The Perfect Pear

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Holiday Menu

~Prices include food only. Staff, rentals and bar service are priced separately~

Collection One

Choose One (1) Salad
Dinner Rolls with Whipped Butter
Choose Two (2) Entrees
Choose Two (2) Sides
Assorted Holiday Petite Sweets

Collection Two

Choose One (1) Salad
Dinner Rolls with Whipped Butter
Choose Two (2) Entrees
Choose Three (3) Sides
Assorted Holiday Petite Sweets

Collection Three

Choose One (1) Salad
Dinner Rolls with Whipped Butter
Choose Three (3) Entrees
Choose Three (3) Sides
Assorted Holiday Petite Sweets

~Per Person Price Includes All Food Items Listed~ ~Staffing, Rentals, Bar Service Priced Separately~ ~This menu is suited for Buffet or Plated style of service~

Entrees

Brown Butter Sage Roasted Turkey with Traditional Gravy
Bourbon Mustard Glazed Spiral Ham with Cherry Jus
Rosemary Grilled Pork Loin with Spiced Apple Cranberry Chutney
Cranberry Balsamic Roasted Chicken with Cream Goat Cheese Sauce

Add on (Market Price)

Herb Encrusted Prime Rib with Rosemary Horseradish Demi Pan Seared Pork Chops with Bourbon Dijon Cream Sauce Carved Beef Tenderloin with Gorgonzola & Fig Sauce

Salads

Perfect Pear Signature Salad Artisan Greens, Roasted Pears, Candied Pecans, Gorgonzola & Honey Balsamic Dressing

Superfood Salad

Superfood Lettuce Blend, Sunflower Seeds, Blueberries, Grape Tomatoes, Mandarin Oranges & Creamy Avocado Dressing

Bistro Spinach Salad

Baby Spinach, Roasted Mushrooms, Hard Boiled Eggs, Red Onion, Parmesan Cheese, Bacon & Lemon Pepper Dressing

Caesar Salad

Crisp Romaine, Parmesan Cheese, House Made Croutons & Our House Made Caesar Dressing

Fiesta Salad

Artisan Greens, Black Bean & Corn Salsa, Crispy Tortilla Strips, Grape Tomatoes, Cotija Cheese & Cilantro Lime Dressing

Garden Salad

Artisan Greens, Grape Tomatoes, Red Onions, Cucumber, Croutons, Shaved Parmesan served with Cajun Ranch

Goddess Salad

Fresh Field Greens with Sweet Mission Figs, Grape Tomatoes, Red Onion, Toasted Pumpkin Seeds, Roasted Corn tossed with Creamy Goddess Dressing

Sides

Grilled Vegetables Drizzled with Aged Balsamic Reduction
Wild Rice & Cashew Pilaf with Dried Cranberries & Apricots

Creamy Roasted Garlic Mashed Potatoes

Herb Roasted Fingerling Potatoes with Creamed Leeks

Brown Butter & Honey Roasted Sweet Potatoes Topped with Candied Pecan Crumble & Goat Cheese

Smoked Gouda Mac & Cheese

Sautéed Vegetable Medley with Basil Pesto Butter

Broccoli & Sweet Corn Cheesy Casserole

Sausage, Sage, & Pecan Stuffing

Honey Jalapeno Glazed Carrots & Brussel Sprouts Topped with Crispy Bacon Bits

Roasted Butternut with Brown Sugar Butter, Sage & Feta

Saffron Rice Pilaf with Raisins & Pine Nuts

Bacon Balsamic Green Beans

Corn and Lima Bean Succotash

Five Cheese Scalloped Potatoes

Almond Butter Green Beans

Add \$5pp for additional Sides

