

# Buffet Menu

Perfect for lunch or dinner.



wildpearcatering.com  
372 State Street, Salem, OR  
503-378-7515

Our meals are made with quality, fresh ingredients ranging from our homemade focaccia bread for sandwiches to the sauces and dressings for our salads. We make our soups & desserts from scratch. You can taste the quality and freshness of our ingredients along with our unique flavor profiles, which is what sets us apart from the rest. We look forward to catering your next gathering with the Wild Pear quality you can count on!

## Deluxe Lunch Buffet \$23.99/person

Choice of one entrée, two salads, French baguette & butter, fresh-baked cookies

## Build your own Taco Bar \$22.99/person

Your choice of seasoned ground beef or chicken, cabbage slaw, onions, cilantro, shredded cheese, salsa fresca, sour cream, corn tortilla, one salad, fresh-baked cookies.

## Assorted Sandwich Buffet \$20.99/person

Deluxe sandwich platter with Turkey Havarti, Ham & Brie, Chicken Hazelnut, & Caprese, two salads, fresh-baked cookies.

*GF/DF available upon request +\$2 per person*

## Fresh Salad Buffet \$20.99/person

Choice of two salads, marinated grilled chicken, French baguette & butter, fresh-baked cookies

## Salad & Soup Lunch Buffet 20.99/person

Choice of two salads, one soup, French baguette & butter, fresh-baked cookies. *Choice of Soup:* Coconut Curry Butternut Squash, Chicken Tortilla, Tomato Cheddar. or the Soup of the Day  
*GF/DF/Vegan soup available upon request +\$2 per person*

## Light Lunch Buffet \$20.99/person

Choice of one entrée, one salad, French baguette & butter, fresh-baked cookies.

## Choose your *ENTREE*

### Chicken Enchilada Verde Casserole *GF*

Chicken, green chilies, sautéed onions, cheddar & mozzarella cheese, & creamy tomatillo sauce layered with corn tortillas.

### Southwest Enchilada Verde Casserole *GF Veg*

Seasoned black beans, roasted corn, green chilies, sautéed onions, cheddar and mozzarella cheese, corn tortillas and creamy tomatillo sauce all baked together.

### Classic Bolognese Lasagna

Layers of fresh pasta, mozzarella and ricotta cheeses with seasoned ground beef and pork sausage in a marinara sauce.

### Genoan Chicken Lasagna

Layers of fresh pasta, mozzarella and ricotta cheeses with seasoned chicken, in a mixture of marinara and pesto sauce.

### Three Cheese & Country Ham Pasta

A blend of Cheddar, Parmesan, Mozzarella with ham & peas. Topped with herb and bread crumb topping.

### Butternut Squash Pasta *Veg*

Penne pasta tossed with sautéed spinach, butternut squash, mushroom, green peas and garlic finished with a Madeira wine cream sauce and Manchego cheese.

### Greek Lasagna *Veg*

Layers of fresh pasta, mozzarella and ricotta cheeses with Feta, red potato, spinach, onion, dill, and mushroom with a bechamel sauce.

### Roasted Vegetable Lasagna *Veg*

Layers of fresh pasta, mozzarella and ricotta cheeses with zucchini, mushroom, red pepper, onion in a marinara sauce.

## Choose your *SALAD*

### Wild Pear Salad *GF*

Mixed Greens, candied pecans, pears & blue cheese, served with our homemade roasted pear vinaigrette. *+\$1 per person*

### Kale Caesar *GF*

Tuscan kale, crispy chickpeas, lemon garlic Caesar dressing, shaved Parmesan.

