

## PARTY PLATTERS

Medium Platter (serves 15-24)  
Large Platter (serves 25-45)

- **NORTHWEST CHEESE** an assortment of the areas finest artisan cheeses accompanied by a seasonal fruit garnish and toasted local hazelnuts. Served with rustic breads.
- **EUROPEAN CHEESE** a selection of five imported and domestic cheeses, red grapes garnished with mixed olives, toasted mixed nuts, and sliced French baguette.
- **EUROPEAN MEAT AND CHEESE** the European Cheese Platter plus an assortment of European-style cured meats, stone ground mustard, and cornichons (mini sour pickles.)
- **MEDITERRANEAN** our homemade hummus, fresh red pepper, mixed olives, dolmas, feta cheese, cucumbers, tomatoes, and pita bread.
- **ANTIPASTO** Tuscan white bean and rosemary spread, grilled vegetables drizzled with balsamic vinaigrette, garlic-herbed mushrooms, prosciutto, dry salami, pepperocini, mixed olives, gorgonzola dolce, and marinated artichoke hearts. Served with rustic breads.
- **SEASONAL CRUDITE** market fresh seasonal produce artfully arranged on a platter and served with a creamy dill dip.
- **SEASONAL FRESH FRUIT** a beautiful display of seasonal fruits, including assorted melons, berries, and pineapple.
- **CROSTINI WITH 3 SPREADS BASKET** Caramelized onion and roasted garlic; Artichoke, spinach and Parmesan; Sun dried tomato-basil. Served with toasted olive oil baguette slices.
- **OLIVE OIL AND HERB ROASTED SALMON** a whole roasted salmon side served with sliced English cucumbers, capers, whipped cream cheese, and assorted crackers.
- **BAKED BRIE EN CROUTE** French Brie wrapped in puff pastry and baked. Served with sliced French baguette. (serves 15-20)
  - **CARAMELIZED ONION AND MUSHROOM**
  - **BROWN SUGAR AND TOASTED PECANS**
  - **PLAIN**
- **ASSORTED MINIATURE DESSERTS** decadent selection of our baker's choice desserts includes house-made bite sized tartlets, cookies, bars, petit fours, and other seasonal selections.
- **ASSORTED COOKIE AND DESSERT BAR PLATTER** a selection of our baker's choice of assorted cookies and bars including chocolate chip, snicker doodle, white chocolate-oatmeal, peanut butter-chocolate cookies, mocha brownies, caramel pecan bars, and lemon bars.



## APPETIZERS

(2 dozen minimum)

### COLD

- **PHYLLO TARTLETS**
  - **CHICKEN - HAZELNUT SALAD** with dried cranberries, and red onion in our creamy dill dressing.
  - **HERBED CHEVRE, ROASTED RED PEPPER, AND TOASTED PINE NUT**
  - **CURRIED CHICKEN AND APPLE** with toasted almonds, dried cranberries and a mild curry dressing.
  - **SPINACH, MUSHROOM AND FETA** with sautéed onions and dill
  - **SMOKED SALMON DILL MOUSSE**
- **SPREADS AND DIPS (1 Qt minimum)**
  - **CARAMELIZED ONION AND ROASTED GARLIC DIP** with lightly salted Kettle Potato Chips.
  - **TUSCAN WHITE BEAN AND ROSEMARY** with warm pita bread.
  - **ARTICHOKE, SPINACH, AND PARMESAN** with warm pita bread.
  - **MAPLE BLEU CHEESE AND CANDIED PECAN DIP** with fresh sliced pears and French baguette.
- **TOASTED PECAN, GORGONZOLA, AND GRAPE TRUFFLES** hand rolled savory blue cheese truffles coated with crushed pecans.
- **MARINATED CHICKEN SATAY** with a spicy peanut dipping sauce.
- **KOREAN STYLE STEAK SATAY** marinated in soy sauce, green onion, and garlic.
- **PROSCIUTTO-WRAPPED PRAWN SKEWERS** served with smoked tomato-basil aioli.
- **HERB MARINATED PRAWNS** with extra virgin olive oil, garlic, lemon, crushed red pepper, and Italian parsley.
- **FRESH VIETNAMESE SUMMER ROLLS** filled with rice noodles, cilantro, mint, and cucumber. Served with a spicy peanut dipping sauce or a traditional Vietnamese vinegar-chili sauce.
  - **PORK AND SHRIMP**
  - **ROASTED SALMON**
  - **AVOCADO AND RED PEPPER**
- **CLASSIC PRAWN COCKTAIL** with a vodka cocktail sauce.



