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BREAKFAST OR BRUNCH
STARTING THE DAY OFF RIGHT

BOARDROOM BREAKFAST

CHEF'S CHOICE OF OUR *MADE FROM SCRATCH* FRUIT BREADS, MUFFINS, COFFEECAKE, DANISH & A VARIETY OF FRESH BAGELS. INCLUDES BUTTER, CREAM CHEESE & PRESERVES ...7.00

YOGURT PARFAITS

INDIVIDUAL NON-FAT YOGURT PARFAITS LAYERED WITH FRESH FRUIT AND TOPPED WITH HOMEMADE GRANOLA 5.50

BOTTLES OF PREMIUM ORANGE, APPLE, CRANBERRY & GRAPEFRUIT JUICES ...2.25

FRESHLY SLICED SEASONAL FRUITS & BERRIES ...3.00 PP

NOVA LOX PLATTER PRESENTED WITH SLICED TOMATOES, CUCUMBERS, ONIONS, FRESH LEMON, BLACK OLIVES & CAPERS
SMALL 90.00 (SERVES 10-15) MEDIUM 145.00 (SERVES 16-24) LARGE 170.00 (SERVES 25-30)

ASSORTED BAGELS 15.00/DOZEN ... PLAIN, EGG, ONION, POPPY SEED, SESAME SEED, CINNAMON RAISIN AND MORE
ASSORTED MINI BAGELS ...\$12/DOZEN ... PLAIN, EGG, ONION, POPPY SEED, SESAME SEED,
CROISSANTS...\$15/DOZEN... FRESH BAKED, FLUFFY & BUTTERY

WHIPPED CREAM CHEESES PER POUND: ...\$5/LBS (PLAIN)...\$6/LBS (ALL OTHERS) PLAIN, CHIVE, VEGGIE, STRAWBERRY,
CINNAMON, HONEY ...SMOKED SALMON (\$7.50/LBS),

HOT BREAKFASTS BY REQUEST ~

YOUR FAVORITE BREAKFAST SANDWICH (10 ORDER MINIMUM)

SAUSAGE, HAM OR BACON WITH FRESHLY SCRAMBLED EGGS & CHEESE, SERVED ON YOUR CHOICE OF OUR HOME CROISSANTS, ENGLISH MUFFIN, SANDWICH BREAD, BISCUIT 4.50 EACH

YOUR FAVORITE BREAKFAST BURRITO (10 ORDER MINIMUM)

SAUSAGE, HAM, BACON, CHORIZO, GRILLED VEGETABLES WITH FRESHLY SCRAMBLED EGGS & CHEESE, SERVED ON ROLLED IN FLOUR TORTILLA WITH SALSA 4.50 EACH

YOUR CHOICE OF SCRAMBLED EGGS OR SCRAMBLED EGGS WITH CHEESE

EGGS WITH MEAT 8.50 PER PERSON
EGGS WITH 2 MEATS 10.50 PER PERSON

CHOICE OF SIDES WITH EGGS ABOVE: SAUSAGE LINKS, SAUSAGE PATTY, BACON, TURKEY SAUSAGE LINKS, TURKEY SAUSAGE PATTY TURKEY BACON

POTATO PANCAKES WITH APPLE SAUCE AND SOUR CREAM 24.00 PER DOZEN 2 DOZEN MINIMUM

QUICHE...\$26 PER PAN (1 PAN SERVES 10 – 12)

VEGETABLE-SPINACH, MUSHROOM, TOMATO, ONION, SWISS, PARMESAN WITH TOMATO BASIL SAUCE
HAM & CHEESE (CHEDDAR)
PROVENCAL –TOMATOES, ARTICHOKE HEARTS, BASIL & MOZZARELLA CHEESE
SPINACH- SPINACH, CARAMELIZED ONIONS, TOMATOES & GRUYERE CHEESE
BACON & CHEDDAR
PROSCIUTTO & ARUGULA
SUGGEST ONE OF YOUR OWN

FRITTATA.....\$26 PER PAN (1 PAN SERVES 10 – 12)

VEGETABLE-SPINACH, MUSHROOM, TOMATO, ONION, SWISS, PARMESAN WITH TOMATO BASIL SAUCE
HAM & CHEESE (CHEDDAR)
PROVENCAL –TOMATOES, ARTICHOKE HEARTS, BASIL & MOZZARELLA CHEESE
SPINACH- SPINACH, CARAMELIZED ONIONS, TOMATOES & GRUYERE CHEESE
BACON & CHEDDAR
PROSCIUTTO & ARUGULA

CHEESE BLINTZES WITH STRAWBERRY SAUCE AND SOUR CREAM 30.00 PER DOZEN 2 DOZEN MINIMUM
(ADD FRESH SEASONAL BERRIES \$2.95)

Corporate Menu



CHEESE BLINTZ SOUFFLÉ . . . \$30/PAN (BLUEBERRY, CHEESE OR STRAWBERRY) SERVED WITH STRAWBERRY SAUCE AND SOUR CREAM (ADD FRESH SEASONAL BERRIES \$2.95)

**FRENCH TOAST SOUFFLÉ...\$26 PER PAN (1 PAN SERVES 10 – 12)
SOUR DOUGH BREAD, CREAM CHEESE, EGGS, CREAM, CINNAMON AND FRESH BERRIES**

**POTATO PANCAKES...\$36/DOZEN
GROUND POTATOES, ONION AND SEASONINGS FORMED INTO PANCAKES AND PAN FRIED W/ SOUR CREAM AND HOMEMADE APPLE SAUCE**

**NOODLE KUGEL...\$26 PER PAN (1 PAN SERVES 10 – 12)
TRADITIONAL SWEET KUGEL MADE WITH EGG NOODLES WITH OR WITHOUT GOLDEN RAISINS**

**POTATO KUGEL...\$26 PER PAN (1 PAN SERVES 10 – 12)
TRADITIONAL SWEET KUGEL MADE WITH GROUND POTATOES**

**MATZO KUGEL...\$26 PER PAN (1 PAN SERVES 10 – 12)
TRADITIONAL SWEET KUGEL MADE WITH MATZO**

**BREAKFAST SIDES: ...\$28 PER PAN (1 PAN SERVES 10 – 12)
SHREDDED HASH BROWNS
LYONNAIS POTATOES
COUNTRY BREAKFAST POTATOES WITH ONIONS
BACON
SAUSAGE LINKS
SAUSAGE PATTIES**

**GRILLED HAM SLICES
TURKEY SAUSAGE
TURKEY BACON
OATMEAL-MILK AND BROWN SUGAR
GRITS
BISCUITS WITH GRAVY**

**CHILLED POACHED SALMON PLATTER...ONE SIZE ONLY 12 FILETS \$95
4 OZ SALMON FILETS PRESENTED WITH CUCUMBER, DILL SAUCE, LEMONS AND FRESH DILL TO GARNISH**

**WHOLE POACHED DECORATED SALMON ...ONE SIZE ONLY (SERVES APPROX 30) \$210
WHOLE SALMON PRESENTED WITH CUCUMBER, DILL SAUCE, LEMONS AND FRESH DILL TO GARNISH**

**ROASTED SALMON HASH...\$40/PAN SERVES 8-10
SLOW ROASTED SALMON FILETS SERVED WITH SAUTÉED POTATOES, ONION AND PEPPERS WITH A LEMON BUTTER SAUCE**

TRADITIONAL CORNED BEEF HASH...\$40/PAN SERVES 8-10

**SMOKED FISH PLATTER: SM-\$90.00 (SERVES 10-15) LG-\$145.00(SERVES 16-24) XLG-\$170.00(SERVES 25-30)
SALMON, TROUT, WHITEFISH, SABLE, CAPER BERRIES, CUCUMBERS, HARD BOILED EGGS AND PLUM TOMATOES AND A REMOULADE SAUCE**

**DELI PLATTER . . . 9.95/PERSON (8 PERSON MINIMUM)
SELECT ANY THREE (3) ITEMS: THINLY SLICED AND DECORATED ON A PLATTER: OVEN ROASTED TURKEY, HAM, SALAMI, HONEY SMOKED TURKEY, CORNED BEEF, ROAST BEEF, TUNA FISH SALAD, EGG SALAD, CHICKEN SALAD. ACCOMPANIED BY LETTUCE, THIN SLICED TOMATO, ONION, SLICED SWISS & CHEDDAR CHEESES, PICKLES & CONDIMENTS; SERVED WITH AN ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS. *ADD ADDITIONAL MEAT OR SALAD ITEM FOR 2.25 PP/ITEM...SUBSTITUTE LEAN CORNED BEEF FOR ANY ABOVE ITEMS AT 1.95***

**GRANDMA'S CHOPPED LIVER ...\$8.95/POUND
SERVED WITH CHOPPED EGGS, ONION, MINI RYE, MATZO (OR CRACKERS) AND GHERKINS**

PARFAITS...\$6/INDIVIDUAL PARFAIT OR \$50/ BOWL (SERVES 10 – 12) YOGURT, GRANOLA & FRESH FRUIT- INDIVIDUAL OR LARGE BOWL

ASSORTED RUGELACH...\$15.00/DOZ

**GOODY BASKET-ALL MINIS OR SLICED...\$32/DOZEN
ASSORTED MINI DANISH, CINNAMON ROLLS, PECAN ROLLS, FRUIT BREADS, COFFEE CAKES, DONUTS, ASSORTED RUGELACH**

