

Peacock's
PANTRY
BOUTIQUE CATERING

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

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SAMPLE MENUS

Elevated Cocktail Party

One-Hour Butler Passed Hors d'oeuvres

Tuna Tartare Sesame Cone, Wasabi Cream
Thai Cashew Chicken Satay, Asian Pickles
Wild Mushroom Napoleon, Madiera Cream
Crab & Avocado Tostada, Tomatillo Salsa Verde
Short Rib Quesadilla, Pickled Jalapeno, Chipotle Crema
Mini Cheeseburger Slider, Caramelized Onion, Garlic Aioli
Japanese Vegetable Pancake, Yuzu Kosho Aioli
Crispy Pork Belly Bahn Mi, Pickled Vegetable

Menu price per person

\$21.95

Based on 25 guests or more

No hidden fees or service charges. Food & Beverage is subject to 7% Sales Tax. Price subject to change based on modifications. Price does not include staffing, delivery, china or rentals.

January 1, 2019

Brunch

Eggs to Order

Chef attended station

Whole Eggs, Egg Whites, Omelette

Black Forest Ham, Applewood Smoked Bacon, Tomato, Red Onion, Sweet Bell Pepper, White Button Mushroom, Organic Baby Spinach and Cheddar Cheese

Southern Fried Buttermilk Chicken & Waffles, Maple Bourbon Syrup

Applewood Smoked Bacon, Sage Pork Sausage, Chicken Apple Sausage

Yukon Gold & Sweet Potato Hash, Sofrito, Fresh Herbs

Mediterranean Israeli Couscous Salad with Grilled Vegetables

Organic Baby Kale, Shaved Pecorino, Toasted Pine Nut, Currant Balsamic Vinaigrette

Seasonal Fruit & Berries

Fresh Baked Breakfast Breads & Pastries

Menu price per person

\$39.95

Based on 25 guests or more

**Chef attendant \$150.00*

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January 1, 2019

Floribbean Plated Dinner

Served with Artisan Bread & Salted Butter Rosettes

Florida Citrus Salad | Yellow Tomatoes, Florida Oranges, Hearts of Palm, Hass Avocado, Toasted Garbanzo and Cilantro Lime Vinaigrette

ENTRÉE CHOICE OF:

RSVP selection required in advance

Plantain Crusted Mahi | Key Lime Beurre Blanc, Coconut Quinoa, Pan Roasted Baby Rainbow Carrots with Florida Raw Honey

Pork Pibil | Onion Garlic Mojo, Pickled Onion, Yuca Mash, Black Bean and Roasted Tomato Sofrito

Tropical Fruit Tart | Chantilly Cream, Pineapple, Kiwi and Mango

Menu price per person

\$42.95

Based on 25 guests or more

**Chef attendant \$150.00*

Southern Buffet

Charm your guests with a taste of the south.

Sparkling Bourbon Lemonade | Lemon, Orange, Mint, Club Soda

Shaved Salad | Organic Mixed Greens, Shaved Radish, Shaved Asparagus, Cucumber Ribbons, Heirloom Tomato, Fresh Herbs and Champagne Vinaigrette

Sweet Potato Biscuit & Cheddar Scallion Cornbread | Whipped Butter

Slow-Smoked Pork Shoulder | North Carolina Barbeque Sauce

Chile Brined Buttermilk Chicken | Sorghum Apricot Glaze

Wild Mushroom Mac & Cheese | Cremini Mushroom, Fresh Herbs, 5 Cheese Bechamel

Fennel Apple Slaw | Cabbage, Carrot, Lemon Dressing

Collard Greens | Onion, Garlic, Apple Cider Vinegar, Salt Pork

Menu price per person

\$45.95

Based on 25 guests or more

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January 1, 2019

BAR & BEVERAGE

Bar pricing varies upon duration of event.

Beer & Wine Bar

One Domestic Beer, One Imported Beer, House Red Wine and House White Wine.
Coke, Diet Coke, Sprite and water included.
Heavyweight plastic tumbler, ice and beverage napkin included.

Non-Alcoholic Bar

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, OJ,
Cranberry, Pineapple, Grapefruit, Sour Mix, Lemon, Lime, Oranges and Cherries
Heavyweight plastic tumbler, ice and beverage napkin included.

Coffee & Tea Bar

Hot Water, Regular and Decaf Coffee served in decorative coffee urns with the choice of a variety of Organic Teas, Honey, Lemon, Milk, Cream, Organic Sugar, Splenda, Truvia and stirrers all served in a stylish presentation with disposable coffee cups.

Mimosa & Bloody Mary Bar

House Brut Champagne, Florida Orange Juice, Fresh squeezed Pink Grapefruit Juice, Cranberry Juice, Pineapple Juice and Fresh Berries.
Tito's Bloody Mary with Celery, Pickled Vegetables, Olives and Lemon Garnish.
Coke, Diet Coke, Sprite and water included.
Heavyweight plastic tumbler, ice and beverage napkin included.

House Bar

One Domestic Beer, One Imported Beer, House Red Wine and House White Wine.
House Liquor: Tito's Vodka, Beefeaters, Bacardi Rum, Jim Beam Bourbon, Dewars Scotch
Coke, Diet Coke, Sprite, Ginger Ale, Sparkling Water, Tonic, Bottled Water,
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice,
Olives and Fresh Cut Fruit Garnishes
Heavyweight plastic tumbler, ice and beverage napkin included.

Top Shelf Bar

One Premium Beer, One Craft Beer, California Pinot Noir and New Zealand Sauvignon Blanc
Top Shelf Liquor: Ketel One Vodka, Tanqueray, Bacardi Rum, Makers Mark Bourbon, Johnny Walker Black
Scotch and Milagro Tequila
Coke, Diet Coke, Sprite, Ginger Ale, Sparkling Water, Tonic, Bottled Water,
Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Homemade Sour Mix
Olives and Fresh Cut Fruit Garnishes
Heavyweight plastic tumbler, ice and beverage napkin included.

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