisee & Red Oak Lettuce with Sugar Snap Peas, Jicama, & Tear Drop Tomatoes in a Carrot Ginger Vinaigrette
- Chilled Orzo Salad with fresh Mozzarella, Plum Tomatoes & Basil in a Pear Vinaigrette

Main Entrees

Chicken

Macadamia Encrusted Chicken with Pineapple Mint Salsa
Herb Roasted Chicken topped with Artichoke & Wild Mushroom Ragu
Pan-seared Duck Breast drizzled with Sangria Reduction
Teriyaki-Gingered Chicken
Coconut Curry Chicken
Tuscan Chicken
Caribbean Jerk Chicken Breast with Pineapple Relish
Chicken Stir Fry with Cashews & Snow Peas
Chicken Cacciatore with Mushrooms & Peppers
Moroccan Chicken with Peppers & Chick Peas
Panko Breaded Honey Mustard Chicken

Meat

Oven Roasted Ribeye with Chianti reduction
Ancho rubbed Tri-Tip of Beef served with Cilantro Lime Relish
Pork Loin Normandy with White Wine, Apples, Garlic, Fennel & Thyme

Entrée's Continued

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Merlot Marinated Osso Bucco Style Lamb Roasted with Aromatic Vegetables
Shiraz-Shallot Marinated & Grilled Flat-Iron Steak with
Marinated and Char-Grilled Skirt Steak with Chimmichurri Sauce
Tri-color Peppercorn Crusted Beef Tenderloin drizzled with Herbed Demi Glace
Sake-Soy marinated Tri Tip Steak
Grilled Honey BBQ Glazed Flat Iron Steak
Cajun Grilled Tenderloin
Ma's Meatloaf with Rosemary Merlot Sauce
Bourbon BBQ Glazed Beef Tenderloin

Pork Loin with Sage Merlot Sauce
Grilled Tequila Lime marinated Pork Chops
Herb Roasted Pork Loin
Italian Breaded Pork Chops

Seafood

Honey-Mango Glazed Halibut
Grilled Salmon with Dill Beurre Blanc
Sake-Soy seared Salmon
Citrus Nage Sea Bass with New Zealand Mussels
Grilled Mahi Mahi with shaved Ginger & Soy Butter
Sesame coated Sugar Cane skewered Ahi Tuna
Blackened Cat Fish
Sesame Seared Salmon

Sides-starches

Garlic-Parmesan Red Skin Mashed Potatoes
Double Stuffed Potatoes with Butter, Sour Cream & Chives sprinkled with Hungarian Paprika
Butter turned Rosemary Red Potatoes
Fluffy Mashed Potatoes with Garlic
Yukon Gold Potatoes with Garlic Aioli
Lyonnais Potatoes with Fresh Sage
Triple Cheese Au Gratin Potatoes
Lemon Pepper Linguini with Roasted Tomato Cream Sauce
Fettuccine Alfredo
Bow Tie Pasta with Spinach, Sun Dried Tomatoes & Toasted Pine Nuts in a Gorgonzola Cream Sauce
Fusilli Pasta with Fresh Sage in a Mushroom & Sherry Wine Sauce
Cheese Ravioli with a Fennel-Orange Essence & Black Peppercorns
Long Grain & Wild Rice Pilaf
Artichoke & Asparagus Risotto
Creamy Parmesan Risotto with Wild Mushrooms
Garlic Roasted Couscous with Grilled Vegetables
Three Cheese Grilled Polenta
Herbed Polenta Cakes with Wild Mushrooms



Vegetables

Wilted Spinach with White Wine & Garlic
Creamed Spinach
Oven Roasted Tomatoes stuffed with Creamed Spinach crowned with Grated Parmesan & Toasted Pinenuts
French Green Beans & Shaved Carrots with Roasted Shallots
Green & Yellow Beans with Baby Carrots
Chinese Long Beans with Garlic Chile Sauce & Toasted Sesame Seeds
Baby Carrots in Lavender Butter Sauce
Freshly Steamed Asparagus with Lemon Butter
Grilled Asparagus marinated in Grape Seed Oil & Fresh Rosemary
Asian Stir Fry of Seasonal Vegetables
Oven Roasted Root Vegetable Medley
A Medley of Winter Vegetables Oven Roasted with Olive Oil & Garlic
Wild Mushroom Ragout
Sautéed Pesto Zucchini
Freshly Steamed Broccoli
Sugar Snap Peas with a Citrus Butter
Julienne of Zucchini, Carrots & Yellow Squash
Candied Butternut Squash
Roasted Parsnip & Carrot Puree drizzled with Herb Oil
Roasted Patty Pan Squash with Caramelized Pearl Onions

Desserts

Dessert Action Stations

Cappuccino Station

Our professionally attired Barista serving a variety of regular and decaffeinated Espresso-based beverages including Espresso, Americano, Cappuccino and Latte; a variety of Sweetners, Ghirardelli Chocolate and Italian flavored Syrups

Ice Cream Sundae Bar

Includes Creamy Vanilla & Chocolate Ice Cream,
Homemade Caramel Sauce, Hot Fudge & Whipped Cream.
Top-off your Sundae with Crushed Oreos, Snickers, Peanuts,
M&M's, & Rainbow Sprinkles

Dessert Crepes Made to Order

A selection of delicious Crepes & Toppings made to order by one of our Chefs

Chocolate Fountain

Semi Sweet or Milk Chocolate Fountains with Spouts & Mirrored Fountain Cover
surrounded by the following luscious dippers:

Fresh Pound Cake, Marshmallows, Strawberries, Bananas, Pineapple, Dried Apricots,
Red Flame & Green Grapes, Crisp Apples, Rice Krispie Treats, Chocolate Chip & Peanut Butter Cookies, Brownies

Dippin' Dots

Dippin' Dots ultra frozen Ice Cream with paper ice cream cups & spoons
Choose 2 of the following flavors:

Chocolate, Mint Chocolate, Vanilla, Strawberry, or Banana Split
895.00 (10 gallons) 495.00 (4 gallons)

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A Selection of Pear Tree's Famous Finger Sweets & Cookies including:

Raspberry Brownies
Fudgy Brownies
Caramel Pecan Brownie
Smore's Brownie
Cheesecake Squares
Lemon Bars
Apricot/Almond Bars
Raspberry/Raisin Bars

Chocolate/Peanut Butter Bars
Snickerdoodles
Chocolate Chip Cookies
Heath Bar Crunch Cookies
Oatmeal Raisin Cookies
Sugar Cookies
Peanut Butter Cookies

CAKES

AMARETTO TORTE

Three 9" layers of Almond Cake filled with a thin layer of Apricot Preserves & Amaretto Mousse, with Crushed Almonds halfway up the sides & finished with scroll work on top

CHOCOLATE TRUFFLE CAKE

A 9" flourless cake overpoured in Dark Chocolate Ganache with a Chocolate Buttercream trim.

CHOCOLATE NEMESIS

10" Chocolate Cake filled with Chocolate Fudge & covered in Chocolate Buttercream with Chocolate Filigrees

TIRAMISU CAKE

Layer of Ladyfingers & a Creamy Mascarpone filling, finished with Ladyfingers on the side & piled high with Dark Chocolate Curls on top

CHOCOLATE PEANUT BUTTER CAKE

Three Layers of 10" Chocolate Cake with Peanut Butter Mouse, overpoured with Chocolate Ganache with Chopped Peanuts on the sides & Chocolate Peanut Butter Truffles on top

24 CARROT CAKE

Moist, great flavor of Carrots, Walnuts & Pineapple, filled & finished with Cream Cheese & sprinkled with Walnuts

HAZELNUT TORTE

Two layers of 10" Hazelnut Cake filled with Mocha-Hazelnut Mousse & frosted with Hazelnut Buttercream & garnished with Chocolate Panels & Toasted Hazelnuts

MOCHA LATTE

Two layers of 10" chocolate Mocha Cake with an Espresso Cheesecake layer in the center, filled with a light Coffee Mousse & finished with Mocha Buttercream

RASPBERRY LEMON DREAM

Three Layers of 10" Lemon Cake with a thin layer of Raspberry Puree & Lemon Mousse, all finished with Buttercream & White Chocolate Curls.

TRIPLE CHOCOLATE

10" white & Chocolate Layers filled with Chocolate Mousse, iced with White Buttercream with a mix of White, Dark & Milk Chocolate Blossom Curls on the sides & Chocolate Bark on top

CHEESECAKES

Varieties include Blueberry, Caramel Apple, Cherry, Chocolate Chip, Oreo & Turtle, can be topped with Fresh Fruit

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Plated or Buffet Dessert Items

