



Special Occasions

Gourmet Burger Cookout

Kobe Beef

Decedent ultra-premium massaged beef
Fire-grilled to medium rare
Topped with double cream brie and black truffle aioli
On mini seeded hamburger buns

Tandoori Lamb Burger

Lean ground lamb mixed with onions, garlic, yogurt and aromatic spices
Served on cumin-dusted naan bread
Accompanied by lime pickle, Major Grey's chutney and cilantro raita

Provençal Chicken

Sautéed panko-cruste chicken breast medallions
On an olive-oil toasted baguette
Spread with goat cheese crème, basil pesto and black olive tapenade

Thai Crab Burger

Succulent crab meat spiced with lemongrass, kaffir lime, red chile and nam pla
Griddled to golden brown
Drizzled with nam prik sauce
On a leaf of butterhead lettuce

Southwestern Black Bean Burger

Spiced with green chile and jack cheese
On a grilled flour tortilla
Finished with a dollop of guacamole and pico de gallo

Preserved Lemon, Artichoke and Tabbouleh Salad

Hearts of artichoke and caramelized lemons

Tossed in parsley-studded bulgur wheat

Roasted-Corn Salad

Studded with red and green peppers
In a red chile-infused dressing
On a nest of crisp greens

Asian Slaw

Chiffonade of carrots, sprouts, Napa and red cabbage
With rice wine vinaigrette

Shoestring Fries

Chipotle ketchup

Ice-Cold Dove Bars

Heaven on a stick

English Picnic

Passed Hors D'Oeuvre

Chilled Garden Cucumber Soup

A sip of pureed English cucumber and yogurt
Accented with dill

Salmon Doused in Scotch Whiskey

Wild salmon fillet cured in Scotch
Shaved and drizzled with lemon crème fraiche
Served on pumpernickel

Picnic Bites

Double-smoked thick-cut bacon
On sharp cheddar shortbread
With a dollop of tomato-and-onion jam

Buffet

English-cut Chilled Tenderloin

Prime beef marinated in Worcestershire and garlic
Oven-roasted to medium rare, thinly sliced and served al fresco
Accompanied by English mustard, horseradish cream and small rolls

Curried Chicken

Chunky chicken with dried apricots, celery, toasted almonds and shaved organic
coconut

Tossed in tandoori dressing

Pâté Display

Woodland mushrooms studded with toasted walnuts
Pork country pâté
Chicken liver with Madeira
Served with gourmet crackers

Spinach, Sun-dried Tomato and Goat Cheese Quiche

In a savory egg custard
Butter pastry crust

Cottage Salad

Rocket, mache and strawberries
Crowned with blue Stilton
Splashed with honey mint vinaigrette

English Pea Salad

Sweets peas, cheddar cheese, chopped hard-cooked egg, diced pimento and red
onion
In a creamy dressing

Large or small, simple or grand, Peas 'n' Pod can help make your event a success.

We provide everything from boxed lunches and drop-off buffets to an elaborate
reception for 800.