



Peacock Catering



BREAKFAST

BREAKFAST COLLECTIONS

All prices are per person and available for 12 guests or more

Basic Beginnings \$7.19

ASSORTED DANISH, GOURMET COFFEE, DECAF AND HOT TEA

Healthy Choice Breakfast \$8.29

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, IT'S A HEALTHY WAY TO START YOUR DAY. INCLUDES INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS AND ASSORTED INDIVIDUAL YOGURT CUPS, GOURMET COFFEE, DECAF AND HOT TEA

Morning Glory \$11.29

ASSORTED DANISH, INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS, GRANOLA, ASSORTED INDIVIDUAL YOGURT CUPS WITH FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA



À LA CARTE BREAKFAST

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES \$17.99 per dozen

BASKET OF MINIATURE MUFFINS, DANISH AND SCONES \$17.99 per dozen

FRESH SEASONAL SLICED FRUIT \$2.49 per person

FRUIT AND YOGURT PARFAITS \$2.49

BREAKFAST

HOT BREAKFAST

All prices are per person and available for 12 guests or more

Ultimate Breakfast \$12.29

DANISH, SCRAMBLED EGGS AND A CHEDDAR VEGETABLE STRATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES, FRESH SEASONAL SLICED FRUIT, BREAKFAST POTATOES, ASSORTED JUICES, GOURMET COFFEE, DECAF AND HOT TEA

American Breakfast \$9.99

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE AND DANISH WITH CONDIMENTS, GOURMET COFFEE, DECAF AND HOT TEA

French Toast Breakfast \$9.99

ORANGE CINNAMON FRENCH TOAST SERVED WITH YOUR CHOICE OF BREAKFAST POTATO, CRISP BACON, BREAKFAST SAUSAGE, CONDIMENTS, GOURMET COFFEE, DECAF AND HOT TEA

Egg Whites available on request – nominal fee may apply



BREAKFAST ENHANCEMENTS

All prices are per person and available for 12 guests or more

Belgian Waffles \$5.99

Hand Wrapped Breakfast Burritos \$3.99

CHOOSE FROM MEAT LOVERS, PICO, OR FLORENTINE

Mini Frittata Bites \$2.49

BACON & ONION AND/OR CHEDDAR AND BROCCOLI BITE SIZED FRITTATA

Egg Whites available on request – nominal fee may apply

LUNCH & BUFFET

CLASSIC COLLECTIONS

Deli Express \$8.99

SLICED OVEN-ROASTED TURKEY, SLICED ROAST BEEF, DELI HAM; SWISS, AMERICAN AND PROVOLONE CHEESES; LEAF LETTUCE, SLICED TOMATOES AND PICKLES; ASSORTED BAKED BREADS AND ROLLS, 2 SIDE SALADS, AND COOKIES

With Choice of Two Salads, Ice Water and Iced Tea

Classic Selections \$12.99

Please choose three (3) of the following

GRILLED CHICKEN CLUB WITH BACON AND SWISS ON TOASTED WHEAT BREAD

GREEK SALAD WRAP WITH CRUMBLLED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION

ROAST BEEF WITH TARRAGON HORSERADISH SPREAD ON WHEATBERRY BREAD

TUNA AND APPLE SALAD WITH FRESH TOMATOES AND ARUGULA ON CIABATTA BREAD

TURKEY BREAST WITH MESCLUN GREENS AND SAGE CREAM CHEESE ON CIABATTA BREAD

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

Classic Box Lunch \$8.99

YOUR CHOICE OF SMOKED TURKEY WITH HAVARTI, HAM AND SWISS, ROAST BEEF AND PROVOLONE OR ROASTED VEGETABLES - SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

