

Peacock's PANTRY BOUTIQUE CATERING

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

2024 Stations Dinner Menu

Thank you for your interest in Peacock's Pantry Boutique Catering for your event! We are South Florida's premier boutique caterer specializing in farm-to-table style of cooking using the highest quality seasonal ingredients in a stylish presentation. This is a sample of what we can do to have your cuisine be talked about for years to come. We are happy to customize a menu for you to fit your needs and style.

Our farm-to-table approach allows us to create indulgent seasonal menus with locally sourced and fresh sustainable products that are guaranteed to impress your guests. During cocktail hour, our professional uniformed servers will walk around with beautifully decorated trays and delight your guests with canapés. Our innovative dinner stations will allow guests to indulge in a one-of-a-kind culinary experience.

We appreciate the opportunity to prepare this proposal and look forward to your special occasion!



COCKTAIL HOUR

Butler Passed Hors d'oeuvres

FISH

- Spicy Tuna Tartare Cone | Sriracha Aioli, Micro Shiso *DF
- Smoked Salmon Cornet | Chive, Crisp Cone
- Tuna Poke Crisp | Sesame, Ginger *DF
- Coconut Shrimp | Sweet Chili Sauce *DF, GF
- Jumbo Shrimp Cocktail | Bloody Mary Cocktail *GF, DF
- Jumbo Lump Crab Cake | Old Bay Aioli +\$ *DF
- Maine Lobster Roll | Tarragon Aioli, Chive +\$ *DF
- Lobster Bite | Meyer Lemon Aioli, +\$ *DF
- Potato Gaufrette + Caviar | Osetra Caviar, Crème Fraiche +\$ GF



POULTRY

- Buttermilk Chicken + Waffle | Maple Bourbon Glaze
- Duck Confit Spring Roll | Hoisin, Micro Cilantro *DF
- Mini Chicken Empanada | Green Sauce *DF
- Chicken and Ginger Dumplings | Ponzu & Black Sesame *DF
- Cashew Chicken Satay | Asian Pickle *GF, DF
- Chicken Shawarma | Dill Yogurt *GF



MEAT

- Mini Beef Wellington | Mushroom Duxelle
- Creekstone Farms Beef Tenderloin Canapé | Onion Jam, Roquefort
- Creekstone Steak Skewer | Chimichurri *GF, DF
- Pork Belly Bahn Mi | Pickled Vegetable, Sriracha Aioli*DF
- Mini Short Rib Taco | Pickled Fresno, Chipotle Crema *GF, DF
- Jumbo "Everything" Beef Pigs in a Blanket | Whole Grain Dijon Dipping
- Baby Lollipop Lamb Chops | Dijon + Herb Crust +\$ *GF



PLANT

- Edamame Dumpling | Tamari Soy Pipette *Vegan
- Vietnamese Spring Roll | Sweet Chili Sauce *Vegan
- Hearts of Palm Crab Cake | Vegan Old Bay Aioli *Vegan
- Vegan Mushroom Polenta Bite | Shallot + Fresh Herbs *GF, DF
- Brie + Wild Mushroom Tartlet | Fried Sage
- Truffle Mac + Cheese Lollipop | Truffle Aioli
- Heirloom Melon Caprese Bite | Balsamic Pipette *GF *seasonal
- Goat Cheese + Tomato Jam | Crispy Polenta *GF
- Avocado Canapé | Radish, Sprouts, Black Salt



