

Peacock's
PANTRY
BOUTIQUE CATERING

South Florida's Premiere Boutique Catering
Mindfully Indulgent Food | Stylish Presentation | Impeccable Service

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Innovative Stations

STATIONARY DISPLAYS

Artisan Cheese Station

Handcrafted Grass-Fed Cheese

Cypress Grove Humboldt Fog, Rogue Creamery Organic Smokey Blue, Parmesan Reggiano, Sweet Grass
Thomasville Tomme, Sweet Grass Green Hill Camembert, Deer Creek Vat 17 World Cheddar

Dried Apricots, Medjool Dates, Candied Pecans, Rosemary Cashews, Honeycomb, Fresh Berries, Fig Jam, Grapes

Assorted Flatbreads, Crackers, Breads

Charcuterie Station

Soppresata, Prosciutto, Mortadella, Calabrese Salame, Pâté

Pickled Cauliflower & Carrot, Assorted Olives, Grain Mustard, Pub Chutney, Cornichons

Assorted Flatbreads, Crackers, Breads

Crostini Station

Guests create their favorite crostini from a rustic display of various items.

Roasted Red Pepper Hummus, Spinach Artichoke Parmesan Spread, Fresh Ricotta, Herbed Goat Cheese Spread,
Fresh Basil Pesto, Olives, Fig Onion Jam, Raw Veggies, Oven-Dried Baby Tomatoes, Sautéed Wild Mushrooms,

Cured Meats, Seasonal Fruits

Assorted Crostini, Crackers and Breadsticks

CULINARY ACTION STATIONS

Street Taco & Fajita Bar

Chef attended station

Guests can watch the chef prepare their taco fresh to order after choosing from a variety of savory proteins and unique toppings.

Carne Asada, Chipotle Chicken, Spiced Rubbed Mahi-Mahi *(upcharge)

Black Bean & Charred Florida Corn, Fajita-style Peppers & Onions *Vegan
Warm Corn & Flour Tortillas

Assorted Toppings:

Charred Tomatillo Salsa Verde, Pico De Gallo, Cabbage Slaw, Lime Crema, Crumbled Queso Fresco

Grilled Cheese Station

Chef attended station

Gourmet grilled cheese sandwiches continuously grilled to order for your guests to “grab & go” served with our famous Roasted Tomato Soup.

Big Gouda | Smoked Gouda, Caramelized Onion, Sautéed Mushroom

Bacon Melt | Cheddar, Gruyere, Heirloom Tomato, Thick-cut Bacon

Figgy Sweet | Brie, Granny Smith Apple, Fig Compote

The Big Mac | 5 Cheese Mac & Cheese, Cheddar Cheese

Braised Short Rib | Monterey Jack, Cheddar, Pickled Caramelized Onions

Bistro Steakhouse Experience

Chef attended station

Our chef will hand carve a bistro steak while our servers present your guest with a composed steak dinner.

Bistro Filet | Peppercorn Brandy Sauce

Crispy Roasted Potatoes | Baby Potatoes, Rosemary, Thyme

Wild Mushroom Sauté | Garlic, Madeira

Creamed Spinach | Parmesan Béchamel

Forbidden Ahi Tuna Station

Chef attended station

Our action chef slices rare a full loin of Ahi Tuna on a Himalayan salt block to order.

Black Sesame Crusted Tuna | Sushi grade Ahi Tuna seared rare

Forbidden Black Rice Salad | Organic Black Rice, Edamame, Carrot, Green Onion, Ginger Vinaigrette *Vegan

Assorted Toppings:

Ponzu, Pickled Ginger, Wasabi, Yuzu Kosho Aioli

Caprese Salad Bar

Chef attended station

Let your guests create their own custom Caprese salad while the chef hand-pulls fresh mozzarella to order.

Fresh Mozzarella | Heirloom Tomato, Grilled Zucchini & Eggplant, Baby Arugula

Assorted Toppings:

Artisanal Olive Oil & Balsamic Glaze, Basil Pesto, Assorted Salts, Fresh Cracked Pepper

It's Five O'Guac Somewhere

Chef attended station

Our action chef creates guacamole fresh to order served with multicolored organic corn tortilla chips.

Hass Avocado Guacamole *Vegan

Assorted Toppings:

Charred Corn, Bacon Lardon, Crumbled Queso Fresco, Pickled Jalapeno, Spiced Pepitas

The Poke Bowl

Chef attended station

Create your own Poke bowl with colorful toppings, savory sauces and black sesame seeds.

Sushi-grade Salmon & Ahi Tuna

Watermelon & Mango *Vegan

Assorted Toppings:

Avocado, Jalapeno, Scallion, English Cucumber, Edamame, Seaweed Salad, Crispy Wonton, Mixed Greens, Sticky Rice.