**MUFFIN BASKET...2 DOZEN MINIMUM...MINI MUFFINS 25.00/DOZEN JUMBO MUFFINS 32.00/DOZEN
ASSORTMENT OF THE FRESHEST BAKED MUFFINS-Blueberry, Cranberry Orange, Carrot, Banana, Pumpkin, Raisin Bran Double Chocolate Chip, Zucchini Carrot, Low Fat Carrot, Low Fat Cranberry (must order by the dozen)**



FRESH FRUIT PLATTER...\$65 (SERVES 20 – 30) / \$100 (SERVES 30 – 40)
FRESH SLICED PINEAPPLE, MELONS & BERRIES BEAUTIFULLY DISPLAYED

MAKE'UM MINI COLD SANDWICHES

*BOX ORDERS INCLUDES 2 MAKE'UM MINI SANDWICHES
SIDE SALAD OF THE DAY AND 2 FINGER SWEETS @11.95*

*TRAY STYLE ORDER INCLUDE ALL FROM ABOVE AND FRESHLY SLICED FRUIT TRAY @13.95
&*

FULL SIZE COLD SANDWICHES

*BOX ORDERS INCLUDES FULL SIZE SANDWICHES
SIDE SALAD OF THE DAY AND 2 FINGER SWEETS @11.95*

TRAY STYLE ORDER INCLUDE ALL FROM ABOVE AND FRESHLY SLICED FRUIT TRAY @13.95

ROAST BEEF AND BRIE

SLICED ROAST BEEF, BRIE CHEESE, ROASTED RED PEPPERS, CARAMELIZED ONIONS AND ROASTED GARLIC MAYO ON ONION POCKET BUN

OVEN ROASTED TURKEY

TURKEY, SLICED CUCUMBER, LETTUCE AND ROASTED GARLIC MAYO ON TOMATO FOCACCIA BREAD

HONEY SMOKED TURKEY

HONEY SMOKED TURKEY, SMOKED TOMATO MAYO, LETTUCE AND TOMATO ON 9 GRAIN BREAD

MOZZARELLA TURKEY

FRESH MOZZARELLA, TURKEY, TOMATO, LETTUCE AND PESTO MAYO ON TOMATO FOCACCIA BREAD

TURKEY APPLE

TURKEY, SLICED APPLE, SMOKED BACON AND GARLIC MAYO ON CIABATTA ROLL

SMOKED COUNTRY HAM

SLICED HAM, HAVARTI CHEESE, TOMATO, LETTUCE AND DIJON ON FRESH SOUR DOUGH BREAD

BRUSCHETTA

ROMA TOMATOES SLICED, BASIL, RED ONION AND ASIAGO CHEESE ON TOMATO FOCCACCIA BREAD

NORTH SIDE TUNA SALAD

FRESHLY MADE TUNA SALAD, LETTUCE AND TOMATO ON SOUR DOUGH

BORDER CHICKEN

GRILLED CHICKEN BREAST, ARIZONA MAYO, LETTUCE & TOMATO AND PEPPER JACK CHEESE ON ONION POCKET BUN

THE CLASSIC DELI

TURKEY, HAM OR ROAST BEEF ON CHOICE OF FRESHLY BAKED BREADS WITH LETTUCE AND TOMATO

NORTH SIDE CHICKEN SALAD

GRILLED CHICKEN BREAST CHOPPED WITH CELERY, RED ONION, AND MAYO WITH LETTUCE & TOMATO ON CROISSANT

CHICKEN PESTO PANINI

GRILLED PESTO CHICKEN, ROASTED RED PEPPERS, ONIONS, PROVOLONE, LETTUCE AND TOMATO AND SUNDRIED TOMATO PESTO ON RUSTIC SOUR DOUGH

PORTOBELLO DELIGHT

BALSAMIC GRILLED PORTABELLA MUSHROOM, SPINACH, PEPPERS & ARTICHOKE CREAM ON HERBAL FOCACCIA

ISLAND HAM

SLICED HAM, GRILLED PINEAPPLE, PROVOLONE CHEESE, LETTUCE, AND RED ONION & CARIBBEAN MAYO ON CORN DUSTED BUN

BUFFALO CHICKEN

BUFFALO SAUCED GRILLED CHICKEN, ROMAINE, TOMATO AND BLUE CHEESE SPREAD ON CIABATTA

CAPRICE SANDWICH

FRESH MOZZARELLA, SLICED PROSCIUTTO, ROMA TOMATO, BASIL AND DRIZZLED WITH BALSAMIC REDUCTION ON TOMATO FOCACCIA BREAD

CLASSIC REUBEN

SHAVED CORNED BEEF, SWISS, KRAUT AND THOUSAND ISLAND DRESSING ON MARBLE RYE

TURKEY REUBEN

SHAVED ROAST TURKEY, SWISS, KRAUT AND THOUSAND ISLAND DRESSING ON MARBLE RYE



WRAPS

*BOX ORDERS INCLUDES A 6" WRAP, SIDE SALAD OF THE DAY AND 2 FINGER SWEETS @ 11.95
TRAY STYLE ORDER INCLUDE ALL FROM ABOVE AND FRESHLY SLICED FRUIT TRAY @ 13.95*

ASIAN NOODLE

CHICKEN, NAPA CABBAGE, RED PEPPERS, SCALLIONS, CARROTS, ALMONDS, SUNFLOWER SEEDS AND CRUNCHY RAMEN NOODLES WITH SWEET ASIAN DRESSING IN TOMATO TORTILLA

GRILLED CHICKEN CAESAR

GRILLED CHICKEN STRIPS, CAESAR DRESSING WITH ROMAINE, TOMATOES AND PARMESAN IN A SPINACH TORTILLA

ROAST BEEF & ONION

SLICED ROAST BEEF STUFFED INTO A RED FLOUR TORTILLA WITH GRUYERE CHEESE, CARAMELIZED SHALLOTS, SAUTÉED MUSHROOMS, LETTUCE AND TOMATO"

CALIFORNIA TURKEY

ROASTED TURKEY, GUACAMOLE, SWISS CHEESE, LETTUCE, TOMATO AND ONION IN A FLOUR TORTILLA

GRILLED VEGGIE

BALSAMIC GRILLED VEGETABLES WITH HUMMUS AND LETTUCE WRAPPED IN A SPINACH TORTILLA

B.B.Q. CHICKEN

GRILLED B.B.Q. CHICKEN, B.B.Q. SAUCE, SWISS, ROMAINE AND ONION WRAPPED IN A FLOUR TORTILLA

CHICKEN MEDITERRANEAN

GRILLED CHICKEN, JASMINE RICE, BLACK BEANS, ONIONS AND CITRUS YOGURT DRESSING WRAPPED IN A SPINACH FLOUR TORTILLA

HONEY HAM

SLICED HAM, PROVOLONE CHEESE, ARUGULA, GRILLED ONIONS, LETTUCE AND HONEY MUSTARD DRESSING WRAPPED IN A FLOUR TORTILLA

CRISPY ORANGE CHICKEN

BREADED CHICKEN STRIPS, MANDARIN ORANGES, SCALLIONS, SPINACH, RED ONIONS AND SWEET-N-OUR SAUCE WRAPPED IN A SPINACH TORTILLA

CHEF'S TUNA

NORTH SIDE TUNA SALAD, CHEDDAR CHEESE, CUCUMBER, LETTUCE AND TOMATO WRAPPED IN A TOMATO TORTILLA

TURKEY ESPANOLA

TURKEY, MANCHEGO CHEESE, SPINACH, ROASTED RED PEPPERS AND CILANTRO SPREAD IN A TOMATO TORTILLA

REUBEN

SLICED CORNED BEEF, SAUERKRAUT, LETTUCE, 1,000 ISLAND DRESSING IN A FLOUR TORTILLA

TURKEY REUBEN

SLICED ROAST TURKEY, SAUERKRAUT, LETTUCE, 1,000 ISLAND DRESSING IN A FLOUR TORTILLA

SESAME CHICKEN

SESAME GRILLED CHICKEN, NAPA CABBAGE, CRISPY WONTONS, SCALLIONS, JULIENNE CARROTS AND RED PEPPERS IN A RED TOMATO TORTILLA

PEPPER JACK BEEF

SLICED ROAST BEEF, PEPPER JACK CHEESE, LETTUCE, TOMATOES, CHIPOTLE MAYO WRAPPED IN A RED FLOUR TORTILLA

Express Lunches

\$9.95/ box lunch or trays style

**Includes a choice of sandwich or wrap form list below and
chips, pickle & soda & plastic ware (no substitution)**

Orders can be filled with 24 notice or less

For lunch we will need a minimum of 8 meals per order



Sandwiches

- Turkey / Ham / Roast Beef or Tuna on White , Wheat or an Onion Roll with L & T
- Smoked turkey – aged cheddar – honey mustard on cracked wheat
- Roast beef – provolone-horseradish cream on onion pocket
- Grilled chicken breast –lettuce – tomato – roasted garlic mayo on corn dusted roll
- Salami – cheddar – Lettuce & Tomato with a chipotle mayo on a 9 grain Bread
- Chicken salad-lettuce and tomato on sour dough

Wraps-all served on chef's choice of flour tortilla, spinach tortilla or tomato tortilla

