



Peacock's
PANTRY
BOUTIQUE CATERING

Corporate Holiday Menu Package

Give thanks this holiday season with farm to table catering

Brined Herb Crusted Turkey with Homemade Sage Gravy

Brown Sugar Maple Glazed Ham with Whole Dijon Mustard * *GF, DF*

Roasted Garlic Mashed Potatoes * *GF*

Sweet Potato Souffle with Streusel Topping * *V*

Sourdough Stuffing with Dried Cranberry, Apple and Thyme * *V*

Green Beans with Caramelized Onion & Thyme * *GF*

Homemade Cranberry Compote with Orange Zest & Apples * *GF, DF*

Harvest Salad * *GF*

Dried Cranberries & Cherries, Feta Cheese, Almonds, Apple Cider Vinaigrette

Pumpkin Pie & Apple Pie

\$25 per person
20 person minimum

Drop-off catering includes disposable chafer set, serving utensil, heavyweight plate & napkin flatware set.

Add on Vegan Option: Butternut Squash Risotto * *GF, DF*
Tray serves 10 \$50.00 *Saffron, Shallot, Fried Sage*

\$500 minimum per order. Kindly place order 72 hours in advance. Menu can be customized to accommodate dietary restrictions. Payment due in advance. Price listed does not include tax, credit card fees, delivery. Volume discounts over 100 apply. Full service catering available upon request.

Peacock's Pantry Boutique Catering
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