**APPETIZERS** *continued...*  
(2 dozen minimum)

**WARM**

- **SPICED SALMON CAKES** *roasted salmon mixed with seasoning and breadcrumbs. Served with lemon-dill aioli.*
- **PANKO-CRUSTED CRAB CAKES** *garlic-black pepper aioli.*
- **HERB CRUSTED RISOTTO CAKES** *with Arborio rice cakes with Parmesan, fresh herbs, roasted corn, and sautéed red peppers coated with Panko and deep-fried. Served with roasted red pepper sauce.*
- **STUFFED MUSHROOMS** *(all stuffings include bread crumbs.)*
  - **CRAB AND MOZZARELLA**
  - **ITALIAN SAUSAGE AND PARMESAN**
  - **ARTICHOKE, SPINACH, AND MOZZARELLA**
  - **LOBSTER AND SEAFOOD**
- **TERIYAKI MEATBALLS WITH PINEAPPLE AND RED PEPPER** *our beef meatballs are made with breadcrumbs, herbs, and seasonings.*
- **KIELBASA SAUSAGE WRAPPED IN PUFF PASTRY** *with honey-mustard sauce.*
- **SLIDERS**
  - **WILD PEAR BURGER** *with provolone, caramelized onions, and spicy aioli*
  - **PULLED BBQ PORK**
  - **SALMON CAKE** *with Asian slaw and wasabi aioli*



- **BRUSCHETTA** *(These items are only available on full service events)*
  - **WHITE TRUFFLE, MUSHROOM, AND BRIE**
  - **ROASTED BUTTERNUT SQUASH, GORGONZOLA, AND WHITE TRUFFLE** *(seasonal)*
  - **GRILLED STEAK, GORGONZOLA, AND CARAMELIZED ONION**
  - **ROAST BEEF, HORSERADISH CRÈME, AND HOMEMADE PICKLED ONIONS** *(room temperature).*
  - **ROASTED TERIYAKI SALMON** *with wasabi aioli and toasted sesame seed garnish.*
  - **BLACK FOREST HAM AND BRIE** *with a touch of Dijon.*
  - **TUSCAN WHITE BEAN, TOMATO, AND FETA** *(room temperature).*
  - **MAPLE BLUE CHEESE** *topped with candied pecans and fresh pear (room temperature).*
  - **MUSHROOM, CARAMELIZED ONION, AND BRIE**

**MAIN COURSE**

*(available for buffet or sit-down events)*

*Below are a few items that represent what Wild Pear offers. Our Catering Coordinator can prepare a personalized menu for you.*