- Grilled chicken – hummus – romaine – roasted peppers
- Sesame chicken – napa cabbage – red peppers- scallions- carrots-won ton crisps – caramelized onions
- Roast beef – pepper jack cheese – chipotle spread – iceberg lettuce
- Tuna salad – havarti cheese – cucumber – romaine – tomato
- Corned beef – 1,000 island – sauerkraut – lettuce
- Turkey – manchego cheese- spinach – roasted red peppers – cilantro spread

Side Salads add \$2.95/pint

- *Tomato – fresh mozzarella – basil in a balsamic glaze
- *Broccoli – toasted cashews – poppy seed dressing
- *Bow tie – artichokes – scallions – herbal dressing
- *Lemon peppered penne – sundried tomatoes – red onions – creamy dressing
- *Tubetti Confetti Pasta Salad
- *Side house salad
- *Fruit salad

SALADS – GREEN

BOX STYLE SALADS INCLUDE ROLLS & BUTTER, 2 FINGER SWEETS AND DRESSING ON THE SIDE @ 11.95
TRAY STYLE SALADS INCLUDE ROLLS & BUTTER, 2 FINGER SWEETS AND DRESSING ON THE SIDE AND A TRAY OF FRESHLY SLICED FRUITS @ 13.95
add Chicken 3.00 to any of the salads below
add Shrimp 4.00 to any of the salads below

PEAR TREE SIGNATURE

A BED OF MIXED GREENS WITH POACHED PEARS, TOASTED PINE NUTS, PLUM TOMATOES AND CRUMBLED GORGONZOLA CHEESE TOSSED WITH A SHERRY SHALLOT VINAIGRETTE

PEAR TREE CHOPPED

A BED OF CHOPPED ROMAINE, GRILLED CHICKEN, TUBETTI PASTA, WON TON CRISPS, JULIENNE CARROTS, CHOPPED CRISPY BACON, CUCUMBER, GARBANZO BEANS, RED ONION, TOMATOES, GORGONZOLA CHEESE, GREEN ONION AND OUR CITRUS VINAIGRETTE

GEORGIAN PECAN

BABY FIELD GREENS, GRAPE TOMATOES, CANDIED PECANS AND GORGONZOLA CHEESE WITH ORANGE BASIL VINAIGRETTE



TOSSED SALAD BOWL

MIXED GREENS WITH CUCUMBER, TOMATO, RED ONION, PEPPERS, CABBAGE AND CROUTONS WITH RANCH, LEMON VINAIGRETTE

CAESAR SALAD

CRISP ROMAINE LETTUCE TOSSED WITH HOMEMADE CAESAR DRESSING, SEASONED CROUTONS & SHREDDED PARMESAN

SOUTH OF THE BORDER SALAD

CRISP ROMAINE LETTUCE TOSSED WITH BLACK BEANS, CORN, CHOPPED TOMATOES, TRI-COLORED TORTILLA CRISPS, CHILI SPICED CROUTONS AND CHIPOTLE RANCH DRESSING

NORTH SIDE COBB SALAD

MIXED GREENS WITH ARTICHOKE HEARTS, BABY PEAS, CUCUMBER, GARBANZO BEANS, RED ONION, TOMATOES AND HAVARTI CHEESE WITH A BALSAMIC VINAIGRETTE

MANDARIN SALAD

TOSSED GREENS WITH CELERY, CARROTS, SNOW PEAS, RED PEPPER, SCALLIONS AND MANDARIN ORANGES WITH A HONEY GINGER DRESSING

FRESH SPINACH SALAD

BABY SPINACH LEAVES TOSSED WITH MUSHROOMS, CHOPPED EGG AND THINLY SLICED RED ONIONS IN A BACON VINAIGRETTE

GREEK PLEASURE

MIXED LETTUCES, TOMATOES, CUCUMBERS, PEPPEROCINIS, KALAMATA OLIVES AND FETA CHEESE WITH A OREGANO VINAIGRETTE

CALIFORNIA CLASSIC COBB

CRISP ROMAINE LETTUCE TOPPED WITH TURKEY BREAST, DICED TOMATOES, AVOCADO, CELERY, SCALLIONS, BACON AND CRUMBLLED BLEU CHEESE WITH A HOMEMADE RANCH DRESSING

STRAWBERRY SALAD

MIXED GREENS, RED ONIONS, SLICED STRAWBERRIES, GOAT CHEESE & TOASTED ALMONDS WITH A RASPBERRY VINAIGRETTE

SOUTHWEST SALAD

A BED OF CHOPPED ROMAINE, GRILLED CHICKEN, TUBETTI PASTA, TORTILLA STRIPS, JULIENNE CARROTS, , CUCUMBER, GARBANZO BEANS, JULIENNE PEPPERS, ROASTED CORN, RED ONION, TOMATOES, GREEN ONION AND OUR CITRUS LIME VINAIGRETTE

ASIAN SALAD

ROMAINE AND NAPA CABBAGE, WATER CHESTNUTS, BABY CORN, PEA PODS, RED PEPPERS, BEAN SPROUTS, CRISPY WONTON STRIPS AND OUR HOME MADE SESAME DRESSING.

FRISÉE PEAR SALAD

FRISÉE GREENS TOSSED WITH A HOME-MADE PEAR AND ROQUEFORT VINAIGRETTE, SLICED POACHED PEARS, TOASTED WALNUT ENCRUSTED ROQUEFORT WEDGE AND BALSAMIC REDUCTION

THE WEDGE SALAD

A WEDGE OF CRISP ICEBERG LETTUCE SERVED ON TOP OF A SLICE OF TOASTED BREAD, SLICED DELI TURKEY, SWISS CHEESE AND THEN TOPPED WITH HOMEMADE 1000 ISLAND DRESSING AND SLICES OF CRISP BACON

APPLE PECAN SALAD:

MIXED GREENS TOSSED WITH SHREDDED CARROTS, FRESH APPLE SLICES, CANDIED PECANS AND BLEU CHEESE WITH AN APPLE VINAIGRETTE

CAPRESE SALAD:

FRESH MOZZARELLA, HEIRLOOM TOMATOES, FRESH BASIL, BALSAMIC REDUCTION, EXTRA VIRGIN OLIVE OIL

SALADS - PASTA AND GRAIN

By the qt-2 qt minimum \$9.95 per quart

THE BOW TIE

BOW TIE PASTA WITH JULIENNE RED AND YELLOW PEPPERS, BABY PEAS, RED ONIONS AND PORTABELLA MUSHROOMS TOSSED WITH SHERRY SHALLOT VINAIGRETTE

CORFU PASTA

CAVATAPPI PASTA WITH FRESH SPINACH, SUNDRIED TOMATOES, KALAMATA OLIVES AND FETA CHEESE IN DIJON VINAIGRETTE



ASIAN NOODLE

ASIAN NOODLES WITH SCALLIONS, RED PEPPERS, BABY CORN, CILANTRO, SNOW PEAS, BEAN SPROUTS AND WATER CHESTNUTS IN A SESAME PEANUT SAUCE

NORTH SHORE ORZO

ORZO PASTA, FRESH GARLIC, FRESH BASIL, MARINATED MOZZARELLA, TOMATOES AND RED ONIONS OVER A BED OF MIXED GREENS WITH BALSAMIC VINAIGRETTE

VEGGIE & ORZO SALAD

WITH DICED GRILLED VEGETABLES AND FRESH HERBS

MICHIGAN HARVEST

LONG GRAIN AND WILD RICE WITH DRIED CRANBERRIES, APRICOTS, TOASTED PECANS AND SCALLIONS IN A CRANBERRY AND HERB VINAIGRETTE

TORTELLINI SALAD

TRI COLORED CHEESE FILLED TORTELLINI WITH ARTICHOKE HEARTS, SUNDRIED TOMATOES, TOASTED PINE NUTS AND BASIL WITH PESTO DRESSING

COUSCOUS

COUSCOUS WITH FETA CHEESE, PINE NUTS, TOMATO, BASIL WITH LEMON & OLIVE OIL

TABBOULEH

ENJOY THIS MEDITERRANEAN FAVORITE OF CRACKED WHEAT BULGAR WITH A BLEND OF CHOPPED PARSLEY, TOMATOES, ONIONS AND MINT WITH A LEMON OLIVE OIL DRESSING

DELI SALADS

By the lb.-2 lb. minimum @11.95/lb.