Assorted Sauces:

Pickled Ginger & Tamari, Sriracha Aioli, Wasabi Aioli

RECEPTION STATIONS

Havana Nights

Arroz con Frijoles Negros | Traditional Black Beans and Rice
Mojo Chicken | Mojo Sour Orange Reduction
Lechon Asado | Classic Cuban Roast Pork
Avocado & Tomato Salad | Plantain Chips *Vegan

Assorted Toppings:

Lime Crema, Red Chile Peppers, Pickled Onions, Cilantro, Lime Wedge

Gourmet Mac-N-Cheese Station

5 Cheese Mac & Cheese | Parmesan Herb Crust

Assorted Toppings:

*Gorgonzola, Sautéed Mushrooms, Sun-dried Tomatoes, Buffalo Chicken, Bacon Lardon, Butter Poached Lobster *(upcharge)*

Flatbread Station

A variety of artisan thin crust flatbreads topped with assortment of toppings.

Prosciutto & Fig Onion Jam | Goat Cheese, Arugula

Grilled Vegetable | Basil Pesto, Fresh Ricotta, Mozzarella

Margarita Flatbread | Oven-dried Baby Tomato, Basil, Mozzarella

Mushroom & Herb | Ricotta, Chives, Thyme, Basil

Spinach Artichoke | Parmesan, Mozzarella, Chili Flake

Key West Vibes

Smoked Fish Dip | Pickled Jalapeño, Vegetable Crudité and Tortilla Chips

Jerk Chicken Skewer | Pineapple Rum Glaze

Coconut Shrimp | Red Pepper Jelly Dip

Plantain Crusted Mahi Finger | Key Lime Remoulade

Dim Sum Station

Served in authentic bamboo steamers.

Mini Vegetable Spring Roll

Chicken Wonton, Shrimp Shu Mai, Pork Dumpling

Pork Belly Bao Bun | Pickled Cucumber & Hoisin

Assorted Sauces:

Ponzu, Sweet Chili Sauce, Plum Sauce

Slider Station

Served in stylish paper take out boxes. Monogrammed label *(upcharge)

Mini Cheeseburger Sliders | Caramelized Onion, Garlic Aioli

Mini Pulled Pork Slider | Cabbage Apple Slaw

Mini Buffalo Chicken Slider | Gorgonzola Cream

Jumbo Lump Crab Cake | Creole Remoulade

Black Bean & Quinoa | Chipotle Crema

French Fry Cones | Ketchup

Calle Ocho

The Little Cuban Sandwich | Traditional Cuban Pork, Ham, Gruyere and House-made Pickles

Corn Empanada | Chicken & Green Sauce, Beef & Lime Sauce

Croquette | Poblano & Garlic Aioli, Ham & Mustard Sauce

Crab Tostone | Avocado, Lime, Cilantro

Southern Charm

Shrimp and Grits | Jumbo Shrimp, Creole Demi, Cheese Grits

Chicken and Waffles | Maple Bourbon Sauce

Cowboy Caviar | Black-eyed Peas, Charred Corn, Black Beans, Champagne Vinaigrette *Vegan

BLT Deviled Eggs | Classic Deviled Eggs topped with Candied Bacon, Tomato Jam and Micro greens

Fried Green Tomato | Pimento Cheese

Raw Bar

Served over shaved ice.

Fresh Shucked East and West Coast Oysters

Jumbo Shrimp Cocktail

Lobster Ceviche | Coconut Milk, Lime, Thai Chile

Tuna Crudo | Preserved Lemon, Red Chili, Shaved Radish

Assorted Toppings:

Cocktail Sauce, Mignonette, Lemon, Hot Sauce, and Crackers

Meatball Bar

A modern spin on a retro classic.

Waygu Beef Meatball | French Onion & Gruyere

Buffalo Chicken Meatball | Blue Cheese

Greek Lamb Meatball | Tzatziki

Falafel Meatball | Tahini *Vegan

Korean BBQ Meatball | Gochujang Aioli

DESSERT STATIONS

Flambé Bar

Chef attended action station

Flambéed Bananas Foster & Gran Marnier Strawberries for guests to create their own signature dessert.

Warm Bread Pudding | Brioche, Golden Raisins, Vanilla Custard
Deconstructed Cheesecake | Classic NY style Cheesecake, Graham Crumble

Edible Cones & Spoons

Oreo Cheesecake Cone, Raspberry Mascarpone Cone, Cannoli Cone
Gingerbread Spoon Brûléed S'more, Chocolate Spoon Crème Brûlée

Mini Donut Wall

Vanilla Cake Glazed Donuts

Flavors: Oreo, Coconut, Fruity Pebbles, S'more, Reese's, Churro, Birthday Cake, Chocolate or Strawberry Sprinkles

S'mores Station

Wow your guests with this favorite camping treat!

Skewers of Jumbo Marshmallows, Hershey's Chocolate, Assorted Graham Crackers