



Peacock's
PANTRY
"Mindfully Indulge"
BOUTIQUE CATERING

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

667 S Dixie Hwy W, #3, Pompano Beach, FL 33060

peacockspantry.net | 754.220.6063

peacockspantryfoods@gmail.com | peacockspantryevents@gmail.com

Welcome to Weddings by Peacock's Pantry Boutique Catering!

Congratulations on your engagement! The team at Peacock's Pantry would like to thank you for considering us for your upcoming wedding. This is a memorable occasion that our experienced team of culinary and service professionals would be honored to assist you with.

Peacock's Pantry is a full-service catering company believing that the secret to extraordinary food starts with using high-quality sustainable ingredients while creating unique custom dishes to complement your vision. Our elaborate food presentation, elegant settings and proper etiquette are a direct representation of our exceptionally high standards and quality customer service because you deserve the absolute finest.

We appreciate the opportunity to present the enclosed information packet. It contains several seasonal sample menus, service suggestions and frequently asked questions with answers to assist you in the beginning stages of planning your wedding. In addition, please visit our gallery at www.peacockspantry.net to browse photos from recent events and weddings to get a sense for our style and presentation.

We want to make sure that you find the caterer that suits your needs for all of your wedding events from the rehearsal dinner to the reception or post-wedding brunch. Please do not hesitate to give us a call directly if we can be of any assistance. Once again, we appreciate your interest in Peacock's Pantry Boutique Catering and congratulations!

Who we are

Creating relationships and building trust with our clients is first priority here at Peacock's Pantry. Through personalized communication from initial contact to designing your own custom menu or having a day of event on-site event manager who will ensure your event runs smoothly so you can enjoy your special day stress-free. It is very important to us that our clients remain comfortable and impressed throughout the entire wedding planning process.

Our mission is to "Mindfully Indulge". We believe fresh sustainable ingredients that are locally sourced during peak season deliver the best quality. Our farm-to-table approach along with healthy preparations and cooking style with clean fats and oils is a unique niche that makes Peacock's Pantry a great choice for anyone! All products are cooked fresh to order, completely homemade in-house using the highest quality ingredients: from the sauces and stocks to the jams and dressings. We pride ourselves on using mostly-organic produce and antibiotic-hormone free meats and dairy. Our presentation collaborates with our "Mindfully Indulge" lifestyle by using recyclable, biodegradable, stylish disposable vessels to maintain a sustainable green approach while still creating a spectacular plate.

Peacock's Pantry believes in the value of supporting our local community. Since we donate our leftover and unused food to the Broward Partnership, a local homeless shelter aiding in recovery and independence, every one of our events makes a difference in our community.



Our process

Contact us to get started

We can address specifics as to what type of services you are looking for and gather your ideas to get a sense of your vision in a 15-minute conversation.

We will prepare a proposal

We will customize a proposal based on your selections and send it over via e-mail. We will then follow-up with a phone call to discuss any questions or modifications you may have.

Want to secure your date?

If you are unsure about booking with us but want to secure your date, a retainer of \$1,000.00 is required. Should you need a tasting to help with the decision, we will set up a private tasting once a final menu has been decided. Since each menu is custom designed, we do not hold monthly tastings open to the public. Should you decide that we are not the best caterer for your needs, we will refund your retainer, less 20% to cover administrative duties of preparing your contract and menu tasting costs.



Summer Wedding Buffet Menu

\$45.00 and up per person

PASSED HORS D' OEUVRES

Melon Square & Prosciutto Flower

Buffalo Chicken Meatball Skewer with Maytag Blue Sauce

Truffle Goat Cheese and Caramelized Onion Turnovers

Chilled Summer Gazpacho with Shrimp Garnish

Beef Carpaccio Crostini with Baby Arugula and Shaved Parmesan

SALAD

Served with Artisan Bread and Whipped Butter

Chopped Farmers Market Vegetable Salad

Shaved Parmesan and Balsamic Vinaigrette

ENTREE

Choose one entree:

Served with Seasonal Grilled Vegetables

Herb Roasted Organic Chicken

Roasted Garlic Mashed Potato and Tarragon Jus

OR

Pan Seared Salmon

Sweet Corn and Chive Polenta Cake

Lemon Beurre Blanc

DESSERT

Strawberry Shortcake with Mascarpone Whip Cream

Coffee Service

Summer Wedding Plated Menu

\$70.00 and up per person

PASSED HORS D' OEUVRES

- Mini Jumbo Lump Crab Cake with Spicy Remoulade
- Campari Tomato "BLT" with Garlic Aioli and Candied Bacon
- Mini Tuna Tartare Sesame Cones with Wasabi Crema
- Wild Mushroom Arancini with Oven Dried Tomato Jam
- Mini Carne Asada Taco with Queso Fresco & Shaved Radish

SALAD

Served with Artisan Bread and Whipped Butter

- Organic Baby Arugula Salad
- Grilled Peaches, Coach Farms Goat Cheese, Candied Walnuts
- Fig Balsamic Vinaigrette

ENTREE

Served with Honey Thyme Glazed Baby Rainbow Carrots

- Creekstone Farms Grilled Petit Filet, Sous-Vide Marinated
- Yukon Potato Stack, Herb Pistou

OR

- Pan Seared Local Grouper, Citrus Herb Butter
- English Pea Puree and Roasted Fingerling Potato

DESSERT DUO

- Peach Tart Tartin, Ginger Crème Fraiche, Brûléed Peach
- Lemon Pound Cake, Fresh Blueberry Compote, Whipped Cream
- Coffee Service

Winter Wedding Plated 4-Course Menu

\$80.00 and up per person

PASSED HORS D' OEUVRES

Butternut Squash and Coach Farms Goat Cheese Tartlet
Lobster and Crab Endive Cup
Roasted Brussels Sprouts with Bacon Jam
Crispy Polenta and Braised Short Rib
Chicken Parmesan Canapé

SALAD

Served with Artisan Bread and Whipped Butter

Organic Spring Mix, Golden Beets, Shaved Fennel,
Humboldt Fog, Pomegranate Balsamic Vinaigrette

FIRST COURSE

Winter Squash Carbonara
Pancetta, Sage, Shaved Parmesan

ENTREE

Domestic Grilled Double Cut Lamb Chops
Creamed Spinach, Crispy Shallots

DESSERT

Pumpkin Cheesecake
Gingersnap Crust, Salted Caramel
Coffee Service

Innovative Stations Menu

\$65.00 and up per person

Forbidden Ahi Tuna Station

Chef attended station

Our chef carves a full loin of Ahi Tuna on a Himalayan salt block to order.

Sesame Crusted Tuna | Sushi grade Ahi Tuna crusted in sesame seeds and seared rare

Forbidden Black Rice Salad | Shredded Carrot, Green Onion, Cilantro and Ginger Vinaigrette

Served with a choice of garnishes:

Ponzu, Soy Sauce, Pickled Ginger, Spicy Mayo, Wasabi Mayo, Wasabi

Raw Bar

Served over shaved ice.

Fresh Shucked East and West Coast Oysters

Jumbo Shrimp Cocktail

Snow Crab Claw

Salmon Crudo | Lemon Zest, Red Chili and Capers

Served with a choice of toppings:

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

Upgrade your raw bar with a creative ice sculpture starting at \$400

Bistro Steakhouse Experience

Chef and server attended station

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

Bistro Filet | Peppercorn Brandy Sauce

Herb Roasted Potatoes | Baby Potato, Rosemary, Thyme

Wild Mushroom Sauté | Garlic and Thyme

Creamed Spinach | Shaved Parmesan

Risotto Station

Chef attended action station

Wild Mushroom & Guanciale | Parmesan and Truffle Oil

Spring Vegetable | Peas, Asparagus, and Leeks in a Lemon Mascarpone Sauce