- **OVEN-ROASTED SALMON** *whole side or individual filets with your choice of preparation:*
  - **TERIYAKI STYLE** *with a wasabi aioli.*
  - **OLIVE OIL AND HERBS** *with a creamy cucumber-dill sauce.*
- **GRILLED FLAT IRON STEAK** *served with a pinot noir-rosemary reduction.*
- **GRILLED BEEF KABOBS** *with a house made BBQ sauce.*
- **ROAST BEEF TENDERLOIN** *with rosemary-garlic rub and creamy horseradish sauce.*
- **GRILLED FLANK STEAK** *served with your choice of one of the following sauces:*
  - **CHIMICHURRI** *(a traditional Argentine zesty herb sauce).*
  - **MARIONBERRY - CHIPOTLE BBQ**
  - **SMOKEY GARLIC WHISKEY AU JUS**
- **BRAISED BEEF TIPS** *with pearl onions, mushrooms, rosemary, and red wine.*
- **ROASTED PORK LOIN** *rubbed with rosemary and garlic served with a sherry mustard sauce.*
- **CIDER AND PEPPERCORN CURED PORK LOIN** *served with a seasonal sauce.*
- **BRAISED LAMB SHANK** *with orange gremolata (an Italian garnish).*
- **CHICKEN MARSALA WITH MUSHROOMS** *sautéed chicken breasts with a Marsala and mushroom sauce.*
- **GRILLED LATIN SPICE RUBBED CHICKEN** *grilled boneless chicken breast served with homemade salsa.*
- **CAPRESE CHICKEN** *baked boneless chicken breasts in a pesto sauce with fresh tomato and basil garnish.*
- **CHICKEN MARBELLA** *baked boneless chicken breast with Spanish olives, raisins, garlic, oregano, and wine.*
- **STUFFED CHICKEN BREAST** *in pan jus filled with your choice of stuffing:*
  - **ITALIAN SAUSAGE AND HERBED BREAD CRUMBS**
  - **SPINACH, MOZZARELLA, SUNDRIED TOMATO, AND FETA**
- **FRENCH STYLE CHICKEN** *bone-in chicken braised with bacon, mushrooms, pearl onions, red wine, and fresh thyme.*
- **HERB CRUSTED CORN RISOTTO CAKES** *Arborio rice cakes with Parmesan, fresh herbs, roasted corn, and sautéed red peppers coated with Panko and deep fried. Served with roasted red pepper sauce.*
- **MIXED MUSHROOM, PEAS, AND SPINACH PENNE PASTA** *with a creamy garlic Madeira sauce and shaved Manchego.*





## MAIN COURSE CASSEROLES

(available for buffet or sit-down events)  
(\*\*) Gluten Free

- o **SHEPARD'S PIE** ground beef, sautéed carrots, celery, onions, and green peas, topped with mashed potatoes and cheddar, then baked.
- o **COUNTRY HAM AND THREE-CHEESE PASTA** a deluxe version of mac and cheese with ham.
- o **\*\*JAMBALAYA CASSEROLE** rice, andouille sausage, chicken, peppers, onions, celery, tomatoes and mild Creole seasoning.
- o **\*\*CHICKEN ENCHILADA VERDE CASSEROLE** layers of diced chicken, green chilies, sautéed onions, cheddar and mozzarella cheese, corn tortillas, and creamy tomatillo sauce all baked together.
- o **BALSAMIC MARINATED CHICKEN** served atop a bed of curry couscous, roasted zucchini, red peppers, onions, and garbanzo beans.
- o **\*\*CREAMY DIJON CHICKEN** artichoke hearts, shallots, wild rice, and mushrooms in a creamy Dijon sauce.
- o **HERBED CHICKEN POT PIE** braised chicken and vegetables with fresh thyme in a savory gravy, topped with a flaky crust.
- o **CHICKEN CURRY STEW** mild seasoning with coconut milk, potatoes, carrots, peas, and onions.

- o **BAKED THREE CHEESE PASTA** with herb and breadcrumb topping.
- o **\*\*VEGETARIAN ENCHILADA VERDE CASSEROLE** same style as the chicken version, but with seasoned black beans & roasted corn.
- o **MUSHROOM AND THREE CHEESE STRUDEL** sautéed mushrooms, onions, and peppers blended with Parmesan, Swiss, and cream cheese all baked inside phyllo pastry. Topped with poppy seeds.
- o **SEASONAL GLUTEN FREE BROWN RICE PASTA BAKE**
- o **LASAGNA** layers of fresh pasta, mozzarella and ricotta cheeses with your choice of filling:
  - o **CLASSIC BOLOGNESE** seasoned ground beef and pork, ricotta cheese, and a marinara sauce.
  - o **GENOAN CHICKEN AND PESTO** a mixture of marinara sauce, ricotta cheese, and pesto sauce.
  - o **GREEK** Feta, red potato, spinach, onion, dill, and mushroom with a béchamel sauce.
  - o **ROASTED SEASONAL VEGETABLE** with ricotta cheese and a marinara sauce.
  - o **LOBSTER AND SEAFOOD** with a creamy béchamel sauce.

