



*Peach Girl*  
*Catering & Events*

## Cold Hors d'Oeuvres

(per 50 pieces)

<i>Assorted Canapés</i> .....	\$75
<i>Fresh Fruit Platter</i> .....	\$85
<i>Crudités e³ Dip Platter</i> .....	\$85
<i>Smoked Salmon on Baguette e³ Olive Garlic Butter</i> .....	\$155
<i>Iced Prawns with Cocktail Sauce</i> .....	\$175
<i>Domestic Cheese e³ Cracker Platter</i> .....	\$180
<i>Sashimi Style Abi in Endive with Wasabi</i> .....	\$190
<i>Imported e³ Domestic Cheese e³ Cracker Platter</i> .....	\$225

## Hot Hors d'Oeuvres

(per 50 pieces)

<i>Mozzarella Sticks with Marinara Sauce</i> .....	\$85
<i>Garlic e³ Gorgonzola Gourmet Pizzas</i> .....	\$85
<i>Stuffed Mushrooms (vegan optional)</i> .....	\$85
<i>Bacon Wrapped Pineapple</i> .....	\$95
<i>Corralitos Market Sausage in BBQ Sauce</i> .....	\$100
<i>Cashew Chicken Eggrolls</i> .....	\$108
<i>Toasted Raviolis</i> .....	\$125
<i>Barbecued Baby Back Ribs</i> .....	\$155
<i>Mini Crab or Artichoke Cakes with Sauce</i> .....	\$155
<i>Coconut Mango Prawns</i> .....	\$185
<i>Sliders (Beef, Chicken or Mushroom)</i> .....	\$235

*(All prices are subject to service charge and state sales tax, delivery and set-up charges vary by location)*

## *Mini Desserts*

Treat your guests to something sweet with a wonderful assortment of mouth-watering desserts that come in a perfect bite size.

A unique buffet that can stand alone or be an addition to the other choices in our menu.

### *Fritters*

*Lemon Cake Bites*

*Mini Brownie Bites*

*Chocolate Mousse*

*Mini Flourless Chocolate Cake Bites*

*Peach Bread Pudding Bites*

*Sticky Toffee Pudding Bites*

*Cheesecake Bites*

*Chocolate Strawberries*

*Frappuccino Shooters*

*Fruit Smoothie Shooters*

Price tailored to your event

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## *Sunrise*

A delicious morning buffet with Champagne, orange juice and coffee service.

Belgian Waffles

Fruit Display

Assorted Pastries

Mixed Green Salad

Cheese Blintzes

Eggs Benedict

Bacon

Potatoes

Chicken Fried Chicken

Biscuits and Gravy

***\$25 per person***

For an additional cost you may have:

Omelet Station

Chef's Carving Station with Ham and Baron of Beef

***\$50 per person***

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## *Stars & Stripes*

Seasonal Fruit Display  
Crudités and Dip Display

### *Buffet Selections*

Green Salad with Assorted Dressings  
Buttered Corn on the Cobb  
BBQ Basted Chicken  
Potato Salad  
Ranch Beans  
Garlic Bread

***\$29 per person***

## *Lights, Camera, Action!*

Seasonal Fruit Display  
Crudités and Dip Display

### *Buffet Selections*

Grilled Chicken Breast over Brown Rice  
Green Salad with Assorted Dressings  
Mini Artichoke Cakes on Croissants  
Chicken & Beef Sliders  
Italian Pasta Salad

***\$29 per person***

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## *¡Ole!*

Chips with Salsa Fresca  
Taqitos & Jalapeño Poppers

### ***Buffet Selections***

Seasonal Fruit Display  
Green Salad with Assorted Dressings  
Cheese Enchiladas  
Chicken & Beef Fajitas  
Flour and Corn Tortillas  
Mexican Pinto Beans & Spanish Rice

***\$29 per person***

## *Luau*

Relish Platter  
Seasonal Fruit Display

### ***Buffet Selections***

Coconut Waldorf Salad  
Oriental Pasta Salad  
Grilled White Fish  
Teriyaki Chicken Breast  
Steamed Rice  
Stir Fry Vegetables  
Garlic Bread

