



The Fresh Gourmet

Luncheon Menu 2024

Peacock Café
301 N.
Baldwin Ave
Arcadia, CA
91007
(626)446-2248
www.peacockcafearcadia.com

Please be advised that server charges and fees will be added upon completing a quote for catering:

Servers \$25.00 Per Hr./Per Server

Event Manager \$35 Per Hr.

(four hour minimum required, service is determined by guest count)

An Event Catering Fee of 22% will be charged on the complete bill. We also have a 30 Guest minimum for our menus.

Menu #1

Assorted Mini Brioche Roll Sandwiches

(filled with an assortment of turkey breast, roast beef, ham chicken salad, tuna salad or vegetarian available upon request)

Asian Chicken Salad

(chopped Romaine, green scallions, cilantro, poached chