



Sample Wedding 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

Coffee Service

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

39.00 per guest
minimum of 125 guests

WEDDING CAKE

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond. Fresh Fruit
also available at an additional charge.

Custom designs and sample cakes available.

or....

A Sumptuous Cupcake Wedding Cake
including Freshly Baked Yellow and Chocolate Cupcakes
individually decorated with Buttercream Flowers of the Season,
and artfully arranged in a cascading spiral

Cake 4.00-10.00 per guest

OPTIONS:

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



Sample Wedding 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

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

WEDDING CAKE

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond. Fresh Fruit
also available at an additional charge.

Custom designs and sample cakes available.

or....

A Sumptuous Cupcake Wedding Cake
including Freshly Baked Yellow and Chocolate Cupcakes
individually decorated with Buttercream Flowers of the Season,
and artfully arranged in a cascading spiral

Cake 4.00-10.00 per guest

OPTIONS:

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



Sample Wedding 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

Coffee Service

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

48.00 per guest
Minimum of 125 guests

WEDDING CAKE

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond. Fresh Fruit also available at an additional charge.

Custom designs and sample cakes available.

or....

A Sumptuous Cupcake Wedding Cake including Freshly Baked Yellow and Chocolate Cupcakes individually decorated with Buttercream Flowers of the Season, and artfully arranged in a cascading spiral

Cake 4.00-10.00 per guest

OPTIONS:

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



Sample Wedding Menus-Buffer Menus

A Selection of Hand Passed Appetizers

Grilled Minted Lamb & Mushroom Skewers
Brie in Puff Pastry with Pomegranate Relish
Corn Dusted Calamari fried crisp & served with Pesto Aioli
Artichoke Bottom capped with Black Olive Tapenade

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

Coffee Service

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

43.00 per person

Minimum of 125 guests

WEDDING CAKE

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond. Fresh Fruit
also available at an additional charge.

Custom designs and sample cakes available.

or....

A Sumptuous Cupcake Wedding Cake
including Freshly Baked Yellow and Chocolate Cupcakes
individually decorated with Buttercream Flowers of the Season,
and artfully arranged in a cascading spiral

Cake 4.00-10.00 per guest

OPTIONS:

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

950 Woodlands Parkway, Vernon Hills, Illinois 60061

ph: 847-459-1100 fx: 847-459-1101

www.peartrecatering.com



Sample Wedding 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

Coffee Service

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

48.00 per person

Minimum of 125 guests

WEDDING CAKE

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond. Fresh Fruit
also available at an additional charge.

Custom designs and sample cakes available.

or....

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including Freshly Baked Yellow and Chocolate Cupcakes
individually decorated with Buttercream Flowers of the Season,
and artfully arranged in a cascading spiral

Cake 4.00-10.00 per guest

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 Wedding Menus-Buffer Menu 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

Coffee Service

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

55.00 per person

Minimum of 125 guests

WEDDING CAKE

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond. Fresh Fruit
also available at an additional charge.

Custom designs and sample cakes available.

or....

A Sumptuous Cupcake Wedding Cake
including Freshly Baked Yellow and Chocolate Cupcakes
individually decorated with Buttercream Flowers of the Season,
and artfully arranged in a cascading spiral

Cake 4.00-10.00 per guest

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 Wedding 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

Coffee Service

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

\$59.00 per person
Minimum of 125 guests

WEDDING CAKE

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond.

Fresh Fruit also available at an additional charge.

Custom designs and sample cakes available.

or....

A Sumptuous Cupcake Wedding Cake
including Freshly Baked Yellow and Chocolate Cupcakes
individually decorated with Buttercream Flowers of the Season,
and artfully arranged in a cascading spiral

Cake 4.00-10.00 per guest

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
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
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

Non-Vegetarian

Sundried Tomato Polenta with Peppercorn Tenderloin, Garlic Aioli & Chiffonade of Basil
Aged Parmesan Mousse with Diced Prosciutto on Garlic Brioche Toasts drizzled with Balsamic Reduction
Prosciutto wrapped Dates filled with Gorgonzola Mousse
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 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 Appetizers & 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

Action Stations continue



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

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

Action Stations continue



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

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 sweeteners and Italian flavored syrups and Ghirardelli chocolate

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
Margarita Chicken, Tequila-Lime marinated topped with fresh pico de gallo
Portobello Chicken, Herbal Grilled Chicken with sliced roasted red peppers and portabellas
Greek Chicken, Marinated with oregano, lemon, olive oil, and garlic roasted topped with feta
Teriyaki-Ginger glazed Boneless Chicken Breast topped with sesame seeds and fresh scallions.

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
Merlot Marinated Osso Bucco Style Lamb Roasted with Aromatic Vegetables
Shiraz-Shallot Marinated & Grilled Flat-Iron Steak
Marinated and Char-Grilled Skirt Steak with Chimichurri Sauce
Tri-color Peppercorn Crusted Beef Tenderloin drizzled with Herbed Demi Glace
Mustard Glazed Grilled fillet of Pork
Blue Cheese crusted New York Strip
Garlic-Sage oven roasted Pork Tenderloin with natural Au Jus
Trio-Meatloaf – ground beef, turkey, and veal topped with exotic mushroom gravy
16 oz. Bone-in Cowboy Steak – Cajun grilled topped with fired onions.

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
Cedar Plank Grilled Zested Salmon Filet
Oakwood Grilled Swordfish with roasted tomato, cilantro, and red onion relish
Cajun Crusted Catfish with a citrus, wine, crawfish reduction
Pan Fried Herb Crusted Rainbow Trout
Stuffed Sole with bay shrimp and parmesan crust in lemon caper beurre blanc

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

Sides Continues



Sides-starches- Continued

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



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 #1 Consumption
Featuring premium beer,
wine & soft drinks only
domestic & imported 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

Option #2 Hosted
Featuring premium beer,
wine & soft drinks only
domestic & imported beers
house wines (red & white)
mineral & still waters
ice, lemons & limes

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

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

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.



Desserts

Sweets Buffet

Apple Phyllo Tarts
Cheesecake Tarts topped with Fruit
Chocolate Fudge Hearts
Key Lime Tarts
Mini Éclairs
Mini Cannoli
Chocolate Mango Squares

Fudgy Brownies
Lemon Bars
Apricot Almond Bars
Raspberry Raisin Bars
Chocolate/Peanut Butter Bars
Chocolate Chip, Toffee Crunch & Oatmeal Raisin Cookies

Wedding Cake

Choose your favorite:

Cake Flavors: White, Chocolate, Lemon, Spice, Hazelnut, Almond, Banana, Carrot & Cheesecake

Frosting: choose Traditional or Chocolate Butter Cream or Wrapped Fondant

Fillings: Chocolate, White Chocolate, Raspberry, Strawberry, Cherry, Apricot, Mocha Hazelnut and Almond. Fresh Fruit also available at an additional charge.

Custom designs and sample cakes available.

or....

A Sumptuous Cupcake Wedding Cake

including Freshly Baked Yellow and Chocolate Cupcakes individually decorated with Buttercream Flowers of the Season, and artfully arranged in a cascading spiral

5.00 – 10.00 per guest

Coffee Service

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

3.50 per guest

OPTIONS:

Freshly Sliced Seasonal Fruits 2.95/person

Homemade Raspberry Sauce 1.00/person

Chocolate Dipped Strawberries 2.75 each

A Chocolate Cornucopia filled with a Selection of Chocolate Barks & surrounded with English Toffee
150.00

A Milk Chocolate Bowl Drizzled with Dark & White Chocolate and filled with a selection of Chocolate Dipped Fruits including Pineapple, Banana Chunks, Oranges, Strawberries, Apricots and Grapes
295.00



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 18% 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!