

## **COLD HORS D'OEUVRES**

### **DISPLAY OF ASSORTED CHEESES**

*Imported and Domestic Cheese  
Garnished with Fresh Fruit  
Served with Freshly Baked Peabody Breads  
and English Tea Crackers*

### **DISPLAY OF FRESH CRUDITES**

*Assorted Fresh Vegetables  
and Chef's Choice of Three Dips*

### **FLORIDA FRUIT FONDUE**

*Bite Size Fresh Seasonal Fruit  
to Include Cantaloupe, Strawberries,  
Pineapple, Honeydew and Pound Cake  
Served with Dark Chocolate Fondue*

*Served under Fresh Pineapple  
Palm Tree  
Additional*

### **ANTIPASTO PLATTER**

*Roasted Peppers, Mushrooms,  
Bresaola, Proscuitto, Parma Ham,  
Fontina, Buffalo Mozzarella Cheese,  
Italian Olives and Pepperoncini  
50 Servings*

### **SMOKED SALMON**

*Side of Oregon Smoked Salmon  
Sliced To Order,  
Served with Cream Cheese, Onions,  
Capers, Mini Bagels,  
Pumpernickel and Rye Bread  
50 Servings  
Carver*

### **SMOKED SEAFOOD**

*Shrimp, Scallops, Trout, Tuna  
and Oysters with Lemon and Capers  
Three pieces per person*

### **CARPACCIO**

*Finely Shaved Peppered Tenderloin  
Topped with Freshly Grated Reggiano Cheese,  
Capers, Olive Oil and Black pepper  
Served with Focaccia  
30 Servings*

### **GRILLED VEGETABLES**

*Display to Include Zucchini,  
Squash, Eggplant,  
Red and Yellow Peppers, Asparagus  
and Endive with Extra Virgin Olive Oil  
and Aged Balsamic Vinegar*

## **TAPAS BAR**

*An Assortment of Cold Appetizers to Include  
Serrano Ham, Hummus, Tomatoes and Feta Cheese on Garlic Crouton,  
Marinated Calamari Salad, Baba Ghanoush and Lavosh*

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## ***COLD HORS D'OEUVRES***

*Goat Cheese and Sun-Dried Tomato Rosettes on Cucumber Rounds*  
*Roasted Eggplant Caviar Beignet with Aged Balsamic Vinegar*  
*Endive Spear with Smoked Gouda Mousse*  
*Black Mission Figs Wrapped in Prosciutto (Seasonal)*  
*Parma Ham and Melon*  
*Onion Bread with Herb Boursin*  
*Galette of Polenta with Gorgonzola Cheese and Sun-dried Tomato*  
*Smoked Salmon Rosette on Dark Bread*  
*Smoked Chicken and Pecan Tartlet*  
*Roasted Corn and Crab Tartlet with Kaffir Lime and Scotch Bonnet Salsa*  
*Filet Mignon and Caramelized Onion Crostini with Brie Mousse*  
*Curried Chicken and Apple Tartlet*  
*Sesame Seared Tuna and Wasabi Mousse with Japanese Seaweed Salad*  
*Lobster Salad Beignet with Chervil Aioli*  
*Mousse of Foie Gras on Brioche with Apples*  
*Roasted Red Potato with Crème Fraiche and Caviar*  
*Cilantro and Lime Marinated Shrimp with Avocado Relish*  
*Pistachio Crusted Beef on Garlic Crouton*  
*Blue Cheese and Walnut Beignets*  
*Assorted Tea Sandwiches (Salmon, Cucumber and Ham)*  
*Shrimp and Scallop Ceviche*  
*Marinated Artichoke Hearts with Parmesan Aioli in Crispy Puff Pastry*  
*Maryland Crab Salad on Artichoke Bottom with Watercress Aioli*  
*Fresh Sushi with Wasabi, Pickled Ginger and Soy Sauce*

## ***PEABODY CHILLED SEAFOOD BAR***

*Jumbo Gulf Shrimp*  
*Crab Claws*  
*Garlic Steamed Mussels*  
*Steamed Little Neck Clams*

*Hors d'oeuvres are Priced by the Piece. Minimum Order of Each Hors d'oeuvre is 50 Pieces.  
Butler Service Available*

*Accent Your Party or Reception with an Ice Carving of Your Company Logo or a Themed Design.  
Please Consult Your Catering Manager for Details*

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## ***CARVING STATIONS***

### ***STEAMSHIP ROUND OF BEEF***

*Served with Horseradish,  
Dijon Mustard, Herb Aioli  
and Assorted Rolls  
150 Servings*

