



Rosh Hashanah & Yom Kippur

Value packages

Minimum 8 servings

Warming & serving directions included

No substitutions but add-ons welcome

Happy New Year *18.95 per person*

Oven roasted brisket of beef with natural gravy *available sliced or whole*

Home style mashed potatoes

Brown sugar glazed carrots

Mixed green salad bowl with cucumber, tomato, red onion & croutons

creamy ranch & balsamic vinaigrette dressings

Freshly baked 1 ½ lb challah with butter

How sweet it is *20.95 per person*

Herb roasted boneless breast of chicken with fresh rosemary, thyme and natural juices, served with garlic roasted potatoes

OR

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

Roasted autumn vegetables

Noodle kugel with or without golden raisins

Mixed greens with dried cranberries & toasted walnuts in a balsamic vinaigrette

Freshly baked 1 ½ lb challah with butter

Break the fast *21.95/person*

Chilled poached salmon filets with lemon & fresh dill

Freshly baked challah with butter

Grilled & chilled vegetables drizzled with balsamic vinaigrette

Noodle kugel with or without raisins

Freshly sliced seasonal fruits



The fish basket 19.95/person

Nova lox-3 oz-4oz/pp

Smoked whitefish- 3 oz-4oz/pp

Tuna salad with apples, walnuts, onions, & celery- 4 oz-5oz/pp

Assorted cheeses and crackers

Freshly baked bagels *plain, poppy, onion, sesame & pumpernickel*

Plain & chive whipped cream cheese

Sliced red onions, tomatoes, cucumbers, olives & capers

Freshly sliced seasonal fruits

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A la carte

Nova Lox Platter

Nova lox 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 10.00/dozen

Whipped cream cheeses per pound

4.50 plain; 5.50 chive; 7.50 smoked salmon

Starters

1 ½ lb Round challah with or without raisins 6.00 each

Chicken soup with matzo balls or noodles 10.95/quart – 1 qt. minimum

Mushroom barley soup 15.95/quart – 1 qt. minimum

Chopped liver 12.95 pint

Sweet 'n' sour meatballs 12.00/dz. – 2 dz. minimum

Gefilte fish 3.95 ea.- 8 piece minimum

Kalamata olive & goat cheese filo cups 24./dz.-2 doz minimum

Vegetable spring rolls with plum dipping sauce 24./dz.-2 doz minimum

Spinach & feta triangles 18./dz.-2 doz minimum

Chicken satays with mango salsa 24./dz.-2 doz minimum

Smoked salmon, chive & cream cheese stuffed cherry tomatoes 30./dz.-2 doz minimum



Salads *large 80.00 15-20 serving small 55.00 8-10 servings*

Roasted beet & spinach salad with orange-basil vinaigrette

Torn romaine hearts with fresh green beans, blackberries & red onions drizzled with infused lemon olive oil & balsamic reduction

Mixed baby greens with orange segments, pine nuts & cherry tomatoes with pear vinaigrette

Mixed greens with dried cranberries & toasted walnuts in balsamic vinaigrette
Romaine hearts, broccoli and hearts of palm tossed with a citrus poppy seed dressing

Pear tree signature salad with a bed of mixed field greens, poached pears, toasted pine nuts and gorgonzola cheese tossed with a sherry-shallot vinaigrette

Sides- *All sides below serve 8-10 serving 21.00 per pan unless otherwise specified*

Confetti rice

Orzo with teardrop tomatoes, spinach & fresh oregano

Yukon gold potatoes with garlic & parsley

Oven roasted brown rice

Noodle kugel, with or without raisins

Home style mashed potatoes

Potato pancakes with chunky apple sauce & sour cream *24.00/dz. - 1 dz. minimum*

Potato kugel)

Kishke

Penne pasta with homemade marinara sauce

Spaghetti squash

Green beans almondine

Steamed Asparagus

Baked Potato with butter, sour cream and chives

Saffron Jasmine rice

Cavatappi pasta with shitakes, scallions, white wine, roasted garlic and herbs

Entrees

Seared Salmon with Riesling- Shallot reduction-5-6 Oz per portion	9.95 per portion
Herb-crusted Rack of Lamb	12.95 per portion
Mushroom, Spinach & s.d.t, stuffed Turkey breast with sage stock	9.95 per portion
Grilled Flat-Iron Steak with Juniper Berry Demi	9.95 per portion
Beef Tenderloin with Horseradish Cream	11.95 per portion
Crispy Whitefish with Honey Soy glaze	9.95 per portion
Tuscan ½ Chicken baked with tomatoes, olives wine and capers	8.95 per portion
Pan-seared Duck breast with Sangria reduction	10.95 per portion
Merlot marinated Osso Bucco Lamb roasted with Aromatic Vegetables	11.95 per portion
Ginger-Orange breaded Chicken breast	8.95 per portion
Oven roasted brisket of beef with natural gravy	7.95 per portion

Desserts

Pear tree's famous finger sweets & cookies .95each (minimum 1 dz.) chefs variety may include:
fudgy brownies ~ turtle brownies ~ raspberry bars ~ coconut dream bars ~ pecan bars ~ cheesecake squares ~ lemon bars ~ pear frangipani ~ apricot-almond bars ~ peanut butter chocolate bars ~ chocolate chip ~ oatmeal raisin ~ sugar cookies ~ toffee crunch cookies ~ peanut butter cookies

Specialty baked desserts

Rugelach	24.95 per doz- 2 doz minimum
Holiday cupcakes	24.95 per doz- 2 doz minimum
Coconut macaroons	24.95 per doz- 2 doz minimum
Mini pecan buns	24.95 per doz- 2 doz minimum
Chocolate dipped strawberries	2.50 per piece- 1 doz minimum

Fresh seasonal fruits, sliced and accented with fresh berries

small (serves 20-30) 65.00

large (serves 35-45) 100.00

Specialty cakes & pies (all cakes serve 14-16)

Chocolate Truffle Torte 45.00

Chocolate chiffon layered with chocolate truffle filling and enrobed with ganache. Garnished with truffles

Tiramisu Torte 50.00

Chocolate chiffon layered with tiramisu filling and enrobed with tiramisu frosting

Pineapple Upside Down Cake 50.00

Sour cream pound cake topped with pineapple slices, maraschino cherries and pecans

Lemon Mousse Torte 50.00

Lemon infused chiffon layered with a light lemon mousse filling

Cinnamon Carrot Butter cream 55.00

Cinnamon and walnut cake layered with cream cheese filling, enrobed with cinnamon butter cream frosting

Strawberry Whipped Cream

Yellow sponge cake layered with fresh strawberries, custard and whipped cream. Topped with fresh strawberries
55.00

Chocolate Flourless Cake 45.00

Chocolate flourless cake enrobed with dark chocolate ganache and garnished with chocolate shavings

Devil's Food Fudge

Devil's food cake layered chocolate fudge filling and ganache 45.00

Cappuccino 55.00 (serves 12-14)

flavored with cappuccino and blended with 100% real Philadelphia cream cheese
cherry, chocolate chip, oreo & turtle also available

Country pies 22.00 (serves 8)

apple, blueberry, cherry, pecan, strawberry, key lime

Homemade pear or apple crisp

baked to perfection with a streusel topping 45.00 serves (12-14)

For many additional offerings, see our “prepear’d for you” menu on our website at www.peartreecatering.com or call us at 847-459-1100

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