## FRESH SALADS

(4 quart minimum)  
(\*\*) Gluten Free

### GREENS

- o **\*\*MIXED GREENS WITH CUCUMBERS AND TOMATOES** with a choice of dressings: cucumber dill, blue cheese, balsamic vinaigrette.
- o **CLASSIC CAESAR** crisp romaine lettuce, shredded Parmesan, homemade croutons, and our garlicky Caesar dressing.
- o **\*\*NW MIXED GREEN SALAD WITH PEARS** crumbled bleu cheese, candied pecans, fresh pear slices, and roasted pear vinaigrette.
- o **\*\*SPINACH AND FETA SALAD** with fresh oranges, grilled red onion, toasted pine nuts, and balsamic vinaigrette.

### POTATO

- o **\*\*RANCH POTATO SALAD** bacon, hard-boiled eggs, celery, and chives in a creamy ranch dressing.
- o **\*\*CREAMY RED POTATO-DILL SALAD** hard-boiled eggs, celery, and capers in a creamy dill dressing.
- o **\*\*FRENCH POTATO AND GREEN BEAN SALAD** hard-boiled egg, in a creamy stone ground mustard dressing.
- o **\*\*ROASTED POTATO AND CARROT SALAD** in our orange, cumin and jalapeno vinaigrette with fresh basil.



### PASTA

- o **SESAME CHICKEN PASTA** with fresh spinach, tomatoes, and black and white sesame seeds in a sesame-soy dressing.
- o **GARDEN TORTELLINI WITH PESTO VINAIGRETTE** fresh vegetables and toasted pine nuts.
- o **CURRIED CHICKEN AND APPLE PENNE PASTA** with almonds and cranberries in a mild curry dressing.
- o **THAI PEANUT NOODLE** with fresh vegetables and a spicy peanut sauce.
- o **ALBACORE TUNA AND BROCCOLI BOWTIE PASTA** in a creamy lemon caper dressing.
- o **3 P PASTA** Parmesan, pesto, and green peas with pine nuts in a basil-garlic dressing.
- o **BLACK FOREST HAM AND ASPARAGUS** in a creamy Parmesan-dijon dressing (seasonal).
- o **FLORENTINE PENNE PASTA** sun-dried tomatoes, black olives, fresh spinach, and feta in red wine vinaigrette.
- o **LEMON SPINACH CAPPELLINI PASTA** tossed with lemon, toasted garlic, spinach, and olive oil.

## FRESH SALADS *continued...*

(4 quart minimum)

(\*\*) Gluten Free

### VEGETABLE

- o **\*\*SOUTHWEST BLACK BEAN** roasted corn, red pepper, and red onion in a cilantro-lime dressing.
- o **\*\*CLASSIC CAPRESE** layered sliced tomato, fresh basil, and fresh mozzarella with balsamic dressing. (seasonal)
- o **\*\*ANTIPASTO SALAD** diced salami, provolone, bell peppers, olives, garbanzo beans, cucumbers, and artichoke hearts in a basil vinaigrette.
- o **\*\*GREEK CHOPPED VEGETABLE** cucumber, tomato, bell pepper, red onion, kalamata olives, and feta tossed with a lemon-garlic oregano dressing. (seasonal)
- o **\*\*DOUBLE PEAS SALAD** green peas, snow peas, chopped hardboiled eggs, celery, red peppers, and green onions in our creamy dill dressing.
- o **\*\*ROASTED BEET, FENNEL, AND CARROT** with extra virgin olive oil and fresh orange zest. (seasonal)
- o **NAPA SLAW** Napa cabbage, carrots, snow peas, red peppers, and toasted almonds in a sesame ginger dressing.
- o **\*\*SEASONAL FRESH FRUIT** a mix of what's best at the market.

### RICE & GRAINS

- o **\*\*OREGON WILD RICE SALAD** with dried apricot, celery, red peppers, and sautéed onions tossed with balsamic vinaigrette.
- o **MEDITERRANEAN QUINOA** with tomatoes, cucumbers, peppers, garbanzo beans, and feta in lemon oregano dressing.



