

THE
Peached
TORTILLA
ESTD 10

CATERING MENU



Peached Catering

Get Peached for your next event! We love catering all kinds of events; from weddings and rehearsal dinners, to galas, birthdays, corporate parties, Bar/Bat Mitzvahs and more! We work closely with our clients to ensure we create a unique experience with delicious food that you and your guests will never forget.

Whether it's a full-service catering event with passed hors d'oeuvres and plated service, or we're rolling up with the food truck and serving tacos out of the window, we want to be a part of your celebration. We understand that having so many delicious menu options can be overwhelming, so we have outlined the process of building your menu below. If you have questions or need any guidance, please feel free to contact a member of our catering team at catering@thepeachedtortilla.com, and they'll be happy to help you out!

1

PICK YOUR SERVICE STYLE

Buffet, Stations, Plated, Family Style, Truck Service, Drop-Offs* and more!

*Please see our exclusive Drop-Off Menu

2

BUILD YOUR MENU

- Pick appetizers for cocktail hour
- Choose your main entrée package – do you want our Modern Comfort or Street to Table Fare?

3

ADD-ONS

Make your event unique by adding any of the following:

- Food Truck Service
- Late Night Snacks
- Desserts
- Kids' Menu

66

All I can say is that I am **blown away** by the **amazing job** that *The Peached Tortilla* did at our wedding. Everyone still raves about how good the food was!

- Vilma Ortiz -



BUFFETS & STATIONS

Buffets are great for large groups. Since your guests will be going through a line and serving themselves, this option requires the least amount of staffing (save on labor costs!).

Stations are a fun, social, interactive service option for your guests! Choose multiple stations for your main dinner or add a station to your cocktail hour.



PLATED & FAMILY STYLE

Plated service is a more formal style of service. Servers will bring beautifully crafted plated meals to each of your guests individually.

Family Style service promotes conversation and a “family” feel at your guest tables. Our servers bring platters of food to each guest table; guests will pass the platters around and serve themselves.

- Not recommended for Street to Table Fare
- Requires additional staffing for execution



TRUCK SERVICE

Minimum Food Order Starts at **\$1,100***

Truck Rental Fee is **\$350***

includes 15 miles of travel from Peached kitchen

18% Coordination Service Fee

on all food truck catering events

2 Hour Serving Period

additional truck service time may be added for **\$100/extra hour**

- The space is **AT LEAST 28ft long** (3 parking spaces wide), **13ft high**, **12ft wide**.
- There are **no low hanging** tree limbs.
- Must be a **flat surface** for parking.

• limitations may apply for serving the main meal from the truck for guest counts over 60

• *minimums & truck rental rate may vary based on event date, time and location

• Contact our catering team for peak dates and recommendations on best recommended service options for your event.



denotes items that need truck

Select Appetizers:
APPETIZERS

Tray Passed & Truck Service

2 for \$7/person // 3 for \$9/person

Kimchi Arancini “Lollipops” 🚚

panko encrusted deep fried risotto balls, pureed kimchi, mozzarella, parmesan cheese, wasabi aioli, sriracha mayo, nori 🌶️

Hawaiian Pork Belly Bites

caramelized pineapple, cilantro, chinese bbq sauce (some volume restrictions may apply)