PLATED LUNCHES

All prices are per person and available for 12 guests or more

Grilled Chicken Chef Salad \$12.49

GRILLED CHICKEN, HAM, SWISS, CHEDDAR OVER MIXED GREENS WITH SEASONAL FRESH VEGETABLES

Traditional Cobb Salad \$13.49

GRILLED CHICKEN OVER CHOPPED GREENS WITH DICED BACON, FRESH AVOCADO AND BLUE CHEESE CRUMBLES

Chicken Spinach and Apple Salad \$13.49

FRESH BABY SPINACH AND APPLE SALAD WITH GRILLED CHICKEN, GOAT CHEESE, BACON AND COUNTRY APPLE DRESSING

Chicken Caesar Salad \$12.99

GRILLED CHICKEN, SHREDDED PARMESAN CHEESE AND SEASONED CROUTONS OVER FRESH ROMAINE

Premium Box Lunch

CIABATTA MUFFALETTA WITH ORZO & GRILLED VEGETABLES \$12.49

VEGETABLE & BOURSIN SANDWICH WITH APRICOT COUSCOUS \$10.99

ASIAN CHICKEN WRAP WITH PEANUT-LIME NOODLES \$12.79

MEDITERRANEAN ROAST BEEF WITH TABBOULEH SALAD \$13.49

GRILLED CHICKEN SALAD WITH A FRESH ROLL \$13.99

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

CLASSIC COLLECTIONS

The Executive Luncheon \$16.49

Please choose three (3) of the following

GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AIOLI ON CIABATTA

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD

SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND SUN-DRIED TOMATO OLIVE PESTO SPREAD ON A FRENCH BAGUETTE

CHICKEN TERIYAKI CIABATTA WITH PINEAPPLE SALSA

ITALIAN SUB WITH FRESH LETTUCE, TOMATO, ONION AND HERBAL HONEY DIJON SAUCE

SOUTHWEST SMOKED TURKEY CIABATTA WITH FRESH SPINACH AND CHIPOTLE MAYO

TURKEY, BACON, AND RANCH SUB WITH LETTUCE AND TOMATO

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES

TOASTED CRANBERRY APPLE COUSCOUS WITH APRICOTS, GRANNY SMITH APPLES, ALMONDS, RED ONIONS, FRESH SPINACH AND SCALLIONS

TOASTED BARLEY ORANGE CRANBERRY SALAD WITH RED ONIONS, ALMONDS, HONEY, CINNAMON AND ORANGE

ROASTED CORN AND BLACK BEAN SALSA WITH SPANISH ONIONS, RED PEPPERS, JALAPEÑOS, FRESH CILANTRO AND FRESH GARLIC

ROASTED SWEET POTATO SALAD WITH GREEN CHILES, SCALLIONS, CELERY, RED PEPPERS AND FRESH CILANTRO TOSSED IN SPICY CARIBBEAN JERK SEASONING

CHICKPEA SALAD WITH FRESH CUCUMBERS, RED ONIONS, GREEN AND RED PEPPERS, CELERY AND GARLIC WITH A HOT PEPPER SAUCE AND LEMON SEASONING

CHILLED DILL CUCUMBER SALAD WITH RED ONIONS TOSSED IN ITALIAN DRESSING

RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING

HERBED QUINOA SIDE SALAD

TRADITIONAL GARDEN SALAD

LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)

Harvest Bounty \$16.99

TRADITIONAL MIXED GREEN SALAD, BUTTERMILK MASHED POTATOES, SAUTÉED DILL GREEN BEANS, HERB ROASTED TURKEY, BAKED HAM, HONEY BISCUITS AND APPLE PIE

Traditional American \$14.99

BABY SPINACH SALAD, ROASTED NEW POTATOES, FRESH HERBED VEGETABLES, GRILLED LEMON ROSEMARY CHICKEN AND WHOLE WHEAT ROLLS WITH PEACH COBBLER



Latin Flavors \$15.79

MEXICAN CHOPPED SALAD, CUMIN BLACK BEANS, CILANTRO LIME RICE, GRILLED FLATBREAD, CHIPOTLE ORANGE ROASTED CHICKEN, CARNE ASADA CON PAPAS RANCHEROS, AND SOPAPILLAS

