## The Perfect Pear

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

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## 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



[^0]:    ~Per Person Price Includes All Food Items Listed~
    $\sim$ Staffing, Rentals, Bar Service Priced Separately~
    $\sim$ This menu is suited for Buffet or Plated style of service~