### ***ROAST NEW YORK STRIP LOIN***

*Served with Cracked Black Pepper,  
Horseradish, Dijon Mustard  
and Crisp French Rolls  
50 Servings*

### ***LIGHTLY SMOKED PRIME RIB OF BEEF***

*Crusted with Garlic and Fresh Herbs  
Served with Au Jus, Whipped Horseradish  
and Crisp French Rolls  
40 servings*

### ***SAGE CRUSTED TURKEY***

*Served with Herb Aioli, Dijon Mustard  
and Assorted Rolls  
50 Servings*

### ***SHIITAKE MUSHROOM DUSTED BEEF TENDERLOIN***

*with a Berry Gastrique  
and Assorted Rolls  
30 servings*

***SMOKED BOURBON GLAZED HAM***  
*with Spicy Mustard, Jalapeño Jelly and Rolls  
50 servings*

### ***BLACKENED PORK LOIN***

*with a Tropical Fruit Salsa  
and Assorted Rolls  
40 servings*

### ***ROASTED DOMESTIC LEG OF LAMB***

*with Au Jus, Minted Tomato Chutney  
and Assorted Rolls  
50 servings*

### ***SMOKED TURKEY***

*Served with Mayonnaise, Lingonberries  
and Assorted Rolls  
50 Servings*

### ***BLUE CRABMEAT CRUSTED***

***ATLANTIC SALMON***  
*in a Crisp Puff Pastry with Chive Vin Blanc Sauce  
40 servings*

*One Carver Required for Each Item  
Carver*

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## ***SAUTÉ SPECIALTIES***

*Minimum of 50 Pieces*

*Sautéed Jumbo Gulf Shrimp  
with Roasted Garlic Oil,  
Fresh Rosemary and Lemon Juice*

*Lemon Pepper Dusted Jumbo  
Diver Scallops  
with a Tomato Vinaigrette*

*Seared Beef Tenderloin Medallions  
with Wild Mushroom Ragoût*

*Charred Dijon Sonoma Lamb Chops  
with a Tarragon Mint Sauce*

## ***ACTIVITY STATIONS***

*Activity Stations are sold for a Minimum of 50 People*

### ***RISOTTO STATION***

*Porcini Mushroom Risotto  
and Spicy Crawfish Risotto  
with Parmesan Cheese*

### ***VEGETARIAN STATION***

*Seasonal Wild Mushrooms on Polenta Gratin and  
Artichoke Bottoms Filled  
with Sautéed Vegetables, Fresh Herbs  
and Extra Virgin Olive Oil*

### ***PAD THAI STATION***

*Shrimp or Chicken Pad Thai  
Rice Noodles, Sprouts, Tofu, Chiles  
and Garlic Sautéed Together  
and Finished with Fresh Cilantro*

### ***AUTHENTIC SPANISH PAELLA***

*Shrimp, Clams,  
Mussels, Chicken and Chorizo  
Tossed with Saffron Rice  
Served in a Traditional Paella Pan*

*One Chef Required to Serve Maximum of 100 people*

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## *ACTIVITY STATIONS*

*Activity Stations are sold for a Minimum of 50 People*

### *ASIAN STATION*

*Assorted Steamed Dim Sum  
with Toasted Sesame Dipping Sauce  
Crispy Shrimp Egg Rolls  
with Ponzu Sauce  
Chicken Fried Rice  
3 Pieces Per Person*

### *SUSHI STATION*

*Assorted Sushi and Rolls  
with Wasabi and Pickled Ginger  
Made To Order  
by a Sushi Chef  
3 Pieces Per Person*

*\*Sushi Chef*

### *PANNINI STATION*

*Crispy Grilled Sandwiches on Rosemary and Sun-dried Tomato Focaccia Breads  
Tomato, Buffalo Mozzarella with Olive Oil and Black Pepper  
Prosciutto, Reggiano Cheese and Basil  
Grilled Seasonal Vegetables and Pesto  
Chicken with Roasted Peppers and Provolone Cheese*

### *PASTA STATION*

*Choice of Two Pastas and Two Sauces:  
Spinach and Ricotta Tortellini, Penne  
or Orecchiette  
Vodka Cream, Lemon Saffron and Arrabbiatta Sauces  
Sun-dried Tomatoes, Black Olives, Pancetta,  
Garlic, Baby Shrimp, Chicken,  
Fresh Parmesan Cheese, Cracked Red Pepper  
Focaccia and Olive Breads*

