



## **Corporate + Fundraiser**

### **Fiesta**

#### **Passed Hors D'Oeuvre**

##### ***Mexican Shrimp***

Succulent shrimp

Accented with Cotija cheese and crumbled bacon

On torta chips

##### ***Grilled Shishito Peppers***

Smoked garlic aioli

#### **Displayed Hors D'Oeuvre**

##### ***Tres Salsas***

Green chile salsa, guacamole and warm spicy queso

With house-made corn chips

#### **Moveable Feast**

##### ***Autumn Farmer's Market Station***

Hacienda Grilled Beef Tenderloin

Whole black Angus filet mignon rubbed with garlic

Crusted with pistachios and dusted with mild ancho chile

Oven-roasted to medium rare and carved by the chef

Accompanied by bakery rolls, arugula pesto and horseradish cream

##### ***Calabacitas***

Caramelized autumn squashes, corn and sweet onions

Sprinkled with queso fresco cheese

***Farmer's Salad***

Spinach, kale and arugula  
Tossed with red onions, radishes and fennel  
Crowned with heirloom tomatoes, whole grain mustard and maple vinaigrette

**Street Taco Station**

***Pork Belly Al Pastor***

Slowly braised succulent pork belly  
With cilantro, pineapple and ancho chile  
Scattered with queso fresco  
Crisp taco shell

***Fish Tacos***

Smoked groups ribbons  
With cabbage, radishes and jicama  
In lime aioli  
Soft stone-ground corn taco shell

***Barbecued Duck***

Shredded confit of duck  
Tossed with summer corn  
In habanero mango sauce  
Blue corn taco

*All of the above served with shredded lettuce, cheddar cheese, pico de gallo and guacamole*

**Mole Relleno Station**

Fresh autumn green chiles  
Fire-roasted on the grill  
Stuffed with local goat cheese  
Accompanied by traditional red mole sauce with a hint of chocolate  
Green tomatillo mole with guajillo chiles  
Pumkin mole with smoky chipotle and toasted pepitas

**Dessert**

*(served at tables)*

***Tres Leche Cake***

Vanilla génoise soaked in three milks  
Frosted with whipped cream

Accented with berries

## **Summer Buffet**

### ***Dungeness Crab Cakes***

Succulent sweet crab meat  
In a delicate cake  
Accompanied by almond aioli

### ***Lemon and Artichoke Chicken***

Tender breast of boneless chicken  
Stuffed with chèvre and snipped chives  
Dipped in panko crumbs  
Sautéed in extra virgin olive oil  
With fresh lemons, Gilroy garlic and Globe artichoke hearts

### ***Roasted Teriyaki Tofu Steaks***

Firm tofu marinated in dark soy, mirin and dry sake  
Oven-roasted to a golden brown  
On a nest of wokked baby bok choy  
Sprinkled with sesame seeds

### ***Puck Pizzas***

Smoked salmon with dill and spinach  
Pesto, cremini mushrooms and fresh mozzarella  
Duck, figs, melting onions and brie  
On crisp pizza dough

### ***California Summer Ratatouille***

A mélange of ripe, luscious tomatoes, zucchini, eggplant, peppers and onions  
Sprinkled with fresh basil  
Baked and served al fresco

### ***Bulgur Salad***

Whole wheat grain  
Tossed with sweet peas and roasted yellow peppers  
In a smoked garlic vinaigrette

### ***Avocado and Grapefruit Salad***

On a nest of arugula and wild field greens  
Splashed with citrus dressing

### ***Sourdough Bread and Crispy Lavash***

With sweet butter

***Chez Panisse Peach Shortcake***

Off-the-vine ripe peaches

On vanilla Genoise muffins

Finished with a dollop of mascarpone crème fraiche

PEAS 'N POD CATERING

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