

The Perfect Pear



Holiday Menu

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

Collection One

\$28.00 PP

Choose One (1) Salad

Fresh Baked Bread with Whipped Butter

Choose Two (2) Entrees

Choose Two (2) Sides

Assorted Holiday Petite Sweets

Collection Two

\$32.00 PP

Choose One (1) Salad

Fresh Baked Bread with Whipped Butter

Choose Two (2) Entrees

Choose Three (3) Sides

Assorted Holiday Petite Sweets

Collection Three

\$37.00 PP

Choose One (1) Salad

Fresh Baked Breads with Whipped Butter

Choose Three (3) Entrees

Choose Four (4) Sides

Assorted Holiday Petite Sweets

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

Herb Encrusted Prime Rib with Rosemary Horseradish Demi

Cranberry Balsamic Roasted Chicken with Cream Goat Cheese Sauce

Pan Seared Pork Chops with Bourbon Dijon Cream Sauce

Carved Beef Tenderloin with Gorgonzola & Fig Sauce

Swedish Meat Balls with Cranberry Citrus Chutney

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*

Pimento & 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

Sweet Potato Gingersnap Puff Pastry Bake

Five Cheese Scalloped Potatoes

Almond Butter Green Beans

**Every Collection Includes Assorted Chefs
Selection Petite Sweets**