



## 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.peartreecatering.com](http://www.peartreecatering.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....*

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.peartreecatering.com



## Sample Wedding 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

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



## 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

950 Woodlands Parkway, Vernon Hills, Illinois 60061

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

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



## **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](http://www.peartreecatering.com)

**We Make You Look Good!**