

Peachwood's

(All prices are subject to service charge and state sales tax.)

Cold Hors d'Oeuvres

(per 50 pieces)

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

Hot Hors d'Oeuvres

(per 50 pieces)

<i>Mozzarella Sticks with Marinara Sauce</i>	\$85
<i>Garlic & 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

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Mini Dessert Buffet

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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The Intimate Dinner

All entrees include freshly baked bread, mixed green salad with house dressing*, fresh seasonal vegetables, and brewed regular and decaffeinated coffee.

*For an additional cost, you may add sorbet, soup, and/or substitute fresh spinach salad; iceberg wedge or Caesar salad.

All of our steaks are mid-western beef, aged at least 21 days, hand-cut, then grilled over our Peachwood-fired grill.

Roast Prime Rib of Beef

Served au jus with horseradish cream

\$29

Kansas City Strip Steak

A uniquely cut strip steak for the heartiest flavor

\$28

Porterhouse Steak

The best of both—tender filet and flavorful strip

\$40

Petite Filet

Center-cut, tender and grilled to perfection, served with mushrooms

\$33

Down-Under 1/2 Rack of Lamb

Brushed with herbs, Peachwood grilled to perfection, served with our own special red jalapeño mint jelly

\$34

Peachwood's Grilled Salmon

with red bell pepper cream sauce

\$28

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The Intimate Dinner

Grilled Abi – Sushi Grade

Lightly patted in crushed peppercorns, prepared medium rare, set on garlic mashed potatoes with a sauce of lemon beurre blanc, green leeks and wasabi
\$31

Chicken Cordon Bleu

Smoked ham and cheese rolled in a boneless baked chicken breast served with a light cream sauce
\$26

Chicken Pasatiempo

Grilled chicken breast with a sauce of artichoke hearts, black olives, and capers
\$25

Chicken Spiedini

Marinated, breaded and charbroiled filet with a light Amogio sauce
\$24

Vegetarian Extraordinaire

Garlic mashed potatoes, black bean salsa, seasoned grilled fresh vegetables, corn relish, a fruit salsa, topped with red bell pepper and lemon beurre blanc
\$27

Poor Hunter Steak

Marinated, firm tofu steak grilled and served with our famous BBQ sauce
\$27

Eggplant Parmesan

Whole wheat breadcrumbs, egg dipped and baked with Provolone cheese and organic marinara sauce
\$23

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Flower Girl

*Only available Saturday, 10am – 3pm

A delicious morning buffet with a Champagne toast,
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

\$30 per person

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Maid of Honor

Passed 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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Best Man

Passed 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

\$45 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.

Bringing your own wine?
Corkage fee begins at \$14.00

Beer

<i>Pony Keg - Domestic</i>	\$250
<i>Pony Keg - Imported/Microbrews</i>	\$300
<i>Keg - Domestic</i>	\$350
<i>Keg - Imported/Microbrews</i>	\$400
<i>Bottled - Domestic, Imported & Microbrews</i>	

Non-Alcoholic

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

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.
Guests will be required to show a valid ID.

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Peachwood's Banquet Facility

The flexibility of our banquet rooms means that the space can be expanded to meet your guest list up to 275 guests. Our facility can be rented for the ceremony only or ceremony and reception.

Includes:

Garden Ceremony with
Gazebo and 175 Chairs

On-Site Event Consultant

Ceremony Rehearsal

Banquet Room

Foyer/Dance Floor

Deck

Tables, Chairs* and Decor*

Wedding Party Head Table
Cake Table and Gift Table

Table Linens and Napkins

Set-up and Clean-up

Serviceware

Staff

Cake Service

Full Service Bar

Allow us to make your celebration complete by hosting your rehearsal dinner or bridal shower with Peachwood's Signature Menu.

*Chair covers and decor for additional cost.

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Notes

Peachwood's
555 Hwy 17
Santa Cruz, CA 95060
831.426.6333
www.peachwoods.com

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