### SAVORY SIDE DISHES

(4 quart minimum)

- o **\*\*ROASTED SEASONAL VEGETABLES**
- o **\*\*SEASONAL VEGETABLE SAUTE WITH GARLIC, LEMON, AND HERB**
- o **\*\*LEMON-BASIL GREEN BEANS** (room temperature and seasonal)
- o **\*\*LEMON-BASIL BROCCOLINI** (room temperature and seasonal)
- o **\*\*OLIVE OIL ROASTED FRESH ASPARAGUS SPEARS** (room temperature and seasonal)
- o **\*\*ROASTED GARLIC MASHED POTATOES**
- o **\*\*ROASTED RED POTATOES** with olive oil, Parmesan, and parsley.
- o **AU GRATIN** cream, butter, salt, and pepper topped with herbed bread crumbs.
  - o POTATO-ROSEMARY
  - o CAULIFLOWER AND BROCCOLI
  - o POTATO-ARTICHOKE
- o **\*\*WILD RICE PILAF** blended rice pilaf with sautéed red pepper, garlic, celery, carrots, and herbs.
- o **CURRIED COUS COUS** with chickpeas and seasonal vegetables (mild seasoning).
- o **\*\*WILD RICE AND HAZELNUT PILAF** wild rice with toasted hazelnuts, sautéed celery, onion, dried cranberries, pears, and herbs.
- o **\*\*ROASTED BUTTERNUT SQUASH** with bleu cheese and candied pecans (seasonal)

### LUNCH DELIVERY SELECTION

Lunch Package Menus with hot item buffets also available, please ask the Catering Coordinator. Menus available for pick up or delivery, delivery fees vary based on distance.

### BOX LUNCHES (minimum 10 orders)

Our box lunches come packed in a handled brown paper bag with a plastic fork and napkin. With a choice of the following:

### A WHOLE SPECIALTY SANDWICH OF YOUR CHOICE:

- o **BANH MI** a Vietnamese sandwich with BBQ pork, pickled carrot & daikon, fresh herbs, cucumber, spicy mayo on a lightly toasted French baguette.
- o **ITALIAN** salami, black forest ham, provolone, pesto, lettuce, tomato & garlic aioli on foccacia.
- o **ROASTED TURKEY** with dill havarti, herbed mayo, lettuce & tomato on foccacia.
- o **BLACK FOREST HAM & BRIE** Dijon-pepper spread on foccacia bread.
- o **ALBACORE TUNA SALAD** lettuce, red onion, and lemon caper mayo on multi-grain bread.
- o **CLASSIC CAPRESE** provolone, sliced tomatoes, and fresh basil drizzled with balsamic vinaigrette on a French baguette.
- o **GREEK WRAP** house-made hummus, Kalamata olives, tomato, cucumber, red onion, romaine lettuce, feta cheese, and lemon vinaigrette wrapped in a tomato flour tortilla.
- o **CHICKEN-HAZELNUT SALAD** dried cranberries, red onion, lettuce, and creamy dill dressing on multi-grain bread.
- o **ROAST BEEF** our house roasted beef, balsamic caramelized onion, tomato, lettuce & a creamy blue cheese spread on foccacia

### A SIDE SALAD OF YOUR CHOICE:

- o **CLASSIC CAESAR** our own garlicky dressing and herb croutons.
- o **ORGANIC MIXED GREENS** tomato and cucumbers with balsamic vinaigrette.
- o **SEASONAL FRESH FRUIT**
- o **DAILY PASTA SPECIAL** (chef's choice)

### A HOMEMADE COOKIE

### ACCOMPANIMENTS

- o **ADD A BAG OF KETTLE CHIPS** Lightly Salted, NY Cheddar, Honey Dijon, Sweet Onion, Backyard BBQ
- o **ADD A BEVERAGE** Wild Pear bottled water, Coke, Diet Coke, Sprite, San Pellegrino, Aranciniata, assorted Snapple, and assorted Stewart's specialty sodas.