Simply Italian \$16.99

CAESAR SALAD, BROCCOLI WITH LEMON ZEST, FRESH GARLIC BREAD, CHOICE OF CHICKEN PARMESAN OR SAUSAGE AND PEPPERS, ROTINI MARINARA, AND BISCOTTI

The Sicilian \$16.99

ROMAINE SALAD WITH PARMESAN PEPPERCORN DRESSING AND HOMEMADE SEASONED CROUTONS, ROASTED BROCCOLI, CONFETTI RICE, GRILLED GARLIC CIABATTA, CHICKEN MARSALA, RIGATONI AND MEATBALLS, AND CHOCOLATE DIPPED BISCOTTI

Baked Potato Bar \$15.49

POTATO BAR WITH TOSSED GARDEN SALAD, BAKED POTATOES, CHILI, CHICKEN AND CHOICE OF COBBLER, PIE OR APPLE DUMPLING

LUNCH & BUFFET

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)

BBQ Picnic \$13.99

GRILLED HAMBURGERS AND HOTDOGS WITH ALL THE TOPPINGS (LETTUCE, TOMATO, CHEESE, ONIONS, PICKLES, KETCHUP, MUSTARD, AND RELISH), HOME-STYLE POTATO SALAD, AND FRESH COUNTRY COLESLAW; SERVED WITH HOUSE-MADE KETTLE CHIPS, COOKIES AND BROWNIES

Southern BBQ \$15.49

BARBECUED BAKED BEANS, CHEDDAR BACON MASHED POTATOES, COLESLAW, BISCUITS WITH HONEY BUTTER, CHOICE OF OVEN-ROASTED CHICKEN OR HONEY-STUNG CHICKEN, AND BROWNIES

Fantastic Frio \$15.49

CORN AND BLACK BEAN SALSA, SPICED SWEET POTATO SALAD, SALMON VERACRUZ WITH CHILE-LIME CUCUMBER DRESSING, MEXICAN CHOPPED CHICKEN SALAD, GRILLED MARINATED FLATBREAD, AND FLORE DE LATTE

A Taste of Italy \$18.99

GRILLED ROSEMARY CHICKEN, GRILLED FENNEL TUNA, PESTO TORTELLINI, ITALIAN WHITE BEAN SALAD, CAESAR SALAD, SEASONAL VEGETABLES, MINI CIABATTAS WITH BASIL OIL, AND ITALIAN ICES



LUNCH & BUFFET

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters

SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE
CLASSIC CAESAR SALAD
ANTIPASTO SALAD WITH OIL AND RED WINE VINEGAR
AUTUMN VEGETABLE SALAD WITH RED WINE VINAIGRETTE
ROASTED VEGETABLE PLATTER WITH CHIMICHURRI MAYO
SEASONAL FRESH FRUIT SALAD

Buffet Entrees

GRILLED CHICKEN BREAST WITH CIDER MARINADE **\$16.99**
STUFFED CHICKEN BREAST WITH GOAT CHEESE AND SUN-DRIED TOMATOES **\$16.99**
CHIPOTLE ROASTED PORK LOIN **\$17.79**
PAN-SEARED TILAPIA WITH MANGO SALSA AND SOFRITO VINAIGRETTE **\$17.49**
GRILLED SALMON WITH PARMESAN PESTO SAUCE **\$18.29**
GRILLED FLANK STEAK WITH BLACK BEAN AND GARLIC SOY MARINADE **\$18.49**
EGGPLANT, COUSCOUS AND ROASTED RED PEPPER LASAGNA **\$14.99**

Buffet Sides

BARLEY ORANGE CRANBERRY SALAD
ITALIAN SEASONED GREEN BEANS
GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES
PAN ROASTED VEGETABLES WITH HERB VINAIGRETTE
TOASTED CRANBERRY APPLE COUSCOUS
MARINATED ROASTED RED POTATOES
TOASTED ORZO WITH SPINACH AND CRANBERRIES

Buffet Finishes

DUTCH APPLE PIE
BREAD PUDDING WITH CARAMEL APPLE SAUCE
NEW-YORK STYLE CHEESECAKE
CINNAMON CHERRY PEAR CRISP
WARM PEACH COBBLER
SPICED CARROT CAKE

Don't see what you'd like?

Our talented team of chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (508) 286-5451 to arrange a personal consultation.

SERVED MEALS

PLATED MEAL COLLECTIONS

All prices are per person

Includes Appetizer, Entrée, Dessert, Fresh Rolls, Butter, Water and Coffee Service

Plated Starters

TEMPEH AND ARUGULA SALAD WITH CITRUS DIJON DRESSING

LIME AND AHI TUNA SALAD WITH SESAME DRESSING

SEARED SEA SCALLOPS WITH PROSCIUTTO SALAD AND CHAMPAGNE BEURRE BLANC

POLENTA, MUSHROOM AND GOAT CHEESE CAKE

TRADITIONAL ANTIPASTO PLATE

Plated Entrees

GRILLED ARCTIC CHAR WITH ASPARAGUS AND SAFFRON RISOTTO **\$20.99**

SPICE-RUBBED DUCK BREAST WITH BLACK BEAN RICE AND SALSA VERDE **\$25.99**

RED PEPPER TAPENADE CHICKEN WITH GREEN BEANS AND FINGERLING POTATO HASH **\$18.99**

JAPANESE TEA SHRIMP WITH JASMINE RICE AND FRIZZLED LEEKS **\$20.99**

BRAISED SHORT RIBS WITH POBLANO POLENTA CAKE AND SAUTÉED SPINACH **\$24.99**

CHICKEN, CHORIZO AND CHARRED TOMATO CAVATAPPI WITH MUSHROOMS **\$20.99**

RED CURRY THAI VEGETABLES WITH TOFU **\$18.99**

Plated Finishes

CHOCOLATE CABERNET CAKE WITH GRILLED PEACHES

FIG REDUCTION CHEESECAKE

FRESH BERRY CREAM PUFFS WITH VANILLA SAUCE

CHOCOLATE COCONUT MOUSSE WITH MANGO CREAM

FLOURLESS CHOCOLATE TORTE



RECEPTIONS

RECEPTIONS

All prices are for 50 pieces. Sold in increments of 50 pieces

Cold Hors D'Oeuvres

SOUTHWESTERN CHICKEN IN PHYLLO CRISP
SEARED BEEF TENDERLOIN WITH SWEET ONION MARMALADE ON FICELLE
WILD MUSHROOM AND GOAT CHEESE CROSTINI
ROASTED VEGETABLES AND CURRIED HUMMUS ON PITA CRISP
BUFFALO MOZZARELLA AND PROSCIUTTO SKEWERS
SHRIMP COCKTAIL
TRIO OF BRUSCHETTA

Hot Hors D'Oeuvres

THAI CHICKEN SATAY WITH PEANUT SAUCE
COCONUT SHRIMP WITH TROPICAL SALSA
VEGETARIAN SPRING ROLLS WITH GINGER-SOY DIPPING SAUCE
SKEWERED BEEF WITH TERIYAKI SAUCE
PARMESAN ARTICHOKE HEART WITH GOAT CHEESE
CRISPY PORK POT STICKERS
BAKED CRAB RANGOON
FALAFEL DIPPERS WITH ROASTED RED PEPPER AIOLI
CHICKEN TENDERS WITH DIPPING SAUCE
MOZZARELLA STICKS WITH MARINARA SAUCE

Butlered Hors D'Oeuvres

(Based on a One Hour Reception)

CHOOSE THREE (3) HORS D'OEUVRES FOR \$12.99 PER PERSON
\$3.99 per person FOR EACH ADDITIONAL 30 MINUTES

Stationary Hors D'Oeuvres

(Based on a One Hour Reception)

CHOOSE THREE (3) HORS D'OEUVRES FOR \$12.99 PER PERSON
\$3.99 per person FOR EACH ADDITIONAL 30 MINUTES

Waiters may be required at an additional charge

ADDITIONS

CLASSIC CHEESE TRAY SERVED WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI
Serves 12: \$41.99 24: \$69.99 48: \$110.99

FRESH GARDEN CRUDITÉS SERVED WITH VEGGIE NEUFCHATEL OR ARTICHOKE OLIVE SPREAD, AND PITA CHIPS
Serves 12: \$31.99 24: \$60.99 48: \$119.99

FRESH SEASONAL FRUIT
Serves 12: \$38.99 24: \$65.79 48: \$105.29

ANTIPASTO PLATTER SERVED WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES
Serves 12: \$52.99 24: \$104.99 48: \$199.99

BLACK BEAN, CORN AND PICO GUACAMOLE SERVED WITH TORTILLA CHIPS
Serves 12: \$34.99 24: \$59.99 48: \$104.99

RECEPTIONS

RECEPTION STATIONS

Add one of the following stations to your reception
All prices are per person and available for 12 guests or more

Mediterranean \$7.79

SEASONAL ROASTED VEGETABLES, TABBOULEH SALAD, MARINATED OLIVES, GREEK SALAD, AND HUMMUS WITH PITA CHIPS

Happy Hour \$14.99

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS, INCLUDING: CHILLED SPINACH DIP WITH PITA CHIPS, MINI CHEESESTEAKS, BUFFALO CHICKEN TENDERS SERVED WITH CELERY AND BLUE CHEESE DIP, AND COOKIES AND DESSERT BARS

Spanish Paella \$10.99

SAFFRON RICE PAELLA WITH CHORIZO, ROASTED PORK LOIN, GRILLED CHICKEN AND SPANISH VEGETABLES

Grown Up Mac and Cheese \$12.79

GOURMET ROASTED GARLIC AND SMOKED GOUDA MAC & CHEESE WITH POBLANO PEPPERS - SERVED WITH CHICKEN, MUSHROOMS AND SHRIMP

BREAKS

All prices are per person and available for 12 guests or more

Chocaholic \$7.49

BECOME ADDICTED WITH AN ASSORTMENT OF MINI CHOCOLATE BARS, DOUBLE CHOCOLATE CHIP COOKIES, CHILLED CHOCOLATE MILK, CHOCOLATE DIPPED PRETZELS AND CHOCOLATE DIPPED STRAWBERRIES

The Healthy Alternative \$7.99

GET HEALTHY WITH ASSORTED APPLES, ORANGES, BANANAS AND PEARS ALONG WITH YOGURT CUPS, TRAIL MIX AND GRANOLA BARS

Snack Attack \$4.99

ENJOY ASSORTED CHIPS, HONEY PEANUTS, TRAIL MIX AND SPECIALTY COOKIES AND BROWNIES





BEVERAGES

STARBUCKS REGULAR AND DECAFFEINATED COFFEE, TEA \$2.79 per person

HOT APPLE CIDER \$1.99 per person

HOT CHOCOLATE \$1.99 per person

ICED TEA \$1.49 per person

LEMONADE \$1.49 per person

FRUIT PUNCH \$1.79 per person

INFUSED WATER \$7.99 per gallon

BOTTLED WATER \$1.79 per person

ASSORTED SODAS (CAN) \$1.49

ASSORTED INDIVIDUAL FRUIT JUICES \$1.99



DESSERTS

ASSORTED GOURMET COOKIES \$11.49 per dozen

GOURMET DESSERT BARS \$14.99 per dozen

SELECTED PETIT FOURS \$12.99 per dozen

NEW YORK CHEESECAKE \$2.79 per person

CHOCOLATE COVERED STRAWBERRIES \$19.99 per dozen

CONTACT US TODAY

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Prices effective until 09/01/2016