Brisket & Jam Spoon 🌿

dry rubbed brisket, tomato jam, parsley

Bulgogi Meatballs

beef bulgogi meatballs, Korean bbq glaze, green onions

Tempura Fried Artichokes 🌿 🌶️ 🚚

lemon curry aioli, parsley

Shrimp & Grits Shooter 🌿

grilled shrimp, tabasco grits, fish sauce caramel, cilantro

Southwestern Mac & Cheese Shooter 🌶️

green chiles, pimento cheese, toasted panko

Mini Brisket Grilled Cheese

brisket, housemade onion jam, cheese, Texas toast

Radish Bite 🌿

watermelon radish, asian pear, avocado, mixed herbs, cashew cream

Sweet Potato & Avocado Chips 🌿

housemade sweet potato chip topped with avocado, cashew cream, gochugaru

Cornbread Bite 🌶️

toasted cornbread, whipped goat cheese, sweet corn relish

Blistered Shishito 🌿 🚚

blistered shishito, sesame seeds, bonito flakes and lemon aioli



Stationary, Tray Passed,
& Truck Service

2 for \$7/person // 3 for \$9/person

Asian Pear Bites 🌶️

blue cheese mascarpone, honey, pecans

Kalua Pork Perilla Leaf 🌿

kalua pork, sweet Thai chili sauce, fried shallots, toasted peanuts

Goat Cheese Watermelon Bites 🌿

goat cheese mousse, fish sauce caramel, mint

Thai Watermelon Bites 🌿

lemon basil syrup, togarashi salt

Ahi Tuna Poke Shooter

cubed poke marinated with sesame vinaigrette, chile flakes, peanuts, topped with avocado and fresh herbs

*vegan option available upon request

Curried Chicken Tostadas

asian slaw, lemon curry aioli, parsley

Crostini Bites 🌶️ choice of:

- + asian pear, blue cheese mascarpone, honey, pecans
- + peach compote, mascarpone, honey, mint

Skewers choice of:

- + korean marinated hanger steak skewers served with fresno chimichurri
- + sesame orange chicken skewers served with sweet thai chili dipping sauce
- + thai peanut shrimp, mixed herbs, fish sauce caramel, toasted peanuts 🌶️

Lettuce Wraps choice of:

- + roasted chickpea cauliflower, green cabbage, peach pickled onion, fresno chimichurri 🌿
- + kalua pork, asian slaw, wasabi mayo, cilantro 🌿
- + thai peanut shrimp, mixed herbs, fish sauce caramel, toasted peanuts 🌶️
- + Korean marinated hanger steak, asian slaw, gojuchang, cilantro



shellfish



vegan



gluten free



vegetarian



requires truck

Peached

APPETIZER STATIONS

Additional service staff may be required for Taco Stations.

- Turn a Station into an "Action" Station by including one of our chefs to assemble the food for your guests

*Request corn tortillas to make the tacos gluten free

Guacamole Bar (Live Action Station) 🌿

\$5/person
red onions, jalapeños, tomatoes, cilantro, limes, tortilla chips
[50 person minimum, includes server]

Signature Taco Station // 2 for \$8/person

choice of brisket 🌿, banh mi, or Chinese BBQ chicken tacos

Ahi Tuna Poke Bar (Build Your Own)

\$7/person
house ahi tuna poke accompanied by self serve toppings to include, but not limited to avocado, english cucumber, green onions, cilantro, peanuts, fried shallot, togarashi salt, sriracha aioli, wasabi aioli [live action appetizer station; requires one or more Station Attendant(s) in staff billing]

Kimchi Queso Bar 🌿 // \$6.50/person

kimchi queso, tortilla chips, diced tomato, green onion, cilantro, limes, sliced radish, jalapenos

Mac & Cheese Bar // \$5/person

bacon jam, fried shallots, toasted panko, green onions, cilantro, sriracha aioli
+ add brisket or pork belly for \$1.50/person

Chips & Dip 🌿🌿

2 for \$5/person or 3 for \$7/person
+ tortilla chips with housemade green & red salsas
+ tortilla chips with handmade guacamole
+ pita chips with housemade edamame hummus
[add assorted raw veggies for +\$1.50/person]

Crostini Bar 🌿 // \$5/person

+ french & seeded ficelle baguettes
+ spreads: goat cheese, blue cheese mousse, tomato jam

+ toppings: chef's choice of seasonal toppings, including fruits, nuts & vegetables
+ accoutrements: honey & fresh herbs
[make it gluten free by adding endives (+\$1)]

Antonelli's Charcuterie Board

+ chef's choice of 3 charcuterie \$10/person
+ chef's choice of 5 charcuterie \$12/person
+ housemade peach pickled cauliflower, japanese pickles, asian pear kimchi & peach compote
+ sliced prosciutto de parma & local salami
+ add fuji apple chicken pate (+\$3.50/person)
+ add house cured 5 spice salmon (+\$3.50/person)