***\$29 per person***

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## *Veggie*

Seasonal Fruit Display  
Crudités and Dip Display

### *Buffet Selections*

Brown Rice  
Eggplant Parmesan  
Cabbage Rolls Stuffed with Rice  
Mushroom and Pea Stuffed Tomatoes  
Green Salad with Assorted Dressings  
Tomato and Cucumber Salad  
Freshly Baked Bread & Virgin Olive Oil

***\$29 per person***

## *Tuscan*

Anitpasto Platter  
Tomato & Mozzarella Cheese Platter with Basil Vinaigrette

### *Buffet Selections*

Caesar Salad  
Garlic Bread  
Vegetarian Lasagna  
Italian Sausage  
Grilled Chicken Piccata  
Freshly Steamed Vegetables

***\$29 per person***

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# *Sunset*

## *Hors d'Oeuvres*

Iced Prawns with Cocktail Sauce  
Garlic & Gorgonzola Gourmet Pizzas  
Corralitos Market Sausage in BBQ Sauce

## *Buffet Selections*

Freshly Baked Garlic Bread  
Seasonal Fruit Display  
Mixed Green Salad with Peachwood's House Dressing  
Mélange of Fresh Garden Vegetables

## *Chef's Carving Station Includes Any Two of the Following*

Tom Turkey Sage Roasted with Cranberry Sauce  
Virginia Baked Smoked Ham  
Baron of Beef with Horseradish Cream  
\*Poached King Salmon with Cucumbers and Salmon Roses

## *Pasta Station with*

Penne Pasta OR \*Cheese Tortellini  
(Served with Pesto, Marinara & Alfredo Cream Sauce)

***\$38 per person***

\*Additional cost

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# *Manresa*

## *Hors d'Oeuvres*

Coconut Mango Prawns  
Sashimi Style Ahi in Endive with Wasabi  
Garlic & Gorgonzola Gourmet Pizzas  
Mini Artichoke and Crab Cakes

## *Buffet Selections*

Freshly Baked Garlic Cheese Bread  
Seasonal Fruit Display  
Spinach Salad OR Peachwood's Caesar Salad  
Mélange of Fresh Garden Vegetables  
Buttered Parsley New Potatoes

## *Chef's Carving Station Includes*

Tom Turkey Sage Roasted with Cranberry Sauce  
Roast Prime Rib served with Horseradish Cream  
Poached King Salmon with Cucumbers and Salmon Roses

## *Pasta Station with*

Penne Pasta OR \*Cheese Tortellini  
(Served with Pesto, Marinara & Alfredo Cream Sauce)  
OR  
\*Vegetarian Lasagna

***\$43 per person***

\*Additional cost

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# *Beverage Banquet List*

## *Wines*

Our house wine by La Terre is available in White Zinfandel, Chardonnay, Merlot, or Cabernet Sauvignon at \$21.00 a bottle.

Personalize your event with one of our hand-picked specialty wines from local vineyards.

## *Beer*

<i>Pony Keg - Domestic</i> .....	<i>\$250</i>
<i>Pony Keg - Imported/Microbrews</i> .....	<i>\$500</i>
<i>Keg - Domestic</i> .....	<i>\$350</i>
<i>Keg - Imported/Microbrews</i> .....	<i>\$400</i>
<i>Bottled - Domestic, Imported &amp; Microbrews</i>	

## *Non-Alcoholic*

<i>Fruit Punch</i> .....	<i>\$22/Gallon</i>
<i>Sparkling Cider</i> .....	<i>\$10/Bottle</i>
<i>Lemonade</i> .....	<i>\$22/Gallon</i>
<i>Iced Tea</i> .....	<i>\$22/Gallon</i>
<i>Sodas, Mineral &amp; Still Waters</i> .....	<i>\$1.80 Each</i>

## *Full Service Bar*

Hosted and cash bars are available for a \$300 minimum liquor purchase. You and your guests must be 21 years of age to consume alcoholic beverages of any kind.

Providing your own bar?

Bartenders available at an additional cost.

Guests will be required to show a valid ID.

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Notes

**PeachGirl Catering & Events**

831.227.6456

[www.peachgirlcatering.com](http://www.peachgirlcatering.com)