

Peacock's PANTRY BOUTIQUE CATERING

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

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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

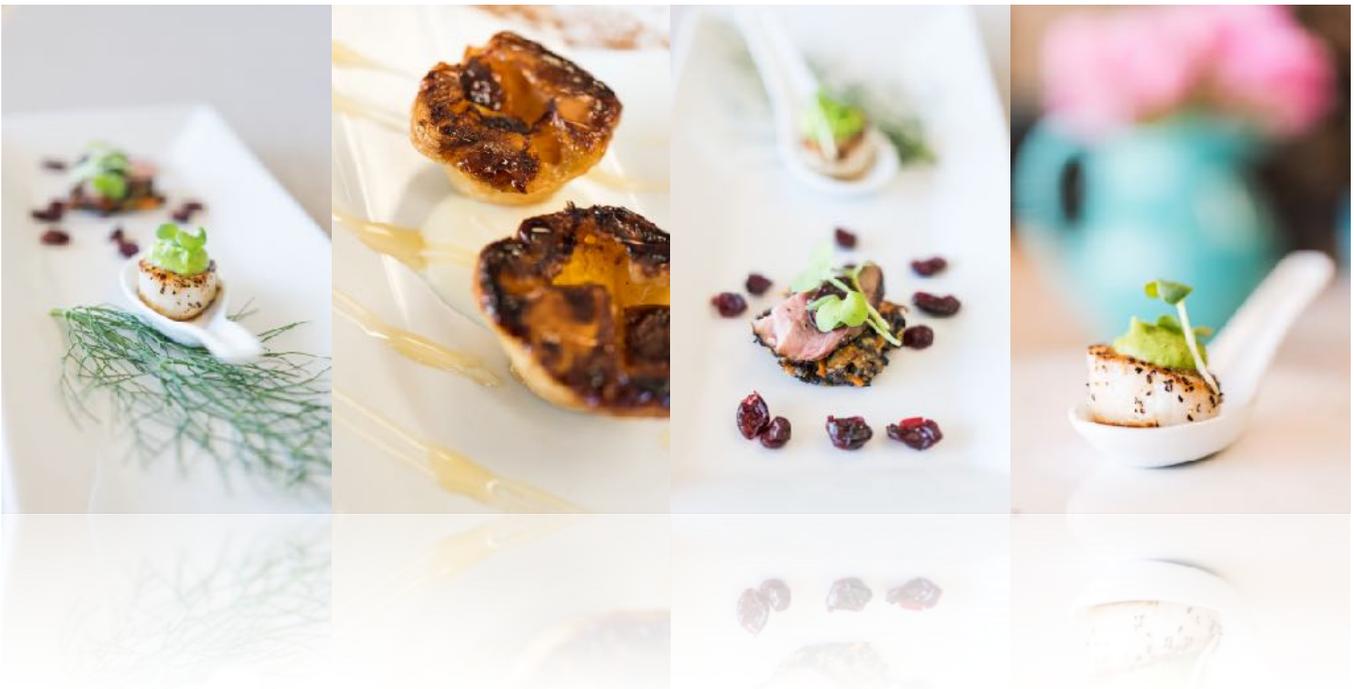
We can address specifics as to what type of services you are looking for and gather your ideas to get a sense of your vision in a 15-minute conversation.

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 Buffet Menu

INFUSED HYDRATION STATION

Strawberry & Basil, Blackberry & Sage, Watermelon & Mint

PASSED HORS D' OEUVRES

Campari Tomato "BLT", Garlic Aioli, Candied Bacon
Grilled Chicken Taco, Charred Tomatillo Salsa Verde
Truffle Caramelized Onion & Coach Farms Goat Cheese Turnover
Mini Tuna Tartare Sesame Cone, Wasabi Crema
Beef Carpaccio Crostini, Baby Arugula, Shaved Parmesan

PLATED SALAD COURSE

Served with Artisan Bread and Whipped Butter
Organic Baby Arugula Salad
Grilled Peaches, Coach Farms Goat Cheese, Candied Walnuts
Fig Balsamic Vinaigrette

DINNER BUFFET

CARVING STATION

Dry Rubbed Creekstone Skirt Steak, Chimichurri

Herb Roasted Organic Chicken, Tarragon Jus
Herb Roasted Fingerling Potato, Shaved Parmesan
Israeli Couscous, Grilled Vegetable, Balsamic Reduction
Roasted Rainbow Cauliflower, Charred Corn, Cherry Tomato, Herb Sauce

DESSERT TABLE

Strawberry Shortcake, Mascarpone Whip Cream
Lemon Meringue Tartlet
Apple Crumble Crostada
Blueberry Cheesecake

MENU PRICE PER PERSON

\$65.00 and up

Price based on 100 guests

Fall Plated Dinner

PASSED HORS D' OEUVRES

Thai Cashew Chicken Satay, Asian Pickles
Wild Mushroom Arancini, Truffle Aioli
Braised Short Rib, Crispy Polenta
Caramelized Pear, Walnut, Blue Cheese Canapé
Maine Lobster Roll, Tarragon, Griddled Potato Bun

SALAD

Served with Artisan Bread and Salted Butter Rosette
Organic Spring Mix, Golden Beets, Shaved Fennel,
Humboldt Fog, Pomegranate White Balsamic Vinaigrette

DUET ENTREE

Entrées served with Crispy Potato Stack and Roasted Asparagus

Creekstone Farms Grilled Petit Filet, Cabernet Demi
Jumbo Lump Maryland Crab Cake, Lemon Caper Aioli

LATE NIGHT SNACKS

Cheeseburger Sliders with Garlic Aioli and Caramelized Onions

Southern Fried Chicken and Waffle with Maple Bourbon Glaze

MENU PRICE PER PERSON

\$72.00 and up

Price based on 100 guests

BAR & BEVERAGE

Bar pricing varies upon duration of event and discounts provided for large events.

Peacock's Pantry Boutique Catering | 2020 Wedding Package | peacockspantry.net

Prices vary based on final customized menu, service staff required and location of your event. The above costs are estimates to be used as a guideline

in planning and budgeting.

Pricing does not include service staff or bar.

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, Tanqueray Gin, Bacardi Rum, Jim Beam Bourbon,
Dewars Scotch and Jose Cuervo Tequila
Coke, Diet Coke, Sprite, Ginger Ale, Sparkling Water, Tonic, Bottled Water, Orange Juice, Cranberry Juice,
Grapefruit Juice, Pineapple Juice, Grenadine, Bitters, Vermouth, Triple Sec and House-made Sour-Mix
Fresh cut fruit garnish
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, Bombay Sapphire, 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, Grenadine, Bitters, Vermouth, Triple Sec, House-made Sour-Mix, Dehydrated
fruit & specialty fruit garnish
Heavyweight plastic tumbler, ice and beverage napkin included.