Antonelli's Cheese Board 🌿

+ chef's choice of 3 cheeses \$7/person
+ chef's choice of 5 cheeses \$9/person
+ served with assorted crostinis and crackers
+ add a plate of pickles to your platter with a selection of our peach pickled cauliflower, japanese pickles, & asian pear kimchi \$8/jar

Crudite 🌿 // \$4/person

+ assorted seasonal vegetables 🌿
+ served with togarashi ranch 🌿 & edamame hummus 🌿

Fruit Tray 🌿 // \$4/person

+ assorted seasonal fruits 🌿
+ served with a lemon mascarpone dip 🌿

Pickle Platter 🌿🌿 // \$5/person

chef's choice of locally sourced pickles, jams, and crostini



shellfish



vegan



gluten free



vegetarian



requires truck

Peached

Choose Main Entree Package:

MODERN COMFORT

Modern Comfort Package // \$23/person
1 main entree, 2 sides, choice of salad, dinner rolls

*Additional entrée options added on for
\$7/person (unless otherwise noted)*

*Include additional side choice in your
Modern Comfort package for +\$3/person*

Napa Salmon 🌿

chinese five spice and brown sugar rub, orange zest

Ginger Salmon

soy ginger glaze, Asian slaw

Herb Roasted Chicken 🌿

orange onion jus (bone in)

Southern Dry Rubbed Brisket (sliced) 🌿

onion jus, peach bbq sauce

Short Ribs +\$4

korean braised (bone out, beef short rib),
cauliflower puree

Korean Marinated Hanger Steak

sous vide hanger, fresno peppers and thai basil,
fresno chimichurri

Kalua Pork

banana leaf roasted, served with choice of bibb
lettuce and sweet hawaiian rolls, japanese pickles,
asian slaw, wasabi aioli

Edamame Acorn Squash 🌿🌿

stuffed with edamame, cauliflower, bean sprouts
& grilled corn. served with coconut milk sauce

Black Drum 🌿

tomatillo & pecan brown butter salsa

Pork Tenderloin 🌿

marinated pork tenderloin and a blueberry
demi glace

or

STREET TO TABLE

Simple Street // \$14/person

2 tacos, 1 slider
(lunch service only)

Classic Street // \$21/person

2 tacos, 1 slider, 2 sides

*Include additional side choice in your
Classic Street package for +\$3/person*

Chinese BBQ Chicken Taco

chili garlic marinated chicken, asian slaw, chinese bbq
sauce, cilantro

Steak Taco +\$1

diced steak, tomatillo salsa, cotija cheese, arugula,
avocado, pickled onion

Crunchy Fish Taco 🌿🌿*

southern encrusted whitefish, creamy apple slaw,
sriracha aioli, purple cabbage

Roasted Fish Taco 🌿*

southern roasted whitefish, creamy apple slaw,
sriracha aioli, purple cabbage

BBQ Brisket Taco 🌿*

southern dry rubbed brisket, creamy apple slaw,
peach bbq sauce [make it a slider]

Banh Mi Taco

vietnamese braised pork belly, pickled daikon carrot,
sriracha mayo, cilantro [make it a slider]

Kalua Pork Taco

kalua pork, asian slaw, wasabi mayo, cilantro

Chickpea Cauliflower Taco 🌿🌿*

roasted chickpea cauliflower, peach pickled onion,
fresno chimichurri

*All tacos served with flour tortillas.

*Request corn tortillas to make "🌿" items gluten free



shellfish



vegan



gluten free



vegetarian



requires truck

Peached

Instead of a Main Entree Package, combine three or more **Dinner Stations** to offer a variety of options for your guests.

New! DINNER STATIONS

Additional service staff may be required for some stations.

