

# PEAR TREE SERVED DINNER

## **One Hour Holiday Reception included Prior to Your Served Dinner**

*Includes a one hour open bar with premium brand liquor, beer, wine and soft drinks; spectacular antipasti, cheese, vegetable crudité and relish trays on display. Also included are four butlered hors d'oeuvres during the cocktail hour.*

### **Please Choose Four Butlered Hors d'oeuvres:**

Tuscan Tomato and Basil Bruschetta  
Vermont Cheddar Cheese in Puff Pastry  
Crispy Vegetable Spring Rolls with Ponzu Sauce  
Thai Curry Vegetable Samosa  
Raspberry and Brie in Puff Pastry  
Chili Shrimp and Coconut Spring Rolls  
Scallops Wrapped in Bacon  
Sesame Chicken Breast with Tangerine Honey Mustard  
Mini Beef Wellingtons  
Steamed Shrimp Shumai

Philly Cheesesteak Spring Rolls  
*with tomato crème fraîche*  
Coconut Chicken with Sweet Chili Sauce  
**Available at an additional charge per person:**  
Jumbo Shrimp Cocktail \$3  
Mushroom Caps with Crab Imperial \$2  
Bacon Wrapped Shrimp Stuffed with Horseradish \$3  
Miniature Crab Cakes with Remoulade Sauce \$3  
Cardamom-Honey Lamb Chops \$4  
Filet Mignon Crostini with Bacon and Blue Cheese \$3

### **Appetizer - Please Choose One:**

Maryland Crab Bisque  
Butternut Squash Bisque  
Chicken & Wild Rice Soup  
Mixed Lettuces with Strawberry Balsamic, Blue Cheese  
Hearts of Romaine Lettuce with Caesar Dressing and Toasted Croutons  
Baby Spinach Salad with Macadamia and Pineapple; Tangerine-Honey Mustard Vinaigrette

### **Entrée Selections – Choice of Two with Preorder**

Boneless Sautéed Chicken Picatta \$68  
*Sauteed in lemon butter sauce with capers & parsley*  
Chicken Saltimbocca \$68  
*Topped with prosciutto di Parma, sharp provolone & sage*  
Miso Glazed Salmon Fillet \$68  
*Served with ginger beurre blanc*  
Herb Crusted Chilean Sea Bass Fillet \$82  
*Served with tropical fruit salsa*

Twin Jumbo Lump Crab Cakes \$78  
*Served with honey-bell pepper coulis*  
Grilled Black Angus Filet Mignon \$78  
*8 oz. certified black angus beef tenderloin Port-Shallot Reduction*  
Herb-Crusted Colorado Lamb Tenderloin \$78  
*Minted port wine reduction*  
4 oz. Petite Filet Mignon & Crab Combo \$82  
*Honey-pablano sauce*

### **Desserts – Please Choose One:**

Key Lime Pie with Graham Cracker Crust  
*Raspberry coulis and whipped cream*  
Holiday Pumpkin Cheesecake  
Chocolate and Peanut Butter Bombe

Dark Chocolate Torte  
*With strawberry sauce*  
Fresh Fruit Tartlet  
*With sugar cookie crust and vanilla custard*

**Add an ice sculpture for \$275.00  
(7 days advance notice needed)**

Complimentary Lavazza Coffee & Premium Tazo Tea Service



*A pre-order is due 5 days prior to function. Color coded place cards must be provided by host. A personalized menu to order at seating is available at an additional per person charge of \$5.00.  
(Ordering at seating, not available for 50 guests and above)*

*All prices are per person and are subject to applicable 6% sales tax and 20% service charge.*