# PENINSULA CATERING 

## \& EVENTS



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## BRIE EN CROUTE

our brie is wrapped in a home-made light puff pastry with apricot chutney \& walnuts, baked until golden brown, accompanied by assorted crackers. (serves 20).

## HOUSE CHEESE TRAY

Provolone cheese (10 oz), smoked gouda (10 oz), sliced brie log (7 oz), and herb-crusted goat cheese (5 oz log), served with stuffed Spanish olives (6 oz), and gluten- free crackers. (Serves 10)

## ANTIPASTO PLATTER

(Mortadella (6 oz, sliced), Genoa salami (6 oz, sliced), (10) mozzarella sticks wrapped in prosciutto di Parma (10 ea.), muenster cheese (10 oz), marinated olives (5 oz), pepperoncini (5 oz), pesto mayonnaise ( 4 oz ), and sliced baguette. (Serves 15)

## CHARCUTERIE BOARD

With an assortment of cheeses, including smoked gouda, brie log, cubed cheddar, herb crusted goat cheese. Accompanied with antipasto meats, "genoa salami., mortadella \& prosciutto," fresh and dried fruit, preserves, baguette \& crackers. (Serves 25)

## SHAVED ANTIPASTO SKEWERS

Shavings of provolone cheese, mortadella, soppressata salami, basil, and olives on skewers (1 pc per order)

## PROSCIUTTO "POPS"

Prosciutto-wrapped mozzarella sticks, displayed standing (on containers), with grissini sticks and creamy pesto dip (6 oz) 15 pcs

## THREE-COLORED CHIPS (GF)

Served with guacamole (20 oz bowl) and Pico de Gallo salsa (20 oz bowl) (Serves 10)

## PLATIERS AND SNACKS

## MEZZE TRAY

fresh tabbouleh, hummus, baba ghanoush, marinated olives, sliced cucumbers, goat cheese and sliced baby tomatoes, accompanied with crispy pita triangles. (Serves 10)

## PITA TRIANGLES TRAY

pita triangles, served with 12 oz roasted garlic hummus bowl (each tray yields 10)

## CLASSIC BRUSCHETTA

extra-virgin olive oil, garlic, tomatoes, basil, balsamic vinegar, and kosher salt. Served with toasted baguette (Serves 25)

## ARTICHOKE BAKE

served warm, with garlic toasted baguette rounds (serves 15)

## SPINACH DIP

served in a toasted sourdough bread bowl, surrounded with toasted baguette (serves 15)

## PRETZELS (WARM)

with mustard sauce on the side ( 20 pcs)

## VEGETABLE CASCADE

Raw \& grilled seasonal vegetables, served with pesto aioli, vegetable cream \& ranch dip. (M Serves 10) (L Serves 25)

## CRUDITE BATONETTES (GF)

seasonal vegetable batonettes with roasted chipotle hummus on compostable clear cups (2 pcs per order)

SNACKS

- GRANOLA BAR
- KASHI GRANOLA BAR
- PRETZEL BAG, (THATCHER'S) 3 OZ
- MIXED FANCY NUTS (THATCHER'S) 4 OZ

- ENERGY BAR
- TRAIL MIX BAG 4 OZ
- KETTLE CHIPS, NATURAL
- CANDY \& CHOCOLATE BARS
- CRACKER JACKS
- NATURAL NUTS

Unsalted almonds, peanuts or trailmix
(2.5 lb bulk display, yields 10 servings of 4 oz ea )

## - FRUIT SKEWERS

with yogurt dipping sauce. (2 pcs pp, 10 minimum)

- SEASONAL BERRIES SALAD
4.5 oz portion, 5 minimum.


SUSHI PLATTER \#1
40 pc California roll, 32 pc spicy tuna roll, 32 pc crunch roll (*2 BD required on all sushi)
SUSHI PLATTER \# 2
40 pc California roll, 16 pc of Philly roll, 20 pc shrimp tempura roll, 16 pc spicy tuna roll, 16 pc saba (broiled mackerel in unagi sauce).
SUSHI PLATTER \#3
48 pc nigiri: salmon, shiro maguro, ebi, saba (broiled mackerel)
SUSHI PLATTER \#4
20 pc sashimi (tuna, salmon, ebi, shiro maguro), 28 pc nigiri and 40 pc of specialty rolls (equal to 5 rolls): dragon roll, caterpillar roll, red dragon roll, rainbow roll, and orange roll.
VEGGIE NORIMAKI PLATIER
avocado and cucumber on nori and sushi rice (vegan. gluten free) 80 pc - $96 p c-120 p c$
CALIFORNIA NORIMAKI PLATTER
sustainable crab meat and avocado wrapped in nori and sushi rice.
$78 p c-96 p c-120 p c$
TRADITIONAL DIM SUM
including steamed buns, dim sum balls, shrimp and veggie dumplings and pork shu mai. 100 pc ; 150 pc 200 pc

AHI TUNA CUBES
(GF) sushi style ahi tuna cubes marinated in Wasabi and cilantro dipping, and served with tamari dipping sauce *(20 orders min) (2pcs)