CALIFORNIA CHICKEN SALAD HOMEMADE CHICKEN SALAD WITH RED FLAME GRAPES, TOASTED ALMONDS AND CHOPPED SCALLIONS

NORTH SIDE CHICKEN SALAD GRILLED CHICKEN BREAST CHOPPED WITH CELERY, RED ONION, AND MAYO

NORTH SIDE TUNA SALAD WHITE ALBACORE TUNA MIXED WITH EGGS, ONIONS, CELERY, MAYO AND SEASONINGS

HOME STYLE POTATO SALAD RED SKIN POTATOES BLENDED WITH CELERY, ONIONS, MAYO, CELERY,

TRIO OF SALADS PLATTER *OR ANY INDIVIDUAL SALAD LISTED BELOW \$ 11.95 PER LBS*

SERVED WITH CRACKERS, COCKTAIL BREAD AND MINI PRETZEL ROLLS

*EGG SALAD

*BLACKENED CHICKEN

*HUMMUS

*TUNA SALAD (NORTH SIDE)

*SMOKED SALMON SALAD

*BABA GANOUSH

*CHICKEN SALAD (NORTH SIDE)

*WHITEFISH

*TABBOULEH

ROASTED CORN AND BLACK BEAN SALAD

CORN, BLACK BEANS, RED PEPPER AND SCALLIONS TOSSED IN A CILANTRO LIME DRESSING WITH CRISPY TORTILLA STRIPS ALONGSIDE

CREAMY COLE SLAW

SHREDDED GREEN CABBAGE, RED CABBAGE AND CARROTS IN OUR HOME MADE COLE SLAW DRESSING

TOMATO, CUCUMBER AND ONION SALAD

SLICED ROMA TOMATOES, CUCUMBER AND RED ONION IN A RED WINE VINAIGRETTE

EGG SALAD

HARDBOILED EGGS CRUMBLER WITH MAYO, CELERY AND ONIONS

COMPLETE MEAL ENTREES

ENTREES - POULTRY

*** ALL ORDERS ARE AN 8 PERSON MINIMUM ***

ALL ORDERS COME WITH TOSSED GREEN SALAD, STARCH, VEGETABLE, ROLLS & BUTTER AND 2 FINGER SWEETS @15.95PP

CHICKEN PICCATA

PAN FRIED LIGHTLY FLOURED BONELESS BREAST OF CHICKEN WITH A FRESH LEMON CAPER SAUCE

CHICKEN FOREVER

MARINATED AND GRILLED BONELESS BREAST OF CHICKEN IN A LIGHT SAUCE OF CHICKEN STOCK, FRESH ROSEMARY, SHALLOTS, WHITE WINE AND MUSHROOMS



SONOMA CHICKEN

OVEN ROASTED WITH OLIVE OIL, GARLIC, WHITE WINE, MUSHROOMS, ARTICHOKE AND DICED TOMATOES WITH HERBS AND A TOUCH OF CREAM

CHICKEN FAJITA (SERVING SIZE IS 6 OZ. PER PERSON, MINIMUM 8)

TENDER STRIPS OF MARINATED & GRILLED CHICKEN BREAST WITH ONIONS & PEPPERS, FLOUR TORTILLAS, CHEESE, SOUR CREAM & FRESH SALSA

APRICOT CHICKEN

APRICOT & BALSAMIC MARINATED CHICKEN BREAST, TOPPED WITH APRICOTS, TOASTED ALMONDS & SCALLIONS WITH BALSAMIC GLAZE

CHICKEN PARMESAN

BONELESS BREAST OF CHICKEN ROLLED IN BREADCRUMBS WITH PARMESAN CHEESE, MARINARA SAUCE, & FRESH BASIL, TOPPED WITH PROVOLONE CHEESE

CHICKEN MARSALA

PAN FRIED LIGHTLY FLOURED BONELESS BREAST OF CHICKEN WITH MUSHROOMS AND MARSALA SAUCE

TERIYAKI GLAZED CHICKEN

BONELESS, SKINLESS CHICKEN BREAST MARINATED IN TERIYAKI AND GRILLED; SERVED WITH GRILLED PINEAPPLE SLICES

CRANBERRY & ORANGE CHICKEN

BONELESS AND SKINLESS BREAST OF CHICKEN MARINATED AND ROASTED WITH FRESH CRANBERRIES AND ORANGES

PULLED B.B.Q. CHICKEN

SLOW COOKED AND SHREDDED CHICKEN BREAST SMOTHERED IN B.B.Q. SAUCE

STUFFED CHICKEN FLORENTINE

STUFFED CHICKEN BREAST WITH SPINACH & CHEESE; LIGHTLY BREADED & PAN FRIED

CONDON BOURSIN CHICKEN

STUFFED CHICKEN BREAST WITH HAM AND BOURSIN CHEESE; BREADED AND BAKED WITH A VELOUTE SAUCE

TURKEY MEAT LOAF

TENDER AND JUICY TURKEY MEATLOAF WITH CLASSIC TURKEY GRAVY

CITRUS SAGE TURKEY BREAST

HAND CARVED TURKEY BREAST IN A CITRUS SAGE MARINADE SLOW ROASTED AND SERVED WITH ITS NATURAL PAN JUICES

SPINACH AND HERBED GOAT CHEESE CHICKEN

STUFFED CHICKEN BREAST WITH VELOUTE SAUCE

APPLE BRANDY CHICKEN:

SAUTÉED AND TOPPED WITH A RICH APPLE-BRANDY DEMI GLACE REDUCTION

ENTREES - BEEF

ALL ORDERS ARE AN 8 PERSON MINIMUM

ALL ORDERS COME WITH TOSSED GREEN SALAD, STARCH, VEGETABLE, ROLLS & BUTTER AND 2 FINGER SWEETS @17.95PP

BBQ SKIRT STEAK

MARINATED & CHAR-GRILLED SKIRT STEAKS; SERVED WITH GRILLED ONIONS & FRENCH ROLLS

BEEF BURGUNDY

MEDALLIONS OF BEEF TENDERLOIN WITH SAUTÉED MUSHROOMS IN A DELICIOUS RED WINE SAUCE

CHOPPED SIRLOIN W/ ONION & MUSHROOMS

10 OZ. CHOPPED STEAK GRILLED AND TOPPED WITH CARAMELIZED ONIONS & SAUTÉED MUSHROOMS

BBQ FLATHRON STEAK

BOURBON B.B.Q. GRILLED WITH ROASTED SHALLOTS

PESTO TRI-TIP

PESTO TRI-TIP GRILLED STEAK WITH SCALLIONS

SAKE IT TO ME SKIRT STEAK

SAKE SOY MARINATED & GRILLED SKIRT STEAK

NOT YOUR MOM'S MEATLOAF

SERVED WITH ROSEMARY MUSHROOM DEMI GLAZE



STEAK FAJITAS (SERVING SIZE IS 6 OZ. PER PERSON, MINIMUM 8)

TENDER STRIPS OF MARINATED & GRILLED SKIRT STEAK WITH ONIONS & PEPPERS, FLOUR TORTILLAS, CHEESE, SOUR CREAM & FRESH SALSA

BEEF BRISKET ...\$6.95 PER SERVING (SERVING SIZE IS 6 OZ. PER PERSON, MINIMUM 8)

TRADITIONAL BRISKET OF BEEF SLOW ROASTED WITH AROMATIC VEGETABLES & HERBS

SMOKED BBQ BEEF BRISKET ...\$6.95 PER SERVING (SERVING SIZE IS 6 OZ. PER PERSON, MINIMUM 8)

HOME SMOKED BRISKET OF BEEF SLOW SERVED IN AN HOMEMADE BBQ SAUCE

FLANK STEAK...\$8.95 PER SERVING

GRILLED AND SERVED WITH A CHIMMICHURRI SAUCE

KUNG PAO BEEF...\$8.95 PER SERVING (SERVING SIZE IS 6 OZ. PER PERSON, MINIMUM 8)

SLICED BEEF MIXED WITH PEPPERS, WATER CHESTNUTS AND SCALLIONS IN A SPICY GLAZE

BEEF SHORT RIBS...\$8.95 PER SERVING

SLOWLY BRAISED SHORT RIBS WITH AN AU JUS, CARROTS, CELERY, ONIONS GARLIC AND SEASONINGS

FILET OF BEEF AL FORNO Add \$3.00PP

ENCRUSTED WITH A GORGONZOLA CHEESE BREADING, GRILLED TO PERFECTION. SERVED WITH DEMI GLAZE

ENTREES – PORK, LAMB & VEAL

ALL ORDERS ARE AN 8 PERSON MINIMUM

ALL ORDERS COME WITH TOSSED GREEN SALAD, STARCH, VEGETABLE, ROLLS & BUTTER AND 2 FINGER SWEETS
SEE INDIVIDUAL PRICES

PEPPER BERRY PORK TENDERLOIN 17.95

GRILLED PORK TENDERLOIN IN A PEPPER BERRY MARINADE WITH GARLIC, TOMATOES AND WHITE WINE

BABY BACK RIBS...\$11.95 PER 1/2 SLAB \$15.95 PER FULL SLAB

PORK RIBS SIMMERED, SMOKED AND GRILLED; BASTED WITH OUR HOME MADE B.B.Q. SAUCE

PORK CHOPS.. 17.95 (2 8OZ. CHOPS PER SERVING)

GRILLED AND SERVED WITH A APPLE BRANDY BUTTER

PORK TENDERLOIN 17.95

ROASTED WITH MUSTARD AND HORSERADISH CRUST AND BALSAMIC REDUCTION

RACK OF LAMB.....\$23.95 (3 PCS PP)

PULLED PORK ... 11.95PP

ROASTED, PULLED AND BREWED IN OUR OWN BBQ SAUCE

VEAL MEDALLIONS OSSO BUCCO 21.95

BRAISED VEAL SHANK WITH ITALIAN VEGETABLES AND A RED WINE SAUCE

VEAL MEDALLIONS WITH A WILD MUSHROOM SAUCE 21.95

GRILLED AND SERVED WITH A WILD MUSHROOM AND BRANDY SAUCE

VEAL MEDALLIONS WITH A GREEN & RED PEPPERCORN SAUCE 21.95

GRILLED AND SERVED WITH A PEPPERCORN REDUCTION SAUCE

ENTREES – SEAFOOD & FISH

ALL ORDERS ARE AN 8 PERSON MINIMUM

ALL ORDERS COME WITH TOSSED GREEN SALAD, STARCH, VEGETABLE, ROLLS & BUTTER AND 2 FINGER SWEETS
SEE INDIVIDUAL PRICES

PAN-SEARED SALMON ...\$16.95

WITH CARAMELIZED ONIONS AND SAUTÉED GARLIC SPINACH

SOUTHWEST GRILLED SALMON ...\$16.95

WITH AVOCADO AND TANGERINE SALSA

TERIYAKI GLAZED SALMON ...\$16.95

WITH SESAME SEEDS AND WILTED BOK CHOY

CRISPY WHITEFISH, ...\$17.95

PAN FRIED SKIN ON WITH REMOULADE SAUCE

SAUTEED GARLIC SHRIMP ...\$14.95

WITH LEEKS, WHITE WINE AND HERBS

PAN-FRIED TILAPIA FILET ...\$14.95

WITH DICED OLIVES, CAPERS, TOMATOES AND OLIVE OIL



TROUT AMANDE, ...\$16.95

SAUTÉED TO GOLDEN BROWN AND TOPPED WITH GOLDEN RAISINS, TOASTED ALMONDS AND BROWN BUTTER

ASPARAGUS STUFFED SOLE ...\$15.95

WITH TARRAGON CREAM SAUCE

SHRIMP DIABLO ...\$16.95

SAUTÉED WITH BUTTER, CHIPOTLE ADOBO SAUCE AND CILANTRO

ENTREES - PASTA

*** ALL ORDERS ARE BY THE PAN.

PAN SERVES 10 – 12.

ADD GARLIC CHEESE BREAD FOR \$1.50 PER PERSON

HOMEMADE MACARONI & CHEESE...\$30

BAKED PASTA WITH PEAR TREE'S SPECIAL CHEDDAR CHEESE SAUCE AND TOPPED WITH TOASTED BREAD CRUMBS

MEAT LASAGNA...\$35

FRESH GROUND BEEF WITH TOMATOES AND HERBS LAYERS OF PASTA, CHEESE AND A SAUCE BOLOGNESE

VEGGIE LASAGNA...\$30

ASSORTED GRILLED VEGETABLES, LAYERS OF PASTA, CHEESE AND A HOMEMADE MARINARA SAUCE

PASTA MILANO...\$30

CAVATAPPI PASTA WITH A PESTO CREAM SAUCE, MUSHROOMS, FRESH SPINACH & ROASTED RED PEPPERS; TOPPED WITH PARMESAN CHEESE

BOW TIE POMODORO...\$30

BOW TIE PASTA WITH BABY PEAS, EGGPLANT, ZUCCHINI, YELLOW SQUASH, & SUN-DRIED TOMATOES IN A TOMATO-BASIL SAUCE

STUFFED SHELLS...\$35

FILLED WITH THREE-CHEESES (PARMESAN, RICOTTA & GOAT), HERBS, SPINACH AND TOPPED WITH A TOMATO, ROASTED GARLIC & BASIL SAUCE

PENNE W/ A SHERRY CREAM...\$30

WITH CHERRY TOMATOES, BROCCOLI IN A WILD MUSHROOM & SHERRY CREAM SAUCE

PASTA CARBONARA ...\$35

WITH BACON, CREAM, PARMESAN CHEESE AND BABY PEAS

MANICOTTI...\$35

WITH HERBED RICOTTA AND GOAT CHEESE AND TOPPED WITH A ROASTED TOMATO AND GARLIC SAUCE

FETTUCCINI ALFREDO...\$35

CLASSIC SAUCE OF CREAM, PARMESAN CHEESE, ROSEMARY AND WHITE WINE

PENNE A LA FUNGI...\$35

WITH PORTOBELLO MUSHROOM, SUN DRIED TOMATOES, SPINACH AND AN MUSHROOM CREAM SAUCE

PAPARADALLE ...\$35

WITH WILTED GREENS, WILD MUSHROOMS AND DUCK CONFIT

READY TO HEAT SOUPS

ALL ORDERS BY THE QUART

ONE QUART SERVES 2-3

9.00 PER QUART

TOMATO BASIL
CHICKEN WILD RICE
MATZO BALL
LENTIL
CHICKEN NOODLE
VEGETABLE

MINISTRONE
FRENCH ONION
CREAM OF BROCCOLI
POTATO LEEK
BLACK BEAN
BEEF BARLEY

MUSHROOM BARLEY
TORTILLA
SPLIT PEA

SIDES (TO BE SELECTED WITH EACH MEAL)

CAN ALSO BE ORDERED BY THE PAN, ONE PAN SERVES 10-12, \$24 PER PAN.



VEGETABLES

- ASIAN STIR FRY VEGETABLES
- ASSORTED OVEN ROASTED VEGETABLES
- FRENCH GREEN BEANS WITH TOASTED ALMONDS
- BABY CARROTS WITH LEMON BUTTER
- CREAMED SPINACH
- BALSAMIC GRILLED VEGETABLES
- MAPLE GLAZED BABY CARROTS
- SAUTÉED PESTO ZUCCHINI
- STEAMED BROCCOLI W/ LEMON ZEST
- SUGAR SNAP PEAS WITH CITRUS BUTTER
- ROASTED WILD MUSHROOMS
- BALSAMIC ROASTED CAULIFLOWER
- ROASTED BUTTERNUT SQUASH
- BRAISED RED CABBAGE
- BUTTERED CORN ON THE COB
- ASPARAGUS – GRILLED OR STEAMED

STARCHES

- LYONNAIS POTATOES
- OVEN ROASTED RED SKIN POTATOES
- MASHED POTATOES WITH ROSEMARY AND GARLIC
- MASHED SWEET POTATOES
- PARSLEY POTATOES
- RICE PILAF WITH FRESH HERBS
- MIXED WILD RICE
- TRUFFLE MASHED POTATOES
- HERB BUTTERED EGG NOODLES
- ORZO WITH TOMATOES AND SPINACH
- AZTEC RICE, OR JASMINE RICE, OR STEAMED BROWN RICE
- TRIPLE CHEESE AU GRATIN POTATOES
- COUSCOUS
- TRICOLORED ROASTED POTATOES
- BAKED POTATO W/BUTTER AND SOUR CREAM (8/PAN)
- TATOR TOTS

BEVERAGES

- SOFT DRINKS... 1.25
- LEMONADE (CANS)... 1.25
- ICE TEA (CANS)... 1.25
- BOTTLES OF WATER... 1.50
- BOTTLES OF ASSORTED JUICES... 2.25
- SPARKLING WATER... 1.50

- FRESHLY BREWED ICE TEA... \$25.00 PER GALLON
- FRESHLY BREWED LEMONADE ... \$25.00 PER GALLON

GATORADE (OR SIMILAR)... 2.50 PER BOTTLE

COFFEE, DECAF AND TEA, BY THE BOX (12-14 CUPS PER BOX)... \$24.00



VEGETARIAN ENTREES

*VEGETARIAN ENTREES CAN BE ORDERED BY THE INDIVIDUAL PORTION BUT
MUST BE A MINIMUM OF 8 PER ENTRÉE CHOICE*

****ALL ORDERS ARE AN 8 PERSON MINIMUM.****

*INDIVIDUAL PORTIONS \$11.95 PER SERVING (INCLUDES SALAD, ROLLS & BUTTER)
OR ORDER BY THE PAN OF 6 PORTIONS \$40.00*

**CASHEW KORMA OVER POTATO-LENTIL PILA
ASIAN EGGPLANT, TOMATOES, KOHLRABI & CASHEWS**

**SPINACH, CHICKPEA & HAZELNUT RAGOUT OVER SAFFRON
PILAF**

**TOFU, BROCCOLI & TOMATOES WITH A CURRIED PEANUT SAUCE
OVER SPINACH PILAF**

**TEMPEH & SPINACH WITH PEANUT SAUCE OVER CAULIFLOWER, CASHEW
& CARDAMOM PILAF**

TEMPEH STIR FRY & ASIAN RICE NOODLES

LINGUINE WITH BROCCOLI RABE, PECANS & FETA

THAI RICE NOODLES WITH CILANTRO GINGER SAUCE

WASABI SOBA NOODLES WITH STIR FRY VEGETABLE

SWISS CHARD & EGGPLANT LASAGNA

COUSCOUS STEW WITH TOMATOES, OLIVES AND SAFFRON

SOFT POLENTA WITH TOMATO SPINACH RAGOUT

SWEET POTATO SHEPPARD'S PIE

GOAT CHEESE FLAN WITH ARUGULA SALAD

ROOT STEW WITH MILLET CAKES

**BUTTERNUT SQUASH RISOTTO CAKES
WITH PORTOBELLO'S & STILTON BUTTER**

SHITAKE RISOTTO WITH EDAMAME

**POTATO 'GRATIN WITH SPINACH, ZUCCHINI AND
CARROTS WITH A LIGHT BÉCHAMEL**

**RATATOUILLE WITH EGG PLANT, ONIONS, CARROTS,
ZUCCHINI, SQUASH, TOMATOES AND FRESH HERBS
SERVED OVER GARLIC MASHED POTATOES**

**LARGE POTATO PANCAKES WITH FRESH CHIVES
ALONGSIDE GRILLED ASPARAGUS TOPPED WITH SOUR
CREAM**

**ZUCCHINI CUTLETS LIGHTLY BREADED WITH SEASONED
MATZO MEAL TOPPED WITH HOMEMADE MARINARA
SAUCE ACCOMPANIED BY SEASONED POTATO WEDGES**

**CRUST-LESS GRILLED VEGETABLE QUICHE WITH GOAT
CHEESE ACCOMPANIED BY A DELICATE MIXED GREEN
SALAD**



RECEPTIONS-APPETIZERS

STAFF MAY BE REQUIRED IN THE SERVICE FOR THESE ITEMS

APPETIZERS \$24 A DOZEN

THAI CHICKEN SALAD FILLED FILO CUPS
FILO TRIANGLES WITH SPINACH AND FETA
ASSORTED MINI QUICHE: CHOOSE FROM LORRAINE, FLORENTINE & CHEESE
COCKTAIL FRANKS WRAPPED IN PUFF PASTRY
VEGETABLE EGGROLL WITH SWEET-N-SOUR DIPPING SAUCE
TORTELLINI SKEWERS WITH GRAPE TOMATO, BELL PEPPERS AND HOMEMADE PESTO
HEIRLOOM TOMATO BRUSCHETTA WITH FRESH MOZZARELLA, BASIL AND BALSAMIC REDUCTION ON CROSTINI
GRILLED STEAK QUESADILLAS WITH MANCHEGO CHEESE AND LIME SOUR CREAM
GRILLED CHICKEN QUESADILLA WITH JACK CHEESE AND PICO DE GALLO
FRIED MOZZARELLA STICKS WITH HOMEMADE MARINARA DIPPING SAUCE

APPETIZERS \$30 A DOZEN

RATATOUILLE TARTLETS WITH A PERNOD BUTTER (ROOM TEMP) (3 DOZ MINIMUM)
SMOKED SALMON WRAPPED GRILLED ASPARAGUS WITH DILL CREAM CHEESE
FILO WRAPPED ASPARAGUS AND GORGONZOLA WITH A BALSAMIC GLAZE
PARMESAN ARTICHOKE FRITTERS WITH SMOKED TOMATO DIP
QUINOA AND ROASTED VEGETABLE FILLED MUSHROOM CAP WITH MANCHEGO CHEESE
BACON WRAPPED WATER CHESTNUTS WITH B.B.Q. GLAZE
RASPBERRY AND BRIE FILO CUPS
CRISPY CHICKEN POT STICKERS WITH SESAME GINGER DIPPING SAUCE
JAMAICAN JERK CHICKEN SKEWERS WITH MANGO DIPPING SAUCE
CHICKEN FLORENTINE FILLED MUSHROOM CAPS
SPINACH AND CHEESE STUFFED MUSHROOM CAPS
PORTOBELLO AND FONTINA CHEESE TWIST
BREADED FOUR CHEESE RAVIOLI WITH MARINARA OR PESTO DIPPING SAUCE
SHRIMP AND BOURSIN CHEESE FILO CUPS
BACON WRAPPED SHRIMP WITH CHIPOTLE HONEY GLAZE
SATAYS:
*THAI CHICKEN WITH PEANUT SAUCE
*BUFFALO CHICKEN WITH RANCH
*STEAK WITH TERIYAKI GLAZE

APPETIZERS \$36 A DOZEN

CALIFORNIA ROLLS WITH GINGER, WASABI AND SOY SAUCE (3 DOZEN MINIMUM)
VEGETARIAN ROLLS WITH GINGER, WASABI AND SOY SAUCE (3 DOZEN MINIMUM)
SUSHI ROLLS- (3 DOZEN MINIMUM)
DRAGON ROLL, RAINBOW ROLL, SPICY TUNA ROLL, SALMON ROLL, SMOKED SALMON ROLL,
CALIFORNIA ROLL, SPICY SHRIMP ROLL-SERVED WITH GINGER, WASABI AND SOY SAUCE
CRISPY DUCK SPRING ROLLS WITH PLUM SAUCE
BEEF WELLINGTONS WITH MUSHROOM DUXELLE
CRAB CAKES WITH REMOULADE SAUCE AND FRESH LEMON
HIBACHI CHICKEN SKEWER WITH ASIAN MUSTARD SAUCE
HIBACHI STEAK SKEWER WITH ASIAN B.B.Q. SAUCE
WILD RIVER SALMON RISOTTO CAKE WITH SUNDRIED TOMATO AIOLI
FIVE SPICED CHINESE SPARE RIBS WITH A TERIYAKI GLAZE
BACON WRAPPED SHRIMP WITH CITRUS B.B.Q. SAUCE
MINI KOBE BURGERS WITH REMOULADE, A PICKLE ON A MINI ONION ROLL
CRAB STUFFED MUSHROOM CAPS
PEPPERCORN ROASTED BEEF TENDERLOIN CROSTINI WITH HERBED CHEESE & CARAMELIZED ONIONS
SMOKED SALMON CROSTINI WITH HERBED CHEESE & FRESH DILL



BUFFET APPETIZERS

SPINACH AND ARTICHOKE CROCK...SERVES 15 – 18 \$45 (W/ CRAB MEAT \$75)

A DELICIOUS BLEND OF SPINACH, ARTICHOKE HEARTS, PARMESAN AND MOZZARELLA CHEESE ACCOMPANIED BY CROSTINI AND BREADSTICKS

FIESTA DIP...SERVES 15 – 18 \$45

REFRIED BEANS, SCALLIONS, TOMATO, SOUR CREAM, OLIVES, GUACAMOLE, CHEDDAR AND JACK CHEESES AND SALSA ACCOMPANIED BY CRISPY TRI COLORED TORTILLA CHIPS

QUESADILLAS... 48 WEDGES

- *FIRE ROASTED PEPPERS, SCALLIONS AND JACK CHEESE \$48
- *GRILLED CHICKEN AND SHREDDED CHEDDAR \$60
- *GRILLED VEGETABLES AND SHREDDED MOZZARELLA CHEESE \$55
- *POACHED PEAR AND BRIE WITH A MANGO SALSA \$55
- *ROAST PORK AND GREEN CHILI \$60

WHERE APPROPRIATE ACCOMPANIED WITH SOUR CREAM AND SALSA

MEATBALLS... MINIMUM 6 DOZEN FOR \$72

BEEF OR TURKEY

MARINARA SAUCE, SWEET-N-SOUR, TERIYAKI GLAZE, B.B.Q. SAUCE

WINGS... MINIMUM 6 DOZEN FOR \$60

JUMBO SPLIT OR BONELESS

BUFFALO, SWEET-N-SOUR, TERIYAKI GLAZE, B.B.Q. SAUCE. HONEY CHIPOTLE, HONEY BBQ AND THAI

ALL COME WITH CELERY AND RANCH OR BLUE CHEESE DIPPING SAUCE

FOCACCIA PIZZAS... BY THE PAN (12 – 2" SQUARES) \$25

- *TOMATO, BASIL AND ROASTED GARLIC
- *GRILLED VEGETABLE, PARMESAN AND MOZZARELLA CHEESE
- *ROASTED RED PEPPERS, SERRANO HAM AND MANCHEGO CHEESE
- *GRILLED CHICKEN, PESTO AND SMOKED MOZZARELLA CHEESE
- *GRILLED CHICKEN, SUN DRIED TOMATOES, GOAT CHEESE WITH A LIGHT TOMATO SAUCE
- *CHICKEN FAJITA WITH SPICY SAUCE, GRILLED PEPPERS & ONIONS AND JACK CHEESE

POTATO SKINS...BY THE DOZEN (3 DOZEN MINIMUM)

- *ITALIAN— RICOTTA CHEESE, SUNDRIED TOMATOES AND BASIL \$24
- *MEXICAN – GUACAMOLE, TOMATO, JALAPEÑO AND CHIHUAHUA CHEESE \$24
- *TRADITIONAL – BACON, TOMATO, SCALLION AND SHREDDED CHEDDAR WITH SOUR CREAM \$24

MEDITERRANEAN MINI LAMB PATTIES SERVED WITH tzatziki SAUCE & MINI PITA . . .(3 DOZEN MINIMUM) \$36/DOZ

MEDITERRANEAN MINI CHICKEN PATTIES WITH tzatziki SAUCE & MINI PITA . . .(3 DOZEN MINIMUM) \$36/DOZ

GRILLED NEW ZEALAND BABY LAMB CHOPS W/ROSEMARY AU JUS . . . BY THE DOZEN (ONE DOZEN MIN.) \$48

PARTY PLATTERS

FARMER'S MARKET VEGETABLE BASKET...SM. (SERVES 15-20) \$45 LG. (SERVES 30 – 40) \$65

A BOUNTIFUL DISPLAY OF THE FRESHEST SEASONAL VEGETABLES WITH SMOKED TOMATO AND/OR CARAMELIZED ONION DIPS

CHEESE BASKET...SM. (SERVES 15-20) \$65 LG. (SERVES 30 – 40) \$95

IMPORTED AND DOMESTIC CHEESES ACCOMPANIED BY FRENCH BREAD AND CRACKERS GARNISHED WITH FRESH FRUIT

WHEEL OF BRIE...ONE SIZE ONLY – 1 KILO WHEEL (SERVES 30 – 40) \$60

A WHEEL OF BRIE TOPPED WITH APRICOT OR RASPBERRY PRESERVES AND TOASTED ALMONDS ACCOMPANIED WITH CRACKERS, BREADS, GRAPES AND STRAWBERRIES

WHEEL OF BAKED BRIE EN CROUTE WITH APRICOT JAM...ONE SIZE ONLY – 1 KILO WHEEL (SERVES 30 – 40) \$60

HARVEST BREAD BOWL WITH SPINACH DIP . . . 85.00 (SERVES 30-40)