- Chocolate Ecstasy Cake presented on a plate dusted with Powdered Sugar & Cocoa Powder or on a pool of Fresh Raspberry Sauce
- Rustic Pear Tart presented on a plate drizzled with Homemade Caramel Sauce & accompanied by Cinnamon Ice Cream
- Sugar Coated Granny Smith Apple Turnover served warm with Creamy Vanilla Ice Cream
- Key Lime Pie presented on a plate painted with Fresh Blackberry Sauce with Whipped Cream and Lime Wheels
- Bittersweet Chocolate Ganache Tart with an Apricot & Pistachio Praline dusted with Powdered Sugar
- Pineapple Upside Down Cake with a Cinnamon Rum Sauce
- Chocolate Glazed Banana Sour Cream Cheesecake
- Mango Crème Brulee with Tropical Fruits
- Fudgy Brownie a la Mode with Creamy Vanilla Ice Cream, Hot Fudge & Caramel Sauce
- A Dessert Trio composed of Tiny Chocolate Pots du Crème in Espresso Cups, Brown Butter Orange Crepes filled with a Grand Marnier Chocolate Mousse, and a Luscious Layered Lemon Bar

Beverage Service

Full Service Premium Bar Service featuring Top Shelf Liquor, Beer & Wine

Option #1 Consumption Bar
featuring premium brands
Minimum 100 Guests & 700.00

- Mixed Drinks 6.50
- House Red and White Wine 4.00
- Domestic Beer 3.00
- Imported Beer 4.00
- Soft Drinks 1.50
- Bottled and Sparkling Water 1.50

Option #2 Hosted Bar
featuring premium brand liquors
Minimum 100 Guests & 700.00

- 2 hour 17.00 per person
- 3 hour 22.00 per person
- 4 hour 27.00 per person
- Bartender 175.00

Full Service Premium Limited Beer & Wine Service featuring Top Shelf Beer & Wine

Option #3 Consumption
Featuring premium beer,
wine & soft drinks only
domestic & imported beers
house wines (red & white)
mineral & still waters
ice, lemons & limes

Option #4 Hosted
Featuring premium beer,
wine & soft drinks only
domestic & imported beers
house wines (red & white)
mineral & still waters
ice, lemons & limes

Option #5 Hosted
Featuring domestic beer,
wine & soft drinks only
domestic beers
house wines (red & white)
mineral & still waters
ice, lemons & limes

- House Red and White Wine 4.00
- Domestic Beer 3.00
- Imported Beer 4.00
- Soft Drinks 1.50
- Bottled and Sparkling Water 1.50

- 1 hr 10.00 per person
- 2 hrs 13.00 per person
- 3 hrs 15.50 per person
- 4 hrs 17.50 per person
- 5 hrs 19.50 per person

- 1 hr 9.00 per person
- 2 hrs 12.00 per person
- 3 hrs 14.50 per person
- 4 hrs 16.50 per person
- 5 hrs 18.50 per person

**Bartender charges will apply to all consumption and hosted bars.
175.00 per bartender**

Certificates of Liquor Liability & (Dramshop) insurance are available upon request.

If you wish to be named as an additional insured, a 50.00 fee will be assessed.



The following expenses are in addition to your menu price, and will vary depending upon your venue and number of guests. To make it a bit easier for you, we have calculated some "ballpark" estimates, to assist you in determining your overall budget.

Equipment

Average expense: 15.00-25.00/person

It is important to know which equipment is included with your venue fee, and what may need to be rented. Equipment can include tables, chairs, china, cutlery, glassware, serving equipment, etc.

Linens

Average expense: 4.00-8.00/person

All solid color linens are the same price and can be mixed and matched. Many specialty linens are available at an additional cost.

Staff

Average expense: 15.00-20.00/person

Our chefs and staff will handle the set-up, food and beverage service, and breakdown of your event. They are well trained, friendly and efficient professionals.

Event & Party Planning Services

Quoted upon request

Turn to our expert event planning staff with over twenty years of experience in the Chicago area. Continuous innovation, solid resources & trusted vendors make Pear Tree your "one stop wedding and event shop".

"Day Of" Services

Quoted upon request

Hire one of Pear Tree's experienced wedding and event coordinators for the day of your event. They will take care of all the details so you will have peace of mind. Relax and be a guest at your own event.

Floral & Décor, Entertainment, Valet Parking, Tenting, Photography & Videography

are all available and we are happy to consult with you on a per event basis

All orders are subject to Illinois Sales Tax at 7.5% and a 17% Service Fee which includes logistics management, the loading & unloading of trucks and vans, the cleaning of equipment, and fuel & transportation costs.

*Ask about our Corporate Catering Menus
including our Summer Picnic Events*

*Entertaining at home and too busy to cook?
Inquire about our drop-off service:
"prePear'd for you"*

**Complete information and menus
are available on our website at:**

www.peartreecatering.com

We Make You Look Good!

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