RAW BAR

SUSHI BAR

*Gluten-free + Dairy-free

Server attended Station

Spicy Tuna Sushi Roll | Tuna, Scallions, Spicy Mayo

California Roll | Krab, Cucumber, Avocado

Vegetable Sushi Roll | Cucumber, Avocado, Carrot *Vegan

Green Dragon | Cilantro, Avocado, Asparagus, Jalapeño *Vegan

Shrimp Tempura Sushi Roll | Tempura Shrimp, Cucumber, Avocado

Salmon Avocado Roll | Salmon, Cucumber, Avocado

Miami Sushi Roll | Tuna, Avocado, Cilantro, Soy Paper, Fried Onion

Hamachi Cilantro | Avocado, Cucumber, Cilantro and Jalapeño

Sashimi | Tuna, Salmon, White Fish

Tamari, Spicy Mayo, Eel Sauce, Pickled Ginger, Wasabi



RAW BAR

*Gluten-free + Dairy-free

Fresh Shucked East and West Coast Oysters

Jumbo Shrimp Cocktail

Jumbo Lump Crab Cocktail

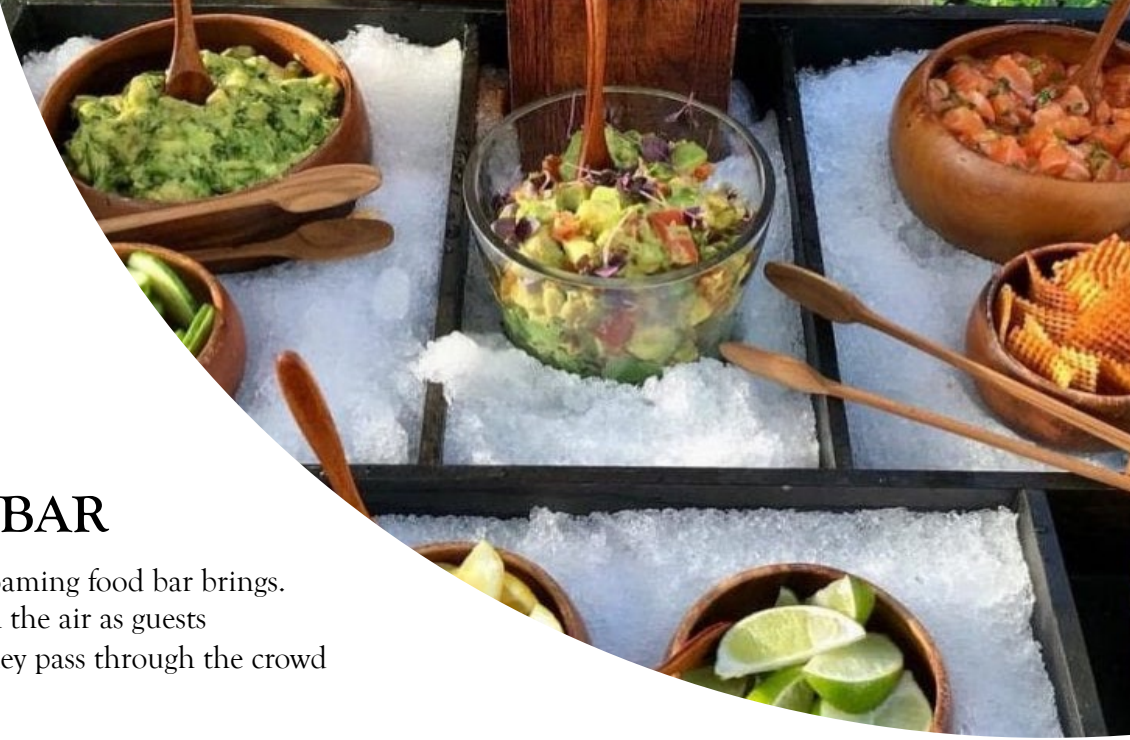
Lobster Ceviche | Coconut Milk, Lime, Thai Chile

Tuna Crudo | Preserved Lemon, Red Chili, Shaved Radish

Cocktail Sauce, Togarashi Aioli, Mignonette, Lemon

Hot Sauce, and Crackers





ROAMING FOOD BAR

We love the interactive quality a roaming food bar brings. An added air of excitement will fill the air as guests experience various fun dishes as they pass through the crowd featuring the freshest seafood.

FORBIDDEN POKE

Tropical twist on a classic.

Yuzu Charred Shrimp

Sushi grade Ahi Tuna

Forbidden Black Rice

Jicama, Charred Pineapple, Watermelon Radish

Assorted Sauces:

Poke Sauce, Sriracha Aioli, Habanero Mango

TARTARE NACHO

Fresh fish tartare with toppings for guests to create the perfect “nacho!

