

AUTUMN

MENU

Hors d'Oeuvres

Passed

- Lobster summer roll, ginger sauce
- Fried oysters, red pepper aioli
- Chicken satay, peanut sauce
- Grilled beef filet skewer, sauce bearnaise
- Wild mushroom tartlet
- Caramelized onion flatbread, Brussels sprouts, fontina

Stationary

Crème

- Birchrun Blue Cheese, Farm at Doe Run Runnymede and Blow Horn, Cherry Grove
- Brie, Ely Farm Washington Crossing
- w/ green tomato chutney, honey, apple butter, Marcona almonds, marinated olives, Machine Shop baguette, crackers, fresh fruit*

First Course

- Ginger-carrot soup, harissa, carrot-bulgur kofta

Entrée

- Steamed halibut, beurre rouge
- Roasted chicken, grilled apples, chicken jus *w/ Brussels sprouts, roasted potatoes*
- Squash risotto, wild mushrooms, roasted squash, pumpkin seeds, mascarpone

Dessert

- Macarons
- Mini apple pies
- Salted caramel brownies

Peachtree

484.580.8260 | sales@peachtreecatering.com

MENU

Hors d'Oeuvres

Passed

Tuna tartare, wasabi aioli, sesame, russet potato chip

Crab cake, thyme-caper aioli, brioche crisp

Smoked brisket slider, cabbage slaw

Peking duck spring rolls, soy dipping sauce

Fried mac & cheese

Avocado bruschetta, radish, herbs

Stationary

Philly

Roasted pork, greens, provolone

Cheesesteaks, fried onions, American cheese *w/ sauteed mushrooms*

Pickled cherry peppers, Old Bay fries, ketchup, pretzel rivets, mustard, cheese sauce

Starter

Spring lettuces, radish, fresh herbs, buttermilk dressing, crispy sunchokes

Entrée

Roasted chicken, wild mushrooms, chicken jus

Red wine-braised short rib *w/ potato puree, sauteed greens*

Beetroot farrotto, Brussels sprouts, preserved lemon

Dessert

Crème Brulée

Donuts. *cinnamon sugar, chocolate sauce, caramel sauce*

Lemon-meringue mini pies

MENU

Hors d'Oeuvres

Passed

Cured fluke, sweet potato chip, chili aioli
Fennel sausage flatbread, onion, mozzarella, tomato
Potato latkes, house smoked salmon, crème fraîche
Sweet pea soup shooter
Vegetable spring roll, soy dipping sauce
Lollipop lamb chop, herbes de Provence

Stationary

Mezze

Labneh-beet dip, Hummus, Marinated feta, Cucumber salad, Fried halloumi,
Tabouleh, Harissa carrots, Pita chips, Fresh pita

Starter

Caramelized onion tart, seasonal greens, radish, vinaigrette

Entrée

Seared salmon, horseradish vinaigrette
Roasted beef sirloin, green peppercorn sauce w/ *smashed potatoes, asparagus*
Moroccan vegetable tagine, chickpeas, millet

Dessert

Chipwich
Cheesecake Pops
Strawberry Bonbons

SUMMER

MENU

Hors d'Oeuvres

Passed

Crab Rangoon, red curry dip
Grilled tequila shrimp
Fried chicken slider, half-sour pickle, mustard sauce
Beef empañadas, smoked tomato salsa
Watermelon square, goat cheese, pickled onion
Summer roll, mango, cucumber, mint, basil, sweet chili sauce

Stationary

Southern

Pimento Cheese and Crackers, Cornbread and Honey Butter,
Country Ham, Boiled Peanuts, Fried Green Tomatoes,
Popcorn Shrimp and Spicy Mayo, Zappos Chips, Fried Okra

Dinner

First Course

Caprese Salad, heirloom tomato, mozzarella, basil

Entrée

Grilled Tuna, tomato-olive dressing
Grilled Chicken, kosho, stone fruit
Sweet Potato and Red Bean Flautas, chili sauce
w/ Rice pilaf, Summer Succotash

Dessert

Funfetti Cake Push Pops
S'more Tarts
Key Lime Bars

Peachtree

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MENU

Hors d'Oeuvres

Passed

Maine lobster roll, baby brioche roll

Melon wrapped in prosciutto

Caprese Skewer, basil oil

Cold soba noodle salad, sesame

BLT: crispy pork belly, cherry tomato compote, lettuce cup

Philly cheesesteak egg roll, spicy ketchup

Stationary

Raw Bar

Sweet Amalia (NJ) and Kusshi (BC) Oysters, Shrimp Cocktail, Dressed Crab

Scallop Ceviche with traditional accompaniments: *mignonette, lemon, cocktail sauce, horseradish, tabasco, oyster crackers, bread and butter*

First Course

Gazpacho, tomato-cucumber salad, seasonal fruit

Entrée

Roasted tilefish, mussel cream

Grass-fed NY strip, blue cheese butter *w/ smashed potato, grilled zucchini*

Vegetable Pad Thai bowl

Dessert

Peanut Butter and Jelly Blondies

Panna Cotta, seasonal fruit

Whoopie Pies