## MORNING OFFERINGS

- ASSORTED MUFFIN PLATTER
- FRESHLY BAKED SCONE SELECTION
- ASSORTED BREAKFAST PASTRIES  
*includes muffins, scones, and other pastries.*
- BREAKFAST EGG BAKES  
*(L: Serves 8-10, XL: Serves 12-14)*
  - GARDEN VEGETABLE AND CHEESE
  - HAM, CHEDDAR, AND BASIL
- FRESHLY BAKED QUICHE *(serves 8-10)*
  - ROASTED VEGETABLE AND CHEESE
  - MEAT AND CHEESE
- FRENCH TOAST BAKE *with caramelized pears, candied pecans, and maple syrup.*
- SEASONAL FRESH FRUIT SALAD OR PLATTER
- ROASTED RED POTATOES
- SMOKEY BACON
- ROASTED KEILBASA SAUSAGE

## WINE AND BEER

Wild Pear Catering will pair your individual menu with an appropriate wine & beer list. Our Catering Coordinators will put together a selection for you. **CORKAGE FEE:** If you would like to provide your own wines for an event and would like one of our OLCC licensed Bartenders to serve, there will be a charge of \$10 per bottle opened. **UNDAMAGED, UNOPENED BOTTLES** will be credited back to you at the time of final billing.



## BEVERAGES

- ASSORTED BEVERAGES *Coke, Diet Coke, Sprite, San Pellegrino, Arancinata, Assorted Snapple, and assorted Stewart's specialty sodas.*
- WILD PEAR BOTTLED WATER *Biogredable bottle and lid*
- COFFEE AND TEA *pump-pot (serves 8-10) urn (serves 55)*
  - COFFEE SERVICE *Includes cream, sugar, sweetener, and paper cups.*
  - HOT TEA SERVICE *assortment of Stash Tea. Includes sugar, sweeteners, and paper cups.*
  - PARADISE ICED TEA *with lemon and orange garnish – brewed black tea with hibiscus, orange, and other tropical flavors. (unsweetened)*

## JUICES AND PUNCH

- STRAWBERRY LEMONADE *garnished with fresh strawberries.*
- FRESH SQUEEZED ORANGE JUICE
- CRANBERRY ORANGE PUNCH *garnished with orange slices.*
- WILD PEAR CHAMPAGNE COCKTAIL *sweetened pear puree topped off with Prosecco.*
- TUSCAN SANGRIA *red wine sweetened with brandy, fresh orange, lemon, and lime juice.*

## DESSERTS

(\*\*) *Gluten Free*

### COOKIES AND BARS *(sold per dozen)*

- MOCHA BROWNIES *(no nuts)*
- ASSORTED COOKIES *chocolate chip, snicker doodle, white chocolate-oatmeal, and peanut butter-chocolate*
- FROSTED SUGAR COOKIES
- LEMON BARS *with a shortbread crust and powdered sugar topping.*
- PECAN CARAMEL BARS *with shortbread crust.*
- ASSORTED COOKIE AND BAR PLATTER *Selection of our baker's choice of assorted cookies and bars including mocha brownies, caramel pecan bars, and lemon bars.*
- ASSORTED PETIT FOURS *a selection of vanilla orange, lemon, strawberry, apricot, and chocolate.*

### OTHER SWEETS

*Large (serves 8-10),  
Extra Large (serves 11-15)  
Chafar (serves 25-30)*

- OREGON MIXED BERRY COBBLER *with whipped cream and biscuit topping.*
- SEASONAL FRUIT COBBLER *with whipped cream and biscuit topping.*
- CROISSANT BREAD PUDDING *with whipped cream and caramel sauce on the side.*
- KEY LIME PIE *made with real key lime juice and topped with vanilla whipped cream. Serves 6-8 guests.*
- ASSORTED MINIATURE DESSERT PLATTER *this decadent selection of our baker's choice desserts includes house-made bite-sized tartlets, cookies, bars, petit fours, and other seasonal selections.*