GYOZA
pork, chicken, or vegetarian pot stickers, served with dipping sauces (displayed on bamboo wok, 25 orders minimum) (2pcs)
BEEF \& ASPARAGUS NEGIMAKI
(GF) char-grilled asparagus cutlets wrapped in beef strips (tamari sauce marinated) (2pcs)
THAI CHICKEN MEATBALLS
chicken breast mince marinated with French breadcrumbs, sliced green onions, parsley, garlic \& lemon juice. Served with sweet chili \& lemon sauce (2pcs)
BEEF TERIYAKI SATAY
char-grilled beef strips skewer in teriyaki marinade (2 pcs)
ASIAN ENDIVE BOATS
sautéed shallots, garlic, ginger, and ground beef (plus Asian sauces) alongside lettuce chiffonade on endive "boats" (2pc)
CHICKEN SATAY
serpentine marinated chicken strips cooked in roasted peanut sauce (2 pcs)
WON TO CUPS
Filled with Asian chicken salad (2pcs pp)

HORS D'OEUVRES

CHICKEN TANDOORI SATAY
(GF)char-broiled skewered chicken breast strips in tandoori mix, served with tzatziki. 2 pc
CASHEW CHICKEN OR VEGETABLE SPRING ROLL:
combination of chicken, cashew, and julienned Chinese vegetables seasoned with a tangy oriental sauce and wrapped in a delicate Spring roll wrap. . 2pcs
SPICY BEEF SKEWER
Char grill spicy beef skewers, marinated in a blend of spices. Served with sesame sauce.


SPICY BLACK BEAN WRAP
mini tortilla wraps with cilantro cream cheese, lettuce, red onions, olives \& tomato. (2pcs)
CHIPOTLE CHICKEN SKEWERS
(GF)char-broiled skewered chicken breast strips marinated in smoky chipotle blend-2pcs)
JALAPENO POPPERS
served warm with avocado ranch dip. (2pcs)
ACHIOTE PRAWNS
(GF) char-grilled, achiote-marinated butterflied prawn skewers. (2pcs)
CARNITA CUPS:
Carnitas mixed with Pico de gallo, and queso fresco topped with an avocado aioli. (2pcs) "cold"


MINI TAQUITOS
in choices of beef, chicken, or vegetarian, served with guacamole and Pico de Gallo salsa. (2pcs)
MINI QUESADILLA
our petite quesadillas are cut in $3^{\prime \prime}$ rounds and filled with choices of chicken, beef, cheese, or roasted vegetables, and served with guacamole, sour cream \& Pico de Gallo salsa (2 pcs)
EMPANADAS
baked petite light pastry crusts filled with choice of shredded marinated chicken, beef, roasted vegetables, served with chimichurri sauce. (2pcs)
Shrimp empanadas
LATIN TRUMPETS
tasty baked tortilla cones filled with black beans, roasted sweet corn, queso fresco \& vegetables (2 pcs)

## BEEF SLIDER

ANGUS BEEF, with caramelized onions and melted brie cheese (1pc)

## CHICKEN SLIDER

CHICKEN TINGA, pulled chicken slow-cooked in a tomato chipotle sauce, with, queso fresco and flash-pickled red onions-cabbage curtido (1pc)

## CAPRESE SLIDER

Fresh sliced mozzarella, sliced Tomato, and basil with balsamic spread (1pc)

## CHICKEN PARMIGIANA SLIDER

Chicken parmigiana slider with marinara sauce, cheese and basil. (1pc)

## BUFFALO CHICKEN MEATBALL

Chicken meatball stuffed with creamy blue cheese. Served with ranch dipping sauce. 2 pcs

## MAC AND CHEESE MELTS:

Mini elbow macaroni, in a rich, satiny blend of Gruyere, Monterey Jack and cheddar cheese, and freshly chopped chives. 2 pcs


## MINI PIGS IN A BLANKET

Bacon wrapped cocktail sausage in puff pastry, with Dijon mustard and ketchup on the Side. (2pcs)

## CHICKEN WINGS (GF)

with your choice of seasoning: Lemon parmesan- buffalo - tamarind-glazed- crispy Korean BBQ. (Minimum of 10 orders per flavor)

## BUFFALO CAULIFLOWER WINGS (VEGETARIAN)

crispy cauliflower wings tossed in buffalo sauce and served with a ranch dipping sauce.( 2.5 ounces)

## TEA SANDWICHES

in choices of smoked salmon with cucumbers or dilled cream cheese, turkey with cranberry sauce or chicken salad and mixed greens, watercress \& goat cheese. (2pcs)

## MINI PINWHEELS

in choices of turkey, ham, roasted beef \& roasted vegetables. (2 pcs)

## POLENTA STEAK SALAD

polenta cups filled with finely chopped peppered steak, gorgonzola, and basil leaves. (2pcs)

## HORS D'OEUVRES

## PETIT BEEF WELLINGTONS

delicate filet mignon cuts coated in pâté and duxelles, wrapped in puff pastry. (2pcs)

## PEPPERCORN BEEF

skewered beef strips in peppercorn demi glaze (2 pcs)