### Classic Caesar Salad

Romaine lettuce, herbed croutons, & parmesan cheese with our homemade lemon garlic Caesar dressing.  
*GF with croutons on the side*

### 3 P's Pasta

Our most requested pasta salad! Creamy pesto, peas, Parmesan, radiatore pasta

### Fresh Mixed Greens

Mixed Greens, cucumbers & tomatoes, herbed croutons, served with our homemade balsamic vinaigrette.  
*GF with croutons on the side*

### Fresh Seasonal Fruit *GF*

An assortment of berries, watermelon, cantaloupe, honeydew, & pineapple

*GF* Indicates gluten-free, *Veg* Indicates vegetarian, *V* Indicates vegan, *DF* Indicates dairy-free  
10 person minimum. To place an order, email your order to [events@wildpearcatering.com](mailto:events@wildpearcatering.com) or call Wild Pear at 503-378-7515. We ask 24 hours' notice for all orders. All orders are based on availability.

# Boxed Meal Menu

Hand-Crafted Boxed Meals. Everything you need for a complete, self-contained meal.



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## Full Sandwich Boxed Lunches

Includes a Full gourmet sandwich, Kettle Chips, and assorted homemade cookie.

Make any sandwich *gluten free* with gluten free bread & gluten free cookie +\$3

Make any sandwich *dairy free* with no cheese

### Premium Sandwiches & Wraps \$18.99

#### Roast Beef

House roasted beef, lettuce, tomato, provolone, pepperoncini, & herbed mayo.

#### Italian

Salami, Black Forest ham, provolone, pesto, lettuce, tomato & garlic aioli on focaccia

#### Turkey Club

Roasted turkey, smoky bacon, avocado, tomato, leaf lettuce & herbed mayonnaise on house made focaccia.

#### Asian Chicken Wrap

Diced chicken breast, mixed greens, red pepper-cabbage slaw & crispy wontons in our sesame-ginger vinaigrette, wrapped in a tomato tortilla.

### Specialty Sandwiches & Wraps \$17.99

#### Roasted Turkey & Dill Havarti

Herbed mayo, lettuce & tomato on focaccia.

#### Chicken Bacon Caesar Wrap

Diced chicken breast, romaine lettuce, spicy aioli & our housemade garlicky Caesar dressing wrapped in a tomato tortilla.

#### Chicken-Hazelnut

Dried cranberries, red onion, lettuce & our cucumber-dill dressing on multi-grain bread.

#### Albacore Tuna

Lemon-caper mayo, topped with sliced red onion on multi-grain bread.

#### Black Forest Ham & Brie

Dijon-pepper spread, lettuce, sliced brie on focaccia

#### Mediterranean Wrap *Veg*

Hummus, Kalamata olives, tomatoes, cucumbers, red onions, romaine lettuce, feta cheese & our housemade lemon vinaigrette, wrapped in a tomato tortilla.

#### Classic Caprese *Veg*

Provolone, roma tomatoes & fresh basil with balsamic vinaigrette on a French baguette.

## Half Sandwich Boxed Lunches

\$12.99

Includes a Half Specialty sandwich, Kettle Chips, and assorted homemade cookie.

10 box minimum. Minimum quantities of 5 per selection required, not including dietary needs.

Boxes are labeled with Sandwich Name. Add a Custom Name Label +1 each

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We ask 24 hours' notice.

All orders are based on availability.

*GF* Indicates gluten-free, *Veg* Indicates vegetarian, *V* Indicates vegan, *DF* Indicates dairy-free

We do our best to accommodate dietary needs. Please let your Coordinator know how we can further assist you.

## Entrée Salad Boxed Lunches

Includes an Entrée gourmet salad, French baguette, butter, and assorted homemade cookie

Make any salad *gluten free* including a gluten free cookie +\$2

### Premium Salads \$21.99

#### Wild Pear Chicken Salad *GF*

Diced chicken breast, mixed greens, candied pecans, fresh pears & bleu cheese served with a side of housemade roasted pear vinaigrette.

#### Asian Chicken Salad

Diced chicken breast, mixed greens, red pepper-cabbage slaw, & crispy wontons. Served with our housemade sesame-ginger vinaigrette on the side.

