Fine Catering



Call Our Catering Hot-Line
1-877-GLD-PEAR
Or Visit Us On-Line
Coldenpear.com





Why you should choose to work with us:

- Solid experience! Our culinary team has been providing catering services for more than 28 years and we know what it takes to get the job done right!
- Great staff! Our staff is committed to bringing our customers exceptional on-time service!
- Highest quality! We use only the finest ingredients to prepare our delicious foods!



Keith Davis, Proprietor

About Our Catering Department:

- Our catering department is open daily from 7:00 am until required.
- Breakfast is available from 7:00 am.
- 48 hours notice is required to cancel any orders.

Terms of Service:

- There is a \$25.00 minimum for all orders.
- Prices do not include sales tax.
- Methods of payment:
 Cash, Debit, Amex, Visa & Mastercard.

Southampton 631-283-8900

Bridgehampton 631-537-1100

East Hampton 631-329-1600

Sag Harbor 631-725-2270











Signature Party Platters Selection

Our party platters are perfect for cocktail parties or full lunch and dinner events. Mix and match these platters to create a beautiful, delicious buffet that your guests will rave about!

Assorted Artisan Cheeses & Fresh Sliced Fruits & Berries

To make this very popular platter we use delicious cheeses that everyone loves: English Cheddar, Herb Brie, Goat Cheese and Flavorful Blue Cheese. Cheeses are surrounded by fresh grapes & fresh strawberries. Served with crostini & Carr's assorted crackers.

Small (serves 10-12) \$89.99 Large (serves 20-24) \$159.99

Smoked Salmon on Black Bread

Our chefs use the finest Scottish smoked salmon, cream cheese and fresh dill to prepare these elegant and delicious hors d'oeuvre size canapés. Sliced and rolled smoked salmon sits atop scalloped edge black bread that is finished with a dollop of cream cheese, capers and sprigs of fresh dill.

Small (serves 10-12) \$89.99 Large (serves 20-24) \$159.99

Southwest Dips & Chips

This platter includes mounds of our fresh guacamole prepared with ripe avocados, cilantro & fresh squeezed lime juice, and our mild, tomato salsa. Served with organic tortilla chips.

Small (serves 10-12) \$89.99 Large (serves 20-24) \$149.99

Seared Sesame Tuna *

An outrageous hit! We use the finest sushi grade tuna, sear it perfectly, carve it into medallions and arrange them over a bed of greens and serve with our authentic, spicy wasabi dipping sauce.

Small (serves 10-12) \$149.99 Large (serves 20-24) \$289.99

Asian Grilled Chicken Satay

One of our most popular platters. Pieces of marinated, all-natural, free-range chicken breast, skewered and then grilled to perfection. Served with a delicious, roasted sesame dipping sauce.

Small (serves 10-12) \$119.99 Large (serves 20-24) \$199.99

^{*} Consuming raw or undercooked meats or fish may increase your risk of foodborne illness, especially if you have certain medical conditions.





3

Signature Party Platters Selection

Our party platters are perfect for cocktail parties or full lunch and dinner events. Mix and match these platters to create a beautiful, delicious buffet that your guests will rave about!

Classic Vegetable Crudite

Plenty of healthy, colorful vegetables piled high for your health conscious guests. Carrots, peppers, zucchini, asparagus, sugar snap peas, endive and celery. Served with our organic, creamy miso dip.

Small (serves 10-12) \$89.99

Large (serves 20-24) \$129.99

Our New Hummus, Olives & Toasted Pitas

This new platter of delicious, healthy hummus, olives, sliced sundried tomatoes and toasted pita chips is a great addition to our menu. Perfect in summer, autumn or winter.

Small (serves 10-12) \$79.99 Large (serves 20-24) \$129.99

Roasted Filet Mignon Medallions

Filet of beef trimmed & seasoned with fresh garlic and herbs, then slow roasted to medium rare.

Then carved into medallions and arranged over greens Served with crostini and horseradish sauce.

Small (serves 10-12) \$219.99 Large (serves 20-24) \$399.99

Poached or Grilled Jumbo Shrimps

Plump, juicy, shrimps either poached and chilled or marinated and grilled to perfection and arranged over a bed of fresh greens. Served with classic cocktail sauce or smokey, chipotle dipping sauce.

Small (serves 10-12) \$139.99 Large (serves 20-24) \$269.99

Asian Chicken Dumplings

Chilled dumplings filled with all-natural chicken & vegetables over a bed of fresh greens. Served with our dip made of soy sauce, garlic, ginger and fresh lime juice.

Small (serves 10-12) \$89.99 Large (serves 20-24) \$179.99



3

Signature Hot Entrees Selection. Others Available.

Garden Vegetable Lasagna

Our garden vegetable lasagna is full of delicately sautéed zucchini, yellow squash, mushrooms, fresh spinach, garlic and fresh basil. We layer the vegetables between delicious pasta, ricotta and mozzarella cheese and plum tomato sauce, resulting in an amazing, rather healthy dish!

Full pan (serves 12) \$149.99

Fusilli with Roasted Plum Tomatoes, Grilled Zucchini, Basil & Garlic

We roast together chunks of fresh plum tomatoes, garlic and olive oil and then toss together with fusilli pasta, grilled zucchini, fresh basil, oregano and parmesan cheese.

Full pan (serves 12) \$99.99

Spinach Fusilli Pasta with Sauteed Summer Vegetables (Our Green Goodness Pasta)

Fresh, colorful broccoli, zucchini, spinach and asparagus sauteed in light garlic and olive oil then toss together with basil, parsley & parmesan cheese.

Full pan (serves 12) \$99.99

Sauteed Chicken Provencal

Boneless breast of chicken delicately sautéed and then simmered in a classic Provencal sauce of white wine, chicken stock, butter and fresh herbs.

Full pan (serves 12) \$149.99

BBQ Chicken Made with House-made BBQ Sauce

Assorted chicken pieces grilled and tossed in our famous, house-made barbecue sauce, then slow roasted until fall-off-the-bone delicious.

Full pan (serves 12) \$99.99

Classic Poached Salmon with Dill Sauce

Heart-healthy, Canadian, farm-raised, whole salmon poached, chilled and fully decorated with our house-made dill sauce, thinly sliced cucumbers, lemon wedges & dill.

Oval Platter (serves 10) (wild salmon available for an additional charge) \$189.99

Roasted Canadian Salmon with Pomegranate Glaze

Heart-healthy, Canadian, farm-raised, whole salmon filet brushed with chef-made pomegranate glaze, then roasted to perfection. Serve warm or cold.

Full pan (serves 12) (wild salmon available for an additional charge) \$139.99

Roasted Canadian Salmon with Fresh Herbs, Lemon, Wine & Olive Oil

Heart-healthy, Canadian farm-raised, whole salmon filet perfectly roasted and topped with a light, summery lemon, white wine and fresh herbs sauce. Serve warm.

Full pan (serves 12) (wild salmon available for an additional charge) \$139.99