Ssam Bar // \$13/person

your choice of either napa salmon or sliced korean marinated hanger steak, accompanied by bibb lettuce, asian slaw, gojuchang sauce, cilantro

Taco Bar // \$12/person

your choice of two tacos, accompanied by cilantro lime rice, tortilla chips, red salsa, green salsa

Slider Bar // \$12/person

your choice of two sliders (fried chicken, banh mi, or bbq brisket), accompanied by charred kimchi miso corn, tortilla chips, red salsa, green salsa

Steamed Bun Station // \$12/person

pork belly and fried chicken, served in steamed buns accompanied by cucumber, cilantro, chinese bbq sauce, japanese pickles, sesame seeds, scallions (served in bamboo steamer basket)

[requires a station attendant]

Live Action Pad Thai Noodle Station

\$5/person

pad thai noodles with topping selections of bean sprouts, cilantro, egg ribbons, green onions, peanuts, chicken or tofu

[requires a station attendant]

Vegetables & Grains Station // \$10/person

a trio of salads made with seasonal vegetables and hearty cooked grains (fall/winter, spring/summer, & asian pear miso)

Live Action Ramen Station // \$8/person

ramen noodles with topping selections of pork belly, green onion, cilantro, charred corn, togarashi, nori sheets, fried shallots, bonito flake, sesame seeds. includes bowls, chopsticks, and chinese spoons

[requires a station attendant]

Avocado Bar // \$8/person

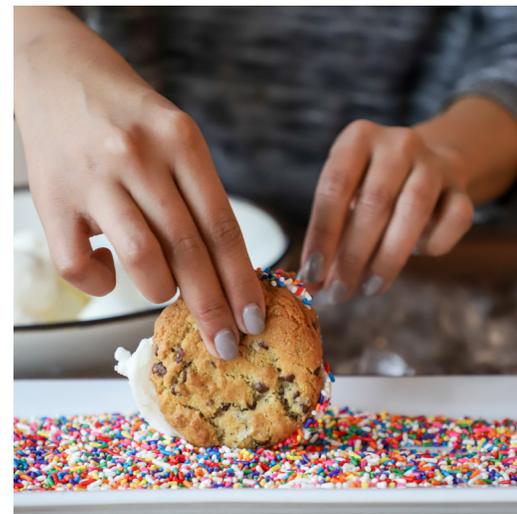
halved avocados with topping selections of green onion, cilantro, limes, brisket, red salsa, crispy shallots, cotija cheese, sriracha aioli

Ahi Tuna Poke Bar // \$9/person

house ahi tuna poke accompanied by self-serve toppings to include, but not limited to avocado, english cucumber, green onions, cilantro, peanuts, fried shallot, togarashi salt, sriracha aioli, wasabi aioli, cilantro lime rice

Mac & Cheese Bar // \$8/person

panko encrusted green chili & pimento cheese mac & cheese with topping selections of bacon jam, fried shallots, toasted panko, green onions, cilantro, sriracha aioli [choice of brisket or pork belly]



See page 8 for dessert stations!



shellfish



vegan



gluten free



vegetarian



requires truck

Peached

Pick Sides & Salad:
SALADS

Include a salad in your Street to Table package or à la carte for \$4/person

HOT SIDES

Include sides à la carte for \$4/person
Include additional sides to your dinner package for \$3/person

**May be fried in shared frying oil with items that contain gluten.

COLD SIDES

Mixed Greens Salad 🌿🌿

tomatoes, carrots, bell peppers, carrot ginger dressing

Fuji Apple Salad 🍎🌿

mixed greens, blue cheese, pecans, honey dijon vinaigrette

Asian Caesar Salad

our version of a classic caesar salad! romaine lettuce, tart caesar dressing, parmesan cheese, fried shallots, parsley, bread crumbs. [vegan option available]

Onion Jam Brussels Sprouts 🌿🌿**

Bacon Jam Brussels Sprouts 🌿**

Roasted Vegetables 🌿🌿

zucchini, squash, carrots, onions, mixed herbs

Bacon Jam Potatoes 🌿

house bacon jam, monterey jack cheese, green onion

Tomato Jam Potatoes 🍅🌿

house tomato jam, grated parmesan, parsley

Cilantro Lime Rice 🌿🌿

cilantro lime vinaigrette, green onion

Charred Kimchi Miso Corn 🌿🌿

parmesan, cilantro

Cauliflower & Fennel Gratin 🌿🌿

roasted cauliflower, fennel, red onion, with cashew and thyme

Red Potato & Butternut Squash 🌿🌿

roasted brussels, green apples, golden raisins, cilantro lime vinaigrette

Charred Broccoli 🌿🌿

blanched edamame, peach pickled onion, radish, mixed herbs, miso pear vinaigrette

Grilled Vegetable Antipasto 🌿🌿

grilled chinese eggplant, red peppers, shiitake mushrooms, red onions, asparagus, lemon oil (served cold)

Asian Pear Miso Salad 🌿🌿

kale, overnight pear kimchi, radish duo, herbs, miso pear vinaigrette

Seasonal Salads

+ spring/summer: arugula, pickled strawberries, cashew brittle, goat cheese, yuzu vinaigrette 🌿🌿

+ fall/winter: pilaf of black quinoa, roasted sweet potato, acorn squash, brussels, confit pecan vinaigrette 🌿🌿

Southwestern Mac & Cheese 🍷

panko encrusted green chili & pimento cheese mac

Roasted Carrot Pistou 🌿🌿

cumin roasted carrots, carrot top and cilantro pistou, mint, pickled cauliflower and house made cashew cheese

Thai Broccoli 🌿

grilled broccolini, thai vinaigrette, lemon, shallot

Wasabi Mashed Potatoes

wasabi aioli, aonori 🌿🌿

Belgian Fries 🍷🚚

parmesan parsley fries, served with sriracha mayo

Ginger Scallion Noodles 🌿

cold ramen noodles, ginger scallion sauce, cucumbers, green onion, thin folded egg pancake

Thai Portobello Noodles 🌿

thai vinaigrette, cold ramen noodles, marinated portobello, mango, avocado, arugula, peanuts, coconut, carrots, tomato



shellfish



vegan



gluten free



vegetarian



requires truck

Peached

LATE NIGHT

2 for \$7/person

Banana Nutella Spring Rolls 🥕🚚
coconut whipped cream, powdered sugar

Miso Caramel Popcorn 🥕🌿
our version of cracker jacks

Brisket Grilled Cheese
southern dry rubbed brisket, american cheese, onion jam

Late Night Buns +\$1 🚚
+ honey butter chicken buns: sweet tea brined chicken thigh, japanese pickles, honey butter 🚚

+ pork belly buns: vietnamese braised pork belly, chinese bbq sauce, cucumber, green onions 🚚

Bulgogi Pork Sliders
bulgogi marinated pulled pork, japanese pickles

Fried Pickles 🚚
served with togarashi ranch and peach bbq sauce

Belgian Fries 🚚
sriracha mayo

Cookies & Milk Shooters 🥕
pick one:
+ coconut lime cookie
+ salted chocolate chip cookie

DESSERTS

Cookies // \$2/person
(1). salted chocolate chip
(2). coconut lime

5 Spice Brownie // \$3/person
fudgy chocolate brownie infused with chinese 5 spice

Peach Creme Brulee 🥕 // \$3.50/person
creamy custard infused with peach and topped with a sugar crisp

Blueberry Avocado Mousse 🌿
\$3.50/person
whipped sweetened avocado, coconut, almonds, and cashews topped with a blueberry compote

Mousse // \$3/person
(1). chocolate mousse, fresh berries, mint
(2). matcha white chocolate mousse, coconut tapioca, cashew brittle

New! DESSERT STATIONS

Ice Cream Sandwich Bar // \$6/person
locally sourced ice cream (vanilla and chocolate) with peached tortilla cookies (salted chocolate chip), a variety of toppings to roll your own sandwich: sprinkles, chocolate syrup, graham cracker, coconut, peanuts, chocolate chips, fruit loops

S'mores Bar // \$4/person
build your own s'more with graham crackers, marshmallows, chocolate bars, caramel, sprinkles, chocolate sauce (includes sticks, sternos, boats, and lots of napkins!)

DRINKS

Beverage Station
Serviced Events - \$2/person
includes water and unsweet iced tea with beverage canisters, plastic cups, ice, sweetener, lemons

Coffee by Greater Goods // \$1.50/person
Iced Tea // \$10.99/gallon

Lemonade // \$14.99/gallon

Juice Bar // \$6/person
cranberry, pineapple, orange & grapefruit juice

Canned Sodas & Bottled Water // \$1.50/person
Topo Chico // \$2.5/person

KIDS' MENU OPTIONS

\$8/kid
Served with option of
Cilantro Lime Rice, Bacon Jam
Potatoes, Mac & Cheese or Fruit Cup

Kid's Grilled Cheese Meal 🥕

Kid's Brisket Taco Meal

Kid's Chicken Fingers Meal

Kid's Quesadilla Meal 🥕



Peached

Do you have minimums?

• Rates may change dependent on location and time of year / local festivals

Yes, we require a 25 person minimum on all items (unless otherwise specified), plus:

- + Drop off Catering is \$400 food minimum
- + Food Truck Catering is a \$1,100 food minimum

Are event staff included in pricing?

Event staff (catering leads, servers, bartenders, and chefs) are billed independently of food. The amount of event staff for your event is determined based on your guest count and type of service.

What is the Coordination Service Fee?

An eighteen percent (18%) Service Fee will be included in the final billing on all catering orders. The Service Fee covers the use of our equipment, liability insurance fees, permits and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all parties (client, hospitality companies, wedding coordinators, etc.) leading up to the event. Please note that the Service Fee is taxable and is not a gratuity for the personnel.

• For Drop-offs, the Service Fee is 8%.

How much is it to rent the truck?

You can rent the truck or add it on to your catered event for a \$350 truck rental rate (which covers travel within 30 miles of our kitchen commissary).

*See below for further details

I want the truck to serve at my event, what are my options?

For renting the truck for a 2 hour serving period, we require a \$1,100 food minimum + \$350 Truck Rental Rate + 18% Service Fee + 8.25% Tax. There are a couple of ways you can reach this minimum:

- + Pre-pay for each guest per person, and we can serve from the truck as well as set out stationary apps, salads or sides outside of the truck. (we can add on additional servers for \$35/hr for passed apps or bussing!)
- + Have your guests pay for their own meals. We can serve items from our *Vending Menu* (slightly more limited version of our truck menu), and as long as we reach the \$1,100 minimum you owe us nothing! If the minimum is not reached, you will owe the difference. (Ex: if your guests purchase \$800 worth of food in the 2-hour period, you will owe \$300, plus an 18% service fee and taxes.)
- Minimum may increase depending on the service time requested, number of people, and how quickly you need to serve your guests.

How do I set up a tasting?

If you are interested in participating in a group tasting, please contact a member of our team at catering@thepeachedtortilla.com for more information. Please ask your event coordinator 14 days in advance for a private tasting.

How can I reserve my event date?

We need our catering contract signed and sent back to us with a 50% deposit to secure the date of your event in our books. We accept payment via credit card, check and online.

When do I need to give you my Final Guest Count?

We require final guest counts by 2 weeks prior to your event. After the 2 week mark, we can not decrease your guest count, but will do our best to accommodate increased counts if given to us the week prior to your event.

Change requests can not be guaranteed after the 2 week mark

• If you request to book an event within the two week period, the guest count listed on your contract is considered the FINAL guest count.

When is Final Payment Due?

Final Payment is required 10 days prior to your event date, after all of the final details have been determined. We accept payment via credit card, check and online.

How do I add a gratuity?

Before or after your event, you are welcome to reach out to your sales coordinator to leave a gratuity for staff. The gratuity is shared solely among event staff.

