PENINSULA CATERING
2025

EMPLOYEE APPRECIATION

MENU

BREAKFAST | STARTERS | MAINS | DESSERTS | DRINKS

WE ARE OPEN

MONDAY - FRIDAY
8:00 AM- 5:00 PM

WEEKENDS:
OPEN FOR ORDERS
OF $1,000 OR MORE

BREAKFAST

SAVOURY WAFFLES (2PC PP) $19.95

Home-made buttermilk Belgian waffles served with scrambled eggs, chicken apple sausage & bacon, cheese blend, fruit salad and OJ. Syrup and butter on the side. *Buffet style, 10 minimum

BREAKFAST CREPES $18.50

(1 large crepe pp, cut in half) with your choice of filling, Served with fruit salad and OJ.
CROQUE MONSIEUR CREPES (scrambled eggs, cheese and ham).
CLUB CREPES (scrambled eggs, turkey, spinach & bacon).
*Buffet style, 10 minimum

BREAKFAST CASSEROLE: $18

Bacon, potatoes, eggs and cheese casserole. Served with fresh fruit salad and orange juice. *Buffet style, 10 minimum

BAGEL BAR (Serves 12 pp) $180

SAVORY BAR: A dozen of assorted bagels, scrambled eggs, American cheese, bacon, and sausage patties.
SWEET BAR: A dozen of cinnamon-raisin, blueberry and plain bagels, served with peanut butter, whole banana, sliced strawberries and plain cream cheese.

RICOTTA-ORANGE PANCAKES (2 PP) $14.95

Ricotta -orange pancakes. Served with butter and maple syrup. *Buffet style, 10 minimum

OMELETTES BAR $15.95

**Kitchen staff required + induction cooktop. (40 people minimum)

TOPPINGS: shredded cheddar cheese-sauteed mushrooms-diced orange and green bell pepper-diced onions-sliced cherry tomatoes-broccoli florets. Proteins: bacon bits & cubed ham.

STARTERS

CUCUMBER BOATS(GF) $8.95

Filled with goat cheese and topped with smoked salmon and fresh dill. 2 pcs

BUFFALO CHICKEN PHYLLO ROLLS $7.95

Filled with spicy buffalo chicken and blue cheese crumbles on the side. Served ranch dip sauce. 2 pcs

BACON WRAPPED JALAPEÑO POPPERS (GF) $7.95

flavorful creamy and cheesy filling, wrapped in bacon. Served with ranch or blue cheese dipping sauce. 2 pcs

WILD MUSHROOM PURSE (VEGETARIAN) $6.95

Portobello, Cremini, Shiitake, Oyster and Button mushrooms blended with savory seasonings and a hint of brandy in a buttery phyllo purse. 2 pcs

TACO EMPANADAS (GF) $7.95

Delicious gluten free option! In choices of cheesy beef (ground), cheesy chicken (chopped), or vegan cheese with corn and beans. Served with zesty cucumber chutney. 2 pcs

MINI CHEESE PIZZA $7.95

Sun-dried tomato and a hearty helping of cheeses on our delightful mini pizza crust. 2 pcs

VALID UNTIL
APRIL 30TH, 2025

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LUNCH

PULLED BBQ SANDWICHES (1 PP): $18.95

Make your own sandwich bar, with shredded meats braised in BBQ sauce (pork or chicken, 6 oz pp), served with plain and wheat buns, pickles, coleslaw, paprika potato wedges, and brownies

BAKED POTATO BAR (1 PP) $13.00

baked jumbo potatoes served with TOPPINGS: Shredded mozzarella cheese, sour cream or Greek yogurt, bacon bits, chopped green onions and cubed ham. *A LA CARTE

STREET TACOS (GF) 2pcs: $16.50

CHOICIE:
-**pork carnitas**
-**shredded chicken** in smoky chipotle tomato sauce
-**papas doradas** with corn kernels and broiled queso fresco (vegetarian)

Served with crumbled queso fresco, chipotle sour cream and avocado tomatillo sauce and shreded lettuce. *A LA CARTE

DESSERT: $5.95

Raspberry Mascarpone Verrine Cup (1 pc, 10 pcs minimum):
Delicious cookie crumble pieces sandwiched between mascarpone cream layers and topped with a sweet raspberry jelly.

Vegan Raspberry & Dark Chocolate Verrine Cup (1 pc, 10 pcs minimum)
Alternating layers of vegan dark chocolate mousse and fresh raspberry coulis. Topped with dark chocolate chips. Suitable for non-gluten and vegan diets.

BAR SERVICE:

SONOMA'S PREMIUM WINE BAR (50 GUESTS MINIMUM): A bright, fresh Stone-fruit Sauvignon Blanc, a lightly crisp Chardonnay, a refreshing Red Wine ("Pinot Noir "), and a balanced Cabernet Sauvignon create a magnificent wine tasting of Sonoma's best. Beers (805, Pacifico, Heinaken), Waters, LaCroix Sparkling Waters, and Sodas. **$24.95**
INCLUDES WINE GLASSES

LIMONCELLO SPRITZ (50 SERVINGS) $675
Grey goose Vodka, lemon juice, limoncello, simple sirup and tonic water. Garnish with a sliced lemon, and edible flower and mint.

WORLD'S BEST SANGRIA (60 FL OZ): REFRESHING RED WINE WITH FRESH DICED FRUITS (SERVES 10-12 CUPS) **$75**

STRAWBERRY MOJITO MOCKTAIL
Fresh Strawberries, mint leaves, lemon juice and club soda with a hint of sugar. (2.5 GAL. yields up to 40 cups approx) **$195**