



Sample Corporate Fiesta Station Menu

Passed Hors d'Oeuvre

Mexican Shrimp
Succulent Shrimp
Accented with Cotija Cheese and Crumbled Bacon
On Torta Crisps

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 Onion, 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 Grouper Ribbons
With Cabbage, Radish 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

Served with Shredded Lettuce, Cheddar Cheese, Pico de Gallo and Guacamole

Mole Relleno Station

Fresh Autumn Green Chilies
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 Chilies
Pumpkin Mole with Smokey Chipotle and Toasted Pepitas

Dessert

Tres Leche Cake

Vanilla Génoise Soaked in Three Milks
Frosted with Whipped Cream
Accented with Berries



Sample Wedding Buffet Dinner

Passed Hors d'Oeuvre

Portabella Crostini

Marinated and Grilled Portabella Mushrooms,
Fire Roasted Red Peppers and Gorgonzola
On Garlic Toast

Provençal Tuna

Albacore Tuna, Capers,
Flat Leaf Parsley, Red Onion and Artichoke Hearts
In Petite Phyllo Cups

Melon and Prosciutto

Ripe Summer Melon Wrapped with Cured Italian Ham

Dinner

Focaccia Chicken

Tender Flanks of Chicken Breast Pieces
Dipped in Focaccia Bread Crumbs,
Mediterranean Almonds and Fried Sage
Served with Roasted Red Pepper Romesco
On a Bed of Sliced Lemons

Shrimp Spiedini

Skewered Large Prawns
Brushed with Garlic and Herb Infused Olive Oil
Fire Grilled and Finished with a Red Pimento

Ricotta Polenta Torta

Layers of Leafy Spinach, Creamy Ricotta and
Stone Ground Polenta

Haricot Vert Salad

Griddled Petite Green Beans Tossed in Balsamic Dressing

Oven Roasted Beet Salad

Sliced Summer Beets Crowned with Orange Sections
In a Citrus Vinaigrette

Large Crusty Bread Basket

Rosemary Olive Oil for Dipping



Sample Special Occasion California Summer Buffet Dinner

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 Woked Baby Bok Choy
Sprinkled with Sesame Seeds

Puck Pizzas

Smoked Salmon with Dill and Spinach
Kale 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

Sour Dough Bread and Crispy Lavash

Chez Panisse Peach Shortcake

Off the Vine Ripe Peaches
On Vanilla Génoise Muffins
Finished with a Dollop of Mascarpone Crème Fraîche



Sample Corporate Menu English Picnic

Butler 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

Pate Display

Woodland Mushrooms Studded with Toasted Walnuts
Pork Country Pate, Chicken Liver with Madeira
Served with Gourmet Crackers

Spinach, Sun Dried Tomato and Goat Cheese Quiche

In a Savory Egg Custard in Butter Pastry Crust

Cottage Salad

Rocket, Mache and Strawberries
Crowned with Blue Stilton
Splashed with Honey Mint Vinaigrette

English Pea Salad

Sweet Peas, Cheddar Cheese, Chopped Hard Cooked Egg,
Diced Pimento and Red Onion
In a Creamy Dressing

PEAS 'N POD CATERING

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Sample Special Occasion Menu

Gourmet Burger Cookout Stations

Organic New Mexico Prime Ground 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,
Yoghurt and Aromatic Spices
Served on Cumin Dusted Naan Bread
Accompanied by Lime Pickle, Major Grey's Chutney and Cilantro Raita

Provençal Chicken
Sautéed Panko Crusted 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

Ice Cold Dove Bars
Heaven on a Stick



Sample Plated Wedding Dinner

Passed Hors d'Oeuvre

Skewered Margarita Shrimp
Marinated in Tequila, Triple Sec and Lime,
Fire Grilled and Served With Pineapple Salsa

Smoked Paprika Chicken
Tender Chicken Pieces in Smoked Paprika Aioli
On Edible Spoons

Zucchini Batons
Summer Squash Dipped in Herbed Bread Crumbs
Cooked to a Golden Brown
Served with Chipotle Dip

Plated Dinner

Chilled Avocado Soup
Creamy Ripe Avocados Blended in a Rich Vegetable Stock
Drizzled with Crème Fraîche
Sprinkled with Red Chile Stars
Accented with Caramelized Corn Madeleine

Tortilla Crusted Chicken
Red Chile Dusted Free Range Chicken Breast
Stuffed with Manchego Cheese and Mild Green Chile
Dipped in Crushed Corn Tortillas
Pan Seared to a Golden Brown
Drizzled with Key Lime Beurre Blanc

Spinach and Potato Flan
Layers of Yukon Gold Potatoes and Leafy Spinach
Accented with Goat Cheese
Baked in a Egg Custard

Asparagus Tips
Sautéed in Spanish Sherry and Olive Oil

Artisan Bread Basket
Sweet Butter