*GF without wontons*

#### Classic Chicken Caesar Salad

Diced chicken breast, romaine lettuce, herbed croutons & parmesan cheese. Served with our house made garlicky Caesar dressing

*GF without croutons/DF without cheese*

#### Chicken Hazelnut Salad *GF*

Diced chicken breast, dried cranberries, red onions & creamy dill dressing on a bed of fresh mixed greens, topped with fresh pear slices.

#### Fresh Mixed Greens & Chicken

Diced chicken breast, mixed greens, cucumbers, tomatoes & herbed croutons. Served with your choice of our housemade balsamic vinaigrette or buttermilk ranch.

*GF without croutons*

#### Spinach, Feta & Chicken Salad *GF*

Diced chicken breast, spinach, feta cheese, fresh oranges, red onion, toasted pine nuts, and balsamic vinaigrette.

### Vegetarian & Vegan Specialty Salads \$19.99

#### Wild Pear Salad *GF Veg*

Mixed greens, candied pecans, fresh pears & bleu cheese served with a side of housemade roasted pear vinaigrette.

#### Classic Caesar Salad *Veg*

Romaine lettuce, herbed croutons & parmesan cheese. Served with our house made garlicky Caesar dressing

*GF without croutons/DF without cheese*

#### Mediterranean Quinoa *GF VDF*

Quinoa, artichoke hearts, cucumbers, red peppers, chickpeas, spinach, red onion, pepita seeds, and lemon oregano dressing

## Boxed Entree Dinners

Includes a Entrée meal, and assorted homemade cookie.

#### Chicken Verde Casserole *GF*

Chicken breast, green chilies, sautéed onions, cheddar & mozzarella cheese, & creamy tomatillo sauce layered with corn tortillas – baked & topped with salsa fresca & crema. Served with your choice of a Mixed Greens, or Caesar Salad. \$24

#### Deluxe Mac 'n Cheese

Our famous four cheese mac topped with herbed breadcrumbs and more cheese!

Served with your choice of a Mixed Greens, or Caesar Salad. \$24

Add on options- Ham, Bacon, Pulled Pork *+\$5 per*

#### Caprese Chicken Radiatore Pasta

Creamy pesto sauce over roasted chicken breast, with Radiatore pasta, roasted cherry tomatoes with EVOO, garlic, white wine, sea salt & pepper, Parmesan cheese, basil chiffonade. Served with focaccia. \$25

#### Mediterranean Bowl *VDF*

Brown rice, garbanzo beans, olives, roasted red pepper, cucumber, tomatoes, onion, with a tzatziki & lemon tahini sauce. \$25

#### Hummus Plate *VDF*

Our famous creamy garlic hummus, EVOO, sumac, carrot, cucumber, bell pepper, Castelvetrano olives, warmed pita. \$20

*Sub gluten free falafel chips +2*

#### Cecilia's Bowl\* *GF Veg DF*

Roasted sweet potatoes, chickpeas, avocado, red pepper, toasted almonds, brown rice, vegan creamy sesame-ginger dressing, cilantro. \$22

Add Marinated Chicken *+\$5 per*

Grilled Flank Steak or Vegan Patty *+\$7 per*

### Specialty Beverages \$2.50

Coca-Cola, Diet Cola, Sprite, Bottled Water, La Croix

### Premium Beverages \$3.50

San Pellegrino Sparkling Water, San Pellegrino Flavored Water (Orange, Blood Orange, Lemon or Grapefruit), IZZE Sparkling Juice (Apple, Grapefruit, Clementine, or Blackberry), Hint Water, Yerba Mate, Kombucha

*\*Substitutions may be made depending availability*

### Assorted Cookies: \$2.00

Our baker makes our desserts from scratch daily.

We do an assortment of Chocolate Chip, Snickerdoodle, Oatmeal-Raisin, Ginger-Molasses, White Chocolate-Pecan. Sub a Gluten-Free cookie: Chocolate Chip-Oatmeal

### Deluxe Dessert Bars: \$3.00

Key Lime, Mocha Brownie, Caramel Pecan, Lemon Bars