Ahi Tuna Tartare | Sushi grade Ahi Tuna, Sesame, Yuzo

Salmon Tartare | Sushi grade King Salmon, Sriracha, Lime

Crispy Wonton, Gaufrette Potato, Avocado, Citrus

CAVIAR BAR

Sterling Supreme Caviar

Caviar Accoutrements

Cocktail Blini

Potato Latke

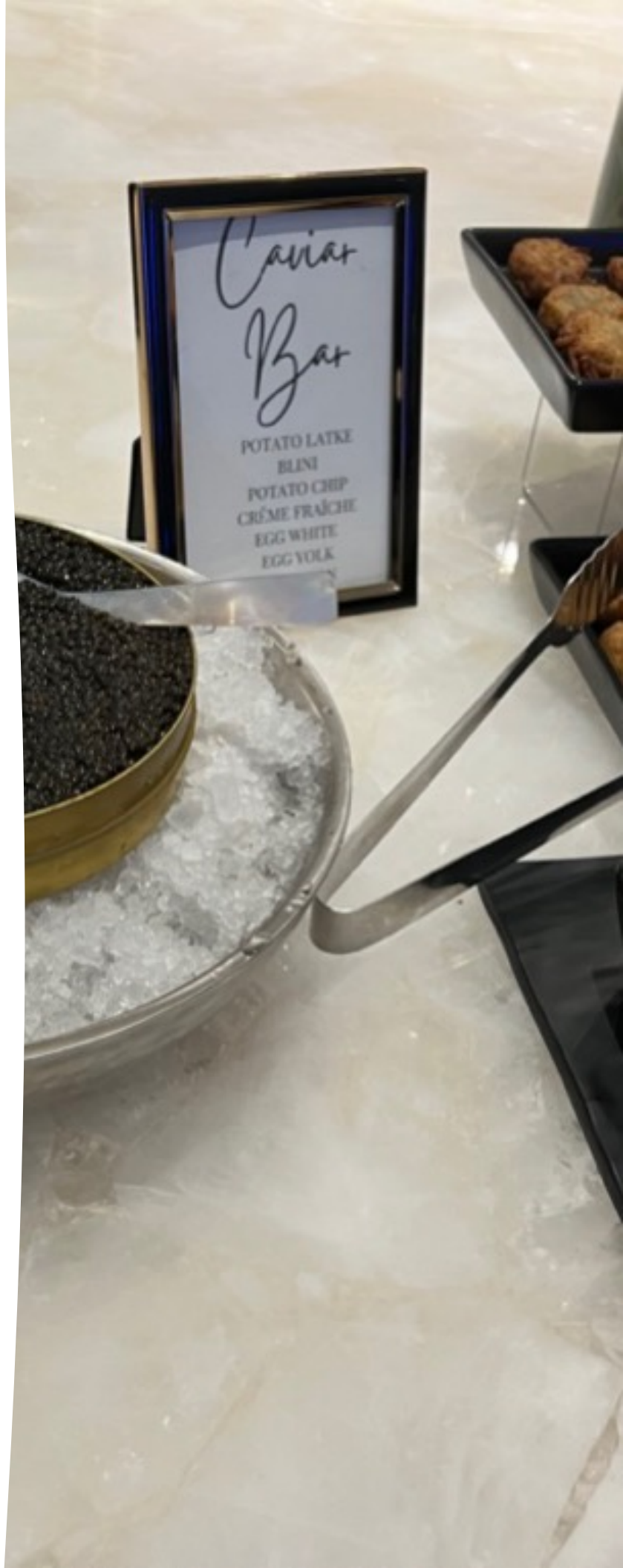
Potato Chips

Creme Fraiche

Hard Boiled Egg

Lemon

Chive



INTERACTIVE DINNER STATIONS

SLIDER STATION

Server attended station

Cheeseburger Sliders | Secret Sauce, Lettuce, Tomato, House Pickle

Crispy Chicken Slider | House Pickle, Mayo

Impossible Vegan Slider | Vegan Cheese, Aioli, Caramelized Onion

Truffle Parmesan French Fry | Truffle Aioli *GF

Tater Tot | Ketchup *GF, Vegan

STREET TACO & FAJITA BAR

Chef + Server attended station

Guests can watch the chef prepare their guacamole fresh to order while selecting their custom created taco.

Braised Short Rib, Mojo Chicken, Spiced Mahi Mahi *GF

Black Bean & Charred Corn, Fajita-style Peppers & Onions *GF, Vegan

Warm Corn Tortillas *GF, Vegan

Warm Flour Tortillas

Hass Avocado Guacamole *GF, Vegan

Organic Corn Tortilla Chips

Assorted Toppings:

Salsa Roja, Pico De Gallo, Lime Crema, Crumbled Queso Fresco, Pickled Onion, Cilantro



INTERACTIVE DINNER STATIONS

BISTRO STEAKHOUSE EXPERIENCE

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

Bistro Filet | Cabernet Demi *GF, DF

Crispy Roasted Potatoes | Baby Potatoes, Rosemary, Thyme *GF, Vegan

Wild Mushroom Sauté | Garlic, Madeira *GF, Vegan

The Wedge | Blue Cheese, Crispy Onion *V

ASIAN FUSION

Chef attended action station

Chicken + Vegetable Potstickers | Ponzu *DF

Cashew Chicken Satay | Scallion, Sesame *GF, DF

Miso Glazed Salmon | Faroe Island Salmon, Scallion, Black Sesame *GF, DF

Kimchi Fried Rice | Cilantro, Bok Choy *Vegan, GF

Wok Charred Broccoli | Garlic, Ginger *Vegan, GF

TUSCAN STATION

Our chef torches the Parmesan wheel along with a beautifully composed mix of pasta, light cream sauce becoming cheesy perfection.

Parmesan Wheel Pasta | Parmesan Bechamel, Wild Mushroom, Fresh Herbs (V)

Chicken Milanese | Breaded Bell + Evans Chicken Breast, Arugula, Lemon

Caesar Salad | Shaved Parmesan, Sourdough Crouton

DESSERT STATIONS



DESSERT SUSHI

Butter cream frosting + super moist cake sushi

15 assorted flavors

MILKSHAKE + DONUT BAR

Create your own custom milkshake with toppings.

Server Attended

Chocolate or Vanilla

Rainbow Sprinkles, Chocolate Sprinkles

Oreo Crushed, Crushed Reeses

Mini Chocolate Chips, M&M'S

Mini Donut Flavors

Oreo, Coconut, Fruity Pebbles, S'more, Reese's, Birthday Cake, Strawberry Sprinkle

MINI DESSERTS

Key Lime Meringue Tartlet

Mini S'mores

Chocolate Opera

Miniature Fruit Tart, Chantilly Cream

Chocolate Mousse Cup, Hazelnut Crumb

Cheesecake Shooter, Organic Berries

Assorted Mini Couture Cupcakes + Cake Pops

Tiramisu Shooter

Mini Pavlovas