## STEAK AU POIVRE

Thinly sliced peppered beef on crostini, with creamy roasted garlichorseradish sauce and olive tapenade. (2pcs)

## ASPARAGUS WRAPPED IN PROSCIUTTO

roasted asparagus wrapped in prosciutto. (2pcs)

## CHICKEN SALAD ENDIVE BOAT

(GF) with grilled chicken breast salad, with bell peppers, red onions, balsamic vinaigrette \& avocado mayonnaise (2pcs)

## SMOKED SALMON \& CREAM CHEESE TARTLETS

(GF) 1.5" Parmigiano-Reggiano baskets, filled with lemon pepper cream mousse, topped with smoked salmon bits and parsley. (2pcs)

## MINI NOUVEAU SPRING WRAPS (GF)

Rice paper mini wraps served with cilantro dipping sauce.
Vietnamese steak, shrimp, Thai chicken or grilled vegan portabella.

## (2 pcs)

CRAB SALAD CUPS
refreshing cucumber cups with zesty crab salad. (2pcs)

## SCORPION PRAWNS

sustainable option, butterflied and roasted, filled with artichoke, crab, cheese, breadcrumbs, and a hint of chipotle. (2pcs)

## CHILLED PRAWNS

served with cocktail sauce \& lemon wedges. (2pcs)

## CHILI-LIME PRAWNS

(GF) char-grilled prawn skewers onto fresh pineapples (2pc)

## COCONUT SHRIMP

A large, butterflied shrimp dipped in a mild coconut batter and rolled in coconut and breadcrumbs. Served with Louie sauce (2pcs)

## PRAWNS IN BACON BLANKETS

(GF) served with tangy barbecue sauce. (2pcs)

## MINI CRAB CAKES

served with Louie sauce. (2pcs)

## SEA SCALLOPS IN BACON

(GF) broiled scallops wrapped in bacon (2 pcs)

## MOZZARELLA STICKS

breaded, served warm with marinara sauce (2pcs)

## SOY ENDIVE BOAT (VEGAN-GF)

(V, GF) sautéed soy protein (with ginger, garlic, and Asian sauces), chopped basil and cracked vermicelli salad on endive boats (2 pcs)

## CAPRESE SKEWERS

grape tomato heart with basil \& marinated mozzarella ball, on "knot" skewers (1 pc per order)

## PAD THAI SALAD TUBS (VEGAN-GF)

(V, GF) pad Thai petit compostable clear cups (1oz) (2 pcs)

## SPANOKOPITA

phyllo pastry triangles with feta cheese, spinach \& oregano. (2 pcs)

## FALAFEL (GLUTEN FREE)

Deep-fried ground chickpea balls, served with tzatziki (minted cucumber-yogurt dip) (2 pcs)

## VEGETARIAN SAMOSAS

Authentic Middle East flavor, onions potatoes, and peas, with a fragrant medley of herbs and spices. Wrapped in a chickpea blended flour triangle. Served with Lemon yogurt sauce (2 pcs)

## LENTIL FANCY BALL: (VEGETARIAN)

Bite size lentil and cheese ball. (2pcs)


DEVILED EGGS: 2 PC (VEGETARIAN)

## CARIBBEAN RISOTTO CAKE (VEGAN)

A tropical blend of coconut infused risotto, mango, pineapple, cilantro and lemongrass hand formed into cakes and breaded in panko and coconut Served with mango chili sauce. (2 pcs)

## CHEESE BALL WITH WALNUTS:

goat cheese and cream cheese balls covered with walnuts, parsley Medjool dates and pomegranate arillis. Accompanied with assorted crackers.. (2 pcs)

## HORS D'OEUVRES

## GRILLED TOMATO AND GOAT CHEESE CROSTINI

with caramelized onions and a bottom of fresh basil leaf. (2pcs)

## BAKED MUSHROOM CAPS

filled with parmesan cheese, garlic \& breadcrumbs. (2pcs)

## ITALIAN STUFFED MUSHROOMS

stuffed with fennel, sun-dried tomatoes, garlic, basil, Gorgonzola \& parmesan. (2pcs)

## PIZZETA

choices of Cheese, Pepperoni or Margherita- (1pc)

## ROASTED BABY POTATOES

(GF) dressed in cream cheese, dill \& green onions. (2pcs)

## POLENTA TRIANGLES:

with sun-dried tomatoes, pesto, and toasted pine nuts. (2pcs)


BUTTERNUT SQUASH ARANCINI BALLS: (VEGETARIAN)
Oven roasted butternut squash, parmesan, ricotta, sage and a hint of Amaretti cookie (2pcs)

## PARMIGIANO-REGGIANO CRISP TARTLETS

(GF) 1.5" baskets, topped with goat cheese mousse. (2pcs)

## PASTRY BTES: (VEGETARIAN)

Pastry bites with caramelized onions, gruyere cheese and mushrooms (2pcs)

CHEESY SWEET POTATO BITES: (VEGAN-GLUTEN FREE) with a melty vegan cheese center. 2pcs)

## SPINACH CHEESE BITES (VEGETARIAN)

puff pastry bites with cream cheese, ricotta cheese and spinach. (2 pcs)



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