*One Chef Required for Each Station*

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## ***HOT HORS D'OEUVRES***

*Cajun Shrimp*

*Miniature Crab Cakes with Spicy Red Pepper Sauce*

*Conch Fritters with Sweet Chili Sauce*

*Sesame Fried Chicken Fingers with Soy Ginger Dipping Sauce*

*Coconut Chicken Fingers with Papaya Mustard Dressing*

*Oriental Marinated Chicken Satay with Hoisin Glaze*

*Spicy Chicken Satay with Thai Peanut Sauce*

*Marinated "Lollipop" Lamb Chops with Rosemary Sauce*

*Goat Cheese, Caramelized Onions and Mushroom Tarts*

*Spinach and Feta Cheese in Crispy Phyllo*

*Southwestern Chicken Empanada with Tomato and Green Onion Salsa*

*Salrito Marinated Pork Satay with Calvados Glaze*

*Horseradish Crusted Beef Satay with Raifort Sauce*

*Vegetable Spring Rolls with Thai Vinaigrette*

*Chicken Spring Rolls with Soy Dipping Sauce*

*Shrimp Spring Rolls with Peking Dipping Sauce*

*Pork or Chicken Pot Stickers with Vegetables and Soy Scallions Broth*

*Fried Chinese Ravioli with Pork and Soy Ginger Sauce*

*Lumpia Style Spring Rolls with Shrimp and Vegetables*

*Crab Wontons with Mustard Shallot Sauce*

*Wild Mushrooms in Phyllo with Whole Grain Mustard Sauce*

*Blue Cheese and Pine Nut Tarts*

*Beignets Stuffed with Mushrooms and Sausage*

*Smoked Chicken and Leek Turnover*

*Miniature Beef and Vegetable Brochettes with Hoisin Marinade*

*Potato Pancake with Salmon Caviar and Sour Cream*

*Potato Shells with Goat Cheese, Beet Root, Pecans and Balsamic Glaze*

*Organic Vegetables Satay with Ginger Lime Aioli*

*Tandoori Chicken Skewers with Curry Yogurt*

*Grilled Chicken and Leek Quesadilla with Brie*

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## *HOT HORS D'OEUVRES*

### *\*FAJITA BAR*

*Marinated Beef or Chicken Strips  
with Onions and Peppers  
Served with Flour Tortillas,  
Guacamole, Grated Cheese,  
Sour Cream and Tomatoes*

*Beef and Chicken Available*

### *\*PASTA BAR*

*Tortellini and Farfalle Pastas  
Choose Two Accompanying Sauces:  
Marinara, Pesto or Alfredo Sauce  
Fresh Parmesan and Cracked Red Pepper  
Focaccia and Bread Sticks*

### *MASHED POTATO BAR*

*Red Bliss Mash and Garlic Mash  
Caramelized Onions, Wild Mushroom Ragoût,  
Cheddar Cheese, Bacon Bits, Chives  
and Sour Cream*

### *WARM CRAB AND ARTICHOKE DIP*

*Served with French Bread and Water Crackers  
Minimum 25 People*

### *WARM SPINACH AND ARTICHOKE DIP*

*Served with French Bread and Water Crackers  
Minimum 25 People*

### *MEXICAN FIESTA*

*Create Your Own Ultimate Nachos  
Fresh Tortilla Chips, Refried Beans,  
Melted Cheese, Jalapeño Peppers, Salsa,  
Sour Cream and Guacamole*

### *BAKED BRIE EN CROUTE*

*A Whole Wheel of Brie Wrapped in Puff Pastry  
and Baked until Soft and Crispy  
50 Servings*

### *MEXICAN CHEESE FONDUE*

*Spicy Chili Con Queso with Tortilla Chips*

*Minimum 50 People  
\* Chef Optional*

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## *DESSERT STATIONS*

### *FRUIT COBBLER*

*Choice of Two:*

*Peach, Apple or Mixed Berry Cobbler  
Served with Homemade Vanilla  
and Cinnamon Ice Cream*

### *CHERRIES JUBILEE*

*Dark Cherries Sautéed with Kirsch  
Served over Vanilla Ice Cream  
Chef Required - Per 100 People*

### *FUDGE BROWNIE SUNDAES*

*Fudge Brownies  
Vanilla and Chocolate Ice Cream  
Hot Fudge, Warm Caramel, Nuts,  
Whipped Cream and Cherries*

### *BANANAS FOSTER*

*Classic New Orleans Dessert  
Bananas Sautéed in Rum,  
Brown Sugar and Banana Liqueur  
Served Over Ice Cream*

*Chef Required per 100 People*

### *VIENNESE GRANDE DESSERT TABLE*

*Tortes, Cakes or Tarts  
Assortment of Miniature Pastries  
Homemade Peabody Chocolates  
White and Dark Chocolate Dipped Strawberries  
Gourmet Cookies  
Chocolate Fondue Served with Fruit and Pound Cake*

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