## TARTS AND TORTES

- \*\*DECADENT CHOCOLATE TORTE *one layer of pure chocolate decadence with raspberry coulis. Available 9" or by the slice.*
- PUMPKIN PECAN MOUSSE TART *shortbread crust brushed with white chocolate, filled with spiced pumpkin puree, cream cheese, sugar, vanilla, candied pecans, and topped with fresh vanilla whipped cream. (seasonal) Available in 4" or 10".*
- KEY LIME TART *made with real key lime juice topped with fresh vanilla whipped cream in a shortbread crust. Available in bite size, 4" or 10" round.*
- SEASONAL FRESH FRUIT CUSTARD TART *made with vanilla custard. Available in bite size, 4" or 10"*
- COCONUT BANANA CREAM TART WITH A CHOCOLATE BOTTOM *shortbread crust brushed with dark chocolate ganache, layered with caramelized bananas, coconut pastry cream, and topped with vanilla whipped cream. Available in 4" or 10" round.*
- WILD PEAR CHEESECAKE *Our classic style cheese cake is topped with caramelized pears and served with house made caramel sauce on the side. Only available in a 10" round.*

## DESSERTS *continued...*

### CAKES

(\*\*) *Gluten Free*

*Available in 6" Round, 9" Round, and Half Sheet sizes.*

*Wild Pear cakes are made from scratch using the finest ingredients. We use cage free, antibiotic, and hormone free eggs. Our milk, cream, and butter are local and organic from Sunshine Dairy and we use Belgian and Spanish chocolate.*

- o **CHOCOLATE-HAZELNUT** *three layers of dark, moist chocolate cake with chocolate mousse filling. Draped in chocolate ganache and coated with chopped hazelnuts.*
  - o **TRIPLE THREAT CHOCOLATE** *three layers of moist chocolate cake with chocolate mousse filling and a dark chocolate ganache coating.*
  - o **GERMAN CHOCOLATE CAKE** *three layers of moist chocolate cake filled with toasted coconut, pecans, and frosted with dark chocolate ganache.*
  - o **\*\*DECADENT CHOCOLATE TORTE** *one layer of pure chocolate decadence with raspberry coulis. Available 9" or by the slice*
  - o **STRAWBERRIES AND CREAM** *three layers of moist yellow cake, fresh strawberries, and whipped cream frosting.*
  - o **CLASSIC CARROT** *three layers of carrot cake layered with walnuts and ginger cream cheese frosting.*
- o **ALMOND-CHAMPAGNE CAKE** *three layers of moist almond-champagne cake with Italian butter cream frosting.*
  - o **TIRAMISU** *layers of marscapone, rum soaked Lady Fingers, espresso, and chocolate curls.*
  - o **LEMON-COCONUT CRÈME** *three layers of moist yellow cake with fresh lemon and coconut filling. Frosted with our Italian butter cream and coated in coconut flakes.*
  - o **LEMON-RASPBERRY AND POPPY SEED** *three layers of lemon poppy seed cake with homemade raspberry filling and butter cream frosting.*
  - o **BANANA-CANDIED PECAN** *three layers of moist banana cake layered with candied pecans and whipped cream cheese frosting*
  - o **WILD PEAR CHEESECAKE** *Our classic style cheese cake is topped with caramelized pears and served with house made caramel sauce on the side. Only available in a 10" round.*



### ABOUT US

We pride ourselves in using creative flavorful recipes, local ingredients, and serving it all with warm hospitality. The partnerships we have with local farmers and vendors allow us to provide quality, organic, hormone free, and sustainable products whenever possible. Our milk, cream, and butter come from Sunshine Dairy, a local company. Eggs are cage free, 100% vegetarian fed, antibiotic and hormone free. All take out materials are recyclable and most are made from recycled products such as corn. We rotate our menus by the season to showcase the Willamette Valley's harvest.

We realize that many of our patrons have different dietary needs and strive to offer vegetarian, gluten free, dairy free, and vegan options. Our goal is for you to have an enjoyable, memorable, and delicious Wild Pear experience.

From procuring the best ingredients, to cooking great food, and to serving our valued community, everything we do reflects our passion for food, people, and life. Whether it's creating a memorable experience at our restaurant or catering at another location, we want you to always be assured of the Wild Pear experience. We welcome you to our warm and comfortable restaurant located in the heart of downtown Salem and look forward to serving you at our place or yours.