A HOLLOWED-OUT HARVEST BREAD ROUND WITH HOMEMADE SPINACH DIP, CARROTS, CELERY & BREAD CUBES FOR DIPPING

THREE FLAVORS OF HUMMUS BASKET... ONE SIZE ONLY (SERVES 20 - 30) \$60

ROASTED RED PEPPER, ROASTED GARLIC AND SUNDRIED TOMATO FLAVORED HUMMUS ACCOMPANIED WITH TOASTED PITA CHIPS & SESAME BREAD STICKS



CHILLED BEEF TENDERLOIN PLATTER...ONE SIZE ONLY (SERVES 20-30) \$180

GRILLED BEEF TENDERLOIN COOKED MEDIUM RARE THEN SLICED WITH CARAMELIZED ONIONS, GHERKINS, CREAMED HORSERADISH SAUCE AND 2 DOZEN FRESHLY BAKED ROLLS

CHILLED POACHED SALMON PLATTER...ONE SIZE ONLY 12 FILETS \$95

4 OZ SALMON FILETS PRESENTED WITH CUCUMBER, DILL SAUCE, LEMONS AND FRESH DILL TO GARNISH

CITRUS & THYME GRILLED SALMON PLATTER (SERVED COLD) -12 PCS \$80

MARINATED, SEASONED AND GRILLED 4 OZ SALMON FILETS, CHILLED AND SERVED ON A DECORATED PLATTER

FRESH SHRIMP PLATTER...SM. (40 PIECES) \$90 LG. (80 PIECES) \$150

FRESH JUMBO TAIL ON SHRIMP WITH REMOULADE AND COCKTAIL SAUCE GARNISHED WITH LEMONS

THE MEDITERRANEAN BASKET... ONE SIZE ONLY (SERVES 30 - 40) \$175

BABA GANOUSH, HUMMUS, TABBOULEH, FETA, KASSERI CHEESE, MARINATED ARTICHOKE HEARTS, STUFFED OLIVES, ROASTED RED PEPPERS, MARINATED MUSHROOMS AND PITA CHIPS

BRUSCHETTA SPREAD... ONE SIZE ONLY (SERVES 20 - 30) \$50

TOASTED CROSTINI SURROUNDS A DELICIOUS MIX OF PLUM TOMATOES, ROASTED GARLIC AND PARMESAN CHEESE

CRABMEAT TAPENADE ... ONE SIZE ONLY (SERVES 25 - 35) \$75

A BLEND OF CRABMEAT WITH SAVORY CREAM CHEESE IN A DELICIOUS SPREAD ACCOMPANIED BY CRACKERS AND SLICED BREAD

CHIPS / SALSA / GUACAMOLE... ONE SIZE ONLY (SERVES 20 - 30) \$65

TRI COLORED CHIPS FRESHLY MADE PICO DE GALLO AND GUACAMOLE

GRILLED VEGETABLE PLATTER...SM. (SERVES 12 - 15) \$55 LG. (SERVES 20 - 25) \$85

A SELECTION OF GRILLED & CHILLED VEGETABLES INCLUDING PEPPERS, PORTABELLAS, ZUCCHINI, CARROTS, ASPARAGUS AND SQUASH WITH A BALSAMIC REDUCTION

GRILLED ASPARAGUS ... ONE SIZE ONLY (SERVES 15 - 20) \$60

POACHED GREEN BEANS AND CRUMBLED FETA CHEESE DRIZZLED WITH A LEMON OREGANO VINAIGRETTE

CAPRICE PLATTER...SM. (SERVES 15 - 20) \$55 LG. (SERVES 30 - 40) \$95

SLICED TOMATOES, FRESH MOZZARELLA AND CHIFFONADE OF BASIL WITH CHARDONNAY VINAIGRETTE DRESSING

PINWHEEL PLATTERS...SM. (32 PIECES) \$55 LG. (64 PIECES) \$90 – SELECT UP TO 3 FLAVORS

- *GARLIC CHICKEN, SPINACH, CARROTS WITH HOISIN SAUCE
- *ROASTED TURKEY, SWISS CHEESE AND SMOKED TOMATO SPREAD
- *ROAST BEEF, HAVARTI, CARAMELIZED ONIONS AND HORSERADISH SAUCE
- *HAM, BOURSIN CHEESE, LETTUCE AND DIJON MUSTARD
- *GRILLED VEGETABLES, ICEBERG AND BASIL AIOLI
- *PROSCIUTTO, ARUGULA AND ARTICHOKE CREAM CHEESE
- *SMOKED SALMON, CUCUMBER, CAPERS AND HERBED CREAM CHEESE
- *CILANTRO LIME CHICKEN, PEPPER JACK CHEESE AND ARIZONA MAY
- *REUBEN -CORNED BEEF, SOUR KRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING

ASIAN LETTUCE WRAPS WITH GROUND BEEF OR DICED CHICKEN... ONCE SIZE ONLY (SERVES 20) \$65.00

LETTUCE CUPS WITH GROUP BEEF OR CHICKEN SERVED WITH HOI SIN SAUCE, PEANUT SAUCE AND TERIYAKI SAUCE AND CRUNCHY RICE NOODLES

ANTIPASTO PLATTER... ONE SIZE ONLY (SERVES 30 - 40) \$185

PROSCIUTTO, SALAMI, COP COLA, ASIAGO, PROVOLONE, FRESH MOZZARELLA, MARINATED MUSHROOMS, MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPERS, CHERRY PEPPERS, PEPPERONCINI, KALAMATA OLIVES AND GHERKINS

TRIO OF SALADS PLATTER... ONE SIZE ONLY (SERVES 20 - 25) \$70 – CHOOSE ANY 3 SALADS

SERVED WITH CRACKERS, COCKTAIL BREAD AND MINI PRETZEL ROLLS

- | | | |
|----------------|----------------------|---------------|
| *EGG SALAD | *BLACKENED CHICKEN | *HUMMUS |
| *TUNA SALAD | *SMOKED SALMON SALAD | *BABA GANOUSH |
| *CHICKEN SALAD | *WHITEFISH | *TABBOULEH |

DELI PLATTER . . . 9.95/PERSON (8 PERSON MINIMUM)

SELECT ANY THREE (3) ITEMS: THINLY SLICED AND DECORATED ON A PLATTER: OVEN ROASTED TURKEY, HAM, SALAMI, HONEY SMOKED TURKEY, CORNED BEEF & ROAST BEEF, TUNA FISH SALAD, EGG SALAD, CHICKEN SALAD ACCOMPANIED BY LETTUCE, THIN SLICED TOMATO, ONION, SLICED SWISS & CHEDDAR CHEESES, PICKLES & CONDIMENTS; SERVED WITH AN ASSORTMENT OF FRESHLY BAKED BREADS & ROLLS. ADD ADDITIONAL MEAT OR SALAD ITEM FOR 2.25 PP. SUBSTITUTE LEAN CORNED BEEF FOR ANY ABOVE ITEMS AT 1.95



SUSHI STATION AND/OR DROP OFF

EACH HAND-MADE SUSHI AND SASHIMI ITEM IS METICULOUSLY PREPARED BY OUR OWN SKILLED SUSHI CHEF. SELECT FROM OUR LIST OF CUSTOM ROLLS OR INDIVIDUAL SUSHI FAVORITES WHICH WE PREPARE USING THE HIGHEST QUALITY & FRESHEST INGREDIENTS IN CREATING AN ARRAY OF ASSORTED FAVORITES. EVERY SUSHI ORDER IS MADE TO ORDER AND COMPLETED JUST MOMENTS BEFORE DELIVERED TO ENSURE FRESHNESS, EXCELLENT TASTE AND TOP QUALITY PRESENTATION. HAVE OUR CHEF ATTEND AND PREPARE EVERYTHING ON SITE (PREFERRED METHOD) AND MAKE THE SHOW EVEN MORE FUN FOR YOUR GUESTS. *\$36.00 PER DOZEN PIECES (3 DOZEN MINIMUM PER ORDER)*

CHEF ON SITE AT \$225.00 PER CHEF FOR 4 HOURS SECOND CHEF FOR \$150.00

VEGETARIAN ROLL- CUCUMBER, CARROTS AND AVOCADO

CALIFORNIA ROLL -SNOW CRAB, AVOCADO & CUCUMBER

TUNA ROLL-TUNA, AVOCADO & CUCUMBER ROLLED INSIDE OUT IN MASAGO

BAKED SALMON ROLL-BAKED & SMOKED SALMON, SCALLIONS, CUCUMBER, TEMPURA CRUNCH, MASAGO & MAYONNAISE, DRIZZLED WITH EEL SAUCE

SHRIMP& EEL ROLL-FRESHWATER EEL & TEMPURA CRUNCH ROLLED OUTSIDE WITH COOKED SHRIMP AND WASABI TOBIKO, DRIZZLED WITH CREAMY WASABI SAUCE

DRAGON ROLL- TUNA, SALMON & SHRIMP WITH SPICY MAYO,& MASAGO

SASHIMI FAVORITES-FRESH SALMON, TUNA, CRAB & SHRIMP.

DESSERTS & SWEETS

ALL ORDERS BY THE DOZEN

ANYTIME SWEETS . . . \$12.60/DOZEN

SEVEN LAYER BARS, PECAN PIE SQUARES, APRICOT ALMOND BARS, RASPBERRY BARS, CHOCOLATE COCONUT BARS AND ASSORTED BROWNIES TO INCLUDE: FUDGE, ROCKY ROAD, SMORE'S, BLONDIES, CARAMEL, CHOCOLATE & CARAMEL, AND CHOCOLATE PEANUT BUTTER SWIRL, RASPBERRY LINZER (HAZEL NUT CRUST)
CHEESECAKE SQUARES: NY STYLE, CHOCOLATE CHIP, FRUIT SWIRL, GERMAN CHOCOLATE, CHOCOLATE OATMEAL, CARAMEL

ANYTIME COOKIES. . . \$12.60 PER DOZEN MED. . . \$15.00 PER DOZEN FOR JUMBO

HOMEMADE COOKIES TO INCLUDE, CHOCOLATE CHIP, SNICKER-DOODLE, DOUBLE CHOCOLATE CHIP, CHOCOLATE CHIP W/M & M, PEANUT BUTTER, WHITE CHOCOLATE CHIP MACADAMIA NUT, PEANUT BUTTER, OATMEAL RAISIN, SUGAR AND CRISPY OATMEAL

SWEET ENDINGS. . . \$15.00 PER DOZEN

PETITE ÉCLAIRS, CHOCOLATE DIPPED CREAM PUFFS, ALMOND & PEAR PETITE FOURS, CHOCOLATE CARAMEL TARTLET'S, LEMON TARTLET'S, FRUIT TARTLET'S, PECAN TARTLET'S, CHERRY TARTLET'S, LINZER TARTLET'S, KEY LIME TARTLET'S

SPECIALTY COOKIES \$24/DOZEN

COCONUT MACAROONS

COCONUT MACAROONS DIPPED IN CHOCOLATE (ADD NUTS-OPTIONAL)

HOLIDAY COOKIES (YOU NAME THE HOLIDAY)

CUPCAKES- \$28/DOZEN FOR MINIS, \$32/DOZEN FOR MEDIUM, \$38/DOZEN FOR JUMBO

YELLOW, CONFETTI OR CHOCOLATE CAKE WITH YOUR CHOICE OF COLORED FROSTING AND DECORATED WITH SPRINKLES

CHEESE CAKES-10"ROUND \$40

TOPPED WITH CHERRIES, STRAWBERRIES OR BLUEBERRIES

CHOCOLATE CHIP, TURTLE, OREO, SNICKERS, HEATH BAR, CHOCOLATE RASPBERRY

HOME BAKED PIES- 10" \$20.00

APPLE, APPLE CRUMB (DUTCH), CHERRY, BLUEBERRY, CHOCOLATE CREAM, BANANA CREAM, PECAN, COCONUT CREAM AND ANY OTHER SEASONALLY FRESH FLAVORS YOUR REQUEST

SPECIALTY CAKES 9" (SERVES 8-10) OR 10" (SERVES 10-14) CAN ALSO BE MADE INTO 9" X 13" \$45.00

FLOURLESS CHOCOLATE CAKE WITH A FRESH RASPBERRY SAUCE

3 LAYER IRISH CRÈME CHOCOLATE CAKE

CARROT CAKE



CHOCOLATE DIPPED NOVELTIES \$28/DOZEN ...FRUIT \$30-\$36/DOZEN

WHITE OR MILK CHOCOLATE DIPPED BISCOTTI
DIPPED & DECORATED OREOS
DIPPED & DECORATED PRETZEL RINGS
CHOCOLATE DRIZZLED RICE CRISPY TREATS
CARAMEL PRETZEL RODS

CHOCOLATE DIPPED HALVAH
CHOCOLATE DIPPED FRUITS TO INCLUDE:
STRAWBERRIES, PINEAPPLE, APRICOTS,
ORANGES, APPLES, BANANAS, & GRAPES

FRESH FRUIT PLATTER...\$65 (SERVES 20 – 30) / \$100 (SERVES 30 – 40)
FRESH SLICED PINEAPPLE, MELONS & BERRIES BEAUTIFULLY DISPLAYED

SPECIALTY CAKES 9' . . . \$50.00
LEMON RASPBERRY DOUBLE DREAM
BOSTON CRÈME PIE
STRAWBERRY SHORTCAKE
BLACK FOREST CAKE
OREO ICE CREAM CAKE ONLY AVAILABLE IN 10" \$55.00
PINEAPPLE UPSIDE DOWN CAKE
CHOCOLATE FLOURLESS CAKE WITH RASPBERRY COULIS

OTHER SPECIALTY BAKED ITEMS. . . (BAKED & PRICED TO ORDER)

ASK US ABOUT OUR HOME MADE SPECIALTY SWEET ITEMS TO ORDER & SPECIAL OCCASION CAKES

9" & 10" TARTS & TORTS. . . . \$
FRESH FRUIT WITH PASTRY CREAM, LEMON, CHOCOLATE CARAMEL, PECAN, KEY LIME MIXED BERRY, CHOCOLATE RASPBERRY, FRESH FRUIT, APPLE, APPLE CRUMB,

BRITTLES . . . \$ -PLAIN, . . . \$ WITH ALMONDS. . . \$ WITH CASHEWS
PEANUT, ALMOND, CASHEW, COMBINATION OF ANY TWO

TRUFFLES. . . \$
CHOCOLATE, WHITE CHOCOLATE, GRAND MARNIER, WHITE CHOCOLATE COCONUT, CHOCOLATE COCONUT

BARK . . . \$ -PLAIN, . . . \$ WITH ALMONDS. . . \$ WITH CASHEWS
WHITE CHOCOLATE, MILK CHOCOLATE, DARK CHOCOLATE

SPECIALTY DESSERT STATIONS (MAY REQUIRE CHEF AT STATION @\$175)
BANANAS FOSTER & CHERRIES JUBILEE OVER VANILLA ICE CREAM . . . \$8.95PP
MAKE YOUR OWN ICE CREAM SUNDAE BAR ...\$5.95-9.95 PP
MAKE YOUR OWN ICE CREAM SANDWICH STATION...\$6.95PP
APPLE & PEAR CARAMEL DIPPING STATION...\$6.95PP
HOT FUDGE BROWNIE DELIGHT STATION...\$6.95
CHOCOLATE FONDUE STATION.....\$5.95-8.95 PP
CALL FOR OTHER IDEAS

SPECIAL OCCASION CAKES BEAUTIFULLY DECORATED (BAKED & PRICED TO ORDER)

TWO LAYER SHEET CAKES AVAILABLE IN:
YELLOW, WHITE, CHOCOLATE, BANANA & CARROT

MOUSSE FILLINGS INCLUDE:
CHOCOLATE, WHITE CHOCOLATE, RASPBERRY, STRAWBERRY, CHERRY, APRICOT, & ALMOND

OTHER FILLINGS INCLUDE:
LEMON CURD, CHOCOLATE FUDGE, CREAM CHEESE, BAVARIAN CUSTARD, WHIPPED GANACHE & CANNOLI
FRESH FRUIT FILLINGS AVAILABLE

Corporate



FROSTINGS INCLUDE:

WHITE BUTTER CREAM, CHOCOLATE BUTTER CREAM, MOCHA BUTTER CREAM, & WHIPPED CREAM

***QUARTER SHEET (20 SERVINGS)
HALF SHEET (30-40 SERVINGS)***

***THREE QUARTER (50-60 SERVINGS)
FULL SHEET (80 SERVINGS)***

STAFFING

PEAR TREE CATERING IS PROUD TO PROVIDE ITS WELL TRAINED AND PROFESSIONAL STAFF FOR YOUR EVENTS. WHETHER A FORMAL DINNER OR CASUAL RECEPTION PEAR TREE'S TEAM OF STAFF WILL BE FRIENDLY HELPFUL AND ENSURE ALL THE DETAILS REGARDING YOUR EVENT WILL BE COVERED

OTHER MENUS AVAILABLE WITH PEAR TREE CATERING

CORPORATE MENUS

PICNIC MENUS

PASSOVER MENUS

ROSH HASHANAH & YOM KIPPUR MENUS

THANKSGIVING & CHRISTMAS MENUS

SABBATH DINNER MENUS

BEREAVEMENT MENUS

BAR MITZVAH AND EVENT MENUS

APPETIZER AND ACTION STATION MENUS

KIDDUSH & ONEG MENUS

BEVERAGE MENUS

GLUTEN FREE MENUS

"A CHEF AT YOUR DOOR" MENUS

The fine print ...

MOST ORDERS REQUIRE A MINIMUM OF 8 SERVINGS UNLESS OTHERWISE SPECIFIED. MANY OF ITEMS ARE PACKED WITH 8 SERVINGS ALL ORDERS SUBJECT TO 7.0% SALES TAX, DELIVERY CHARGES BASED UPON PROXIMITY TO PEAR TREE, ALL LUNCHEON ORDERS ARE REQUESTED BY NOON OF THE DAY PRIOR, AND ARE SUBJECT TO AVAILABILITY. 48 HOUR NOTICE IS PREFERRED TO ENSURE AVAILABILITY. CANCELLATIONS ARE ACCEPTED UNTIL NOON OF THE DAY PRIOR OR UPON DISCRETION OF THE KITCHEN. EVERY EFFORT WILL BE MADE TO ACCOMMODATE LAST MINUTE CHANGES & CANCELLATIONS, A SURCHARGE MAY BE ASSESSED FOR LAST MINUTE ORDERS AND FOR CANCELLATIONS.