



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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