# Fine Catering Menu



A Little Taste of the Hamptons<sup>®</sup>

## - Customer Testimonials -

"Keith! Wow! We have always been a big fan of the Golden Pear but you guys exceeded all expectations!

The food was excellent and I cannot tell you how many people asked who had done the catering!

Your staff was the best too! Enjoyed each one of them! Many Thanks!" Jane L.

"Hi Keith. I want to sincerely thank you for all of your assistance in planning the most incredible brunch for my daughter's wedding weekend! I could have never done it without you!!" Laura C.

"I just want to thank you for EVERYTHING!!! The food was spectacular and your staff was incredible!!! You made the party perfect! Thank you again! It was so great working with you! Till the next party." Jaime S.

"Keith, Thank you! Your food was delicious and plentiful, and your staff was very helpful and friendly with our guests. It was a pleasure working with you and look forward to doing so again in the future." Rose K.

"Hi Keith! Great Lunch Today! Staff was fantastic, everyone loved the food. Presentation was lovely.

Thank you so much!" Fern T.



## Why you should choose to work with us:

- Experience! For 37 years, our Culinary Team has been providing fine catering services! We know what it takes to make your event excellent!
- Great staff! Our staff is committed to bringing our customers exceptional, on-time service!
- Highest quality! We only use the finest, freshest ingredients to prepare our delicious cuisine!



Keith Davis, Proprietor

## About Our Catering Department:

- We provide Catering from Westhampton to Montauk & The North Fork.
- Delivery is available 7 days a week.
- Our Catering Department is open daily from 6:00 a.m. until required.
- Breakfast is available from 6:00 a.m.
- 48 hours notice is required to place or cancel any orders.







BEFORE PLACING YOUR ORDER, PLEASE INFORM OUR STAFF IF ANY PERSON IN YOUR PARTY HAS A FOOD ALLERGY!





# Coffee, Fresh Bakery, Breakfast - Brunch Selection



## Coffee Service

The Golden Pear Café has built its reputation on brewing the finest coffees. Start your day with one of our delicious blends. We provide you with our convenient coffee box or returnable coffee carafe.

Our Private House Blend (very smooth and flavorful)	\$28
Decaf Private House Blend (best decaf in the Hamptons!)	\$28
French Roast (darker and more robust)	\$28
Flavored Coffees (Hazelnut, Caramel & Vanilla Almond)	\$28

Includes cups, milk, sugars & stirrers

#### Golden Pear Fresh Baked Pastries

A platter of our fresh baked pastries you know and love, including our mouthwatering crumb muffins, cinnamon buns, raisin scones & croissants.

Small (serves 15)	\$60
Large (serves 30)	\$120

## Famous NY Style Bagels

Our assorted bagels platter is piled high with an assortment of our fresh, chewy, classic New York bagels & Flagels. Served with cream cheese and butter.

Small (serves 15)	\$60
Large (serves 30)	\$120

## Specialty Smoked Salmon

Our "gold label" smoked salmon has the finest — melt in your mouth texture! This platter includes sliced tomatoes, sliced onions, dill cream cheese, capers and our delicious, sliced bagels.

10 person minimum \$20 per person

## Complete Country Breakfast \*

Our complete hot breakfast includes scrambled eggs, apple-wood smoked bacon, sausage, potatoes, fruit salad, assorted bagels, butter & cream cheese, orange juice and coffee.

10 person minimum \$35 per person Challah Bread French Toast topped with berries & pure maple syrup add \$15 per person

## Mini Eggs Sandwiches & Breakfast Burritos \*

Scrambled eggs, aged cheddar & bacon on whole grain rolls. Or our famous breakfast burritos.

Small 1/2 Tray (serves 10-12) \$80 Large Full Tray (serves 20-24) \$140

<sup>\*</sup> Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.





## **Lunch Platters Selection**



\$170

#### Savory Sandwiches & Wraps

Fresh baked breads, soft tortillas, the highest quality meats, cheeses, salads and delicious dressings! Great sandwiches & wraps! Our platters are filled with a combination of our signature favorites. Served with a bowl of our country coleslaw, garden vegetable pasta primavera or choice of our many green salads.

Small (serves 10-12)	\$170
Large (serves 20-24)	\$300

6 person minimum \$18 per person

#### Warm Authentic Paninis

Another great idea from our friends over in Italy. To create our panini we use our tangy sourdough and ciabatta breads, unique combinations of meats and cheeses and flavorful dressings. Our panini are pressed and made warm and crunchy on our authentic panini press. Served with a bowl of our classic Caesar salad, country coleslaw of Tuscan pasta salad.

Small (serves 10-12)	\$170
Large (serves 20-24)	\$300
6 person minimum	\$18 per person

## Stuffed Focaccia Sandwiches

Small (serves 10-12)

Cucumber Salad

We stuff our rosemary infused, fresh baked focaccia bread with your choice of baked chicken cutlets, grilled eggplant, or Parma-style prosciutto, then add fresh mozzarella cheese, roasted peppers and fresh basil leaves, all drizzled with our classic balsamic dressing. Served with a bowl of your choice of our many green salads.

Large (serves 20-24)			\$300
6 person minimum			\$18 per person
Signature Salads By The B	owl (serves 15)		
Fresh Fruit Salad	\$75	Pasta Salads	\$75
Mixed Green Salads	\$75	Quinoa Salad	\$75
Classic Caesar Salad	\$75	Corn & Black Bean Salad	\$75
Baby Spinach Salad	\$75	Sugar Snap Pea Salad	\$75
Chicken Salads	\$100	Sesame Noodles	\$75
Country Coleslaw	\$75	Tomato Mozzarella Salad	\$75
Summer Tuna Salad	\$100	Grilled Vegetables	\$75
Lemon Dill Tuna Salad	\$100	Lobster Salad	Market

\$75





# Lunch Platters Selection



#### Our Famous Cobb Salad

For this classic favorite we combine together crisp romaine leaves, baby tomatoes, sliced grilled chicken breast, crumbled blue cheese, sliced avocado and crispy, chopped apple-wood smoked bacon. Served with our balsamic dressing. Hard-boiled eggs available. Perfect for lunch or dinner.

Small (serves 10-12) \$80 Large (serves 20-24) \$160

Add Grilled Shrimp instead of Chicken \$6 per person

#### Grilled Chicken Caesar Salad

Traditional and delicious! Crisp romaine leaves & tangy parmesan cheese tossed with our famous Caesar dressing, then topped with sliced, grilled breast of chicken and our very own seasoned croutons.

Small (serves 10-12) \$80 Large (serves 20-24) \$160

Add Grilled Shrimp instead of Chicken \$6 per person

## Boxed Lunches

Our boxed lunches are perfect for feeding large groups of hungry folks at the same time, or for an intimate picnic for two at the beach or park. We offer you three choices of combinations that include sandwiches, wraps or salads, cookies or brownies and a beverage. The goodies are all tucked into a neat eco-friendly box that includes utensils and napkins.

6 box minimum

Order 25 or more

\$27 per person
\$26 per person

## Dessert Platters Selection

#### Our Handmade Cookies & Brownies

We pile high chunks of our amazing chocolate brownies, chocolate chip and oatmeal raisin cookies and our raspberry granola bars, topped with fresh berries.

Small (serves 10-12) \$60 Large (serves 20-24) \$100

## Sliced Loaf Cakes Platter

This platter goes perfectly with a box of our house coffee. We slice and arrange on a platter our handmade lemon & marble chocolate loaf cakes and blueberry crumbcake, topped with fresh berries.

Small (serves 10-12) \$60 Large (serves 20-24) \$100







# 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 Artisanal Cheeses, Fresh Sliced Fruits & Berries

To make this very popular platter we use artisanal cheeses that everyone loves: Vermont Cheddar, Creamy Brie, Goat Cheese and Flavorful Blue Cheese. Cheeses are surrounded by fresh grapes & fresh strawberries. Served with crostini & assorted crackers.

Small (serves 10-12) \$110 Large (serves 20-24) \$180

#### Mini Lobster Rolls

Our chefs use the finest Canadian lobster meat tossed with Hellmann's mayo, fresh lemon zest, parsley and a touch of salt & pepper, to provide you with the freshest, most delicious lobster salad available in the Hamptons! Served with sliced hot dog buns.

Small (serves 10-12)

Large (serves 20-24)

Market

Price

## 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) \$110 Large (serves 20-24) \$180

## Seared Sesame Tuna \*

One of our faves! 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)

Large (serves 20-24)

Market

Price

## Asian-Style Grilled Chicken Satay

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

Small (serves 10-12) \$135 Large (serves 20-24) \$200

<sup>\*</sup> Consuming raw or undercooked meats or fish may increase your risk of foodborne illness, especially if you have certain medical conditions.







# Signature Party Platters Selection

#### 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 a choice of dips.

Small (serves 10-12) \$100 Large (serves 20-24) \$160

#### Hummus, Olives & Toasted Pitas

Smooth, delicious, healthy hummus, assorted imported olives, sliced sundried tomatoes and a touch of feta cheese, served toasted pita chips. A European-style favorite! Perfect year round.

Small (serves 10-12) \$100 Large (serves 20-24) \$160

## Roasted Filet of Beef Medallions

Filet of beef trimmed and seasoned with fresh garlic and herbs and slow roasted to medium rare. Then carved into medallions and arranged over greens Served with crostini and horseradish sauce.

Small (serves 10-12)

Large (serves 20-24)

Market

Price

## Finest Wild Jumbo Shrimp Cocktail

Plump, juicy, wild shrimp poached and chilled to perfection and arranged over a bed of fresh greens. Served with our classic cocktail sauce.

Small (serves 10-12) \$150 Large (serves 20-24) \$250

## Asian-Style 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) \$110 Large (serves 20-24) \$170

## Classic Charcuterie Platter

A French-Italian classic appetizer platter perfect for any style party. Includes thinly sliced prosciutto, salamis, sopressata, ham, fresh mozzarella, roasted peppers, imported olives, figs and crostini.

Small (serves 10-12) \$125 Large (serves 20-24) \$200





# Most Popular Hot Entrees Selection

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## Rigatoni Primavera

Our most healthy pasta dish is full of delicately sautéed zucchini, yellow squash, carrots, broccoli, asparagus, fresh spinach, EVOO, garlic, Romano cheese and fresh basil.

Optional: Add fresh celegini mozzarella cheese!

Full pan (serves 10-12)

\$110

## 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 10-12)

\$110

#### Grilled Shrimp, Grilled Mahi-Mahi or Grilled Chicken Tacos!

So yum! Our tacos are delicious and perfect for any lunch or dinner event. Made with organic, gluten-free corn tortillas. Pick and choose your tacos! Served with salsa and sour cream.

Full pan (serves 10-12) (18 Tacos per tray)

\$150

#### Sauteed Chicken Romano

Boneless breast of chicken delicately sautéed and then simmered with plum tomatoes, onions, olives, basil, mushrooms, red wine, chicken stock and fresh herbs.

Full pan (serves 10-12)

\$160

## 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 10-12)

\$160

## 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 10-12) (wild salmon available for an additional charge)

\$195

## Roasted Canadian Salmon with Honey Soy Glaze

Heart-healthy, Canadian, farm-raised, whole salmon filet brushed with a honey & soy sauce glaze, then roasted to perfection. Serve warm or cold.

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

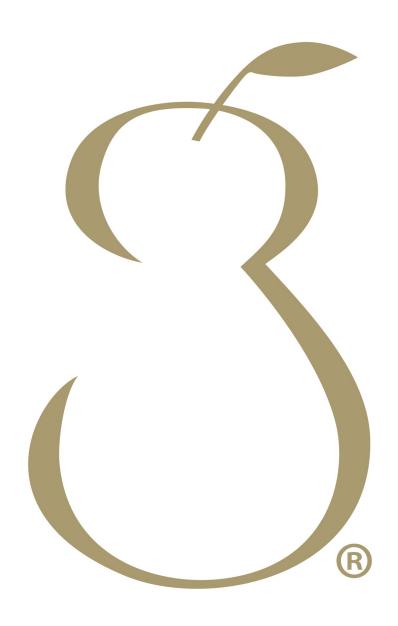
\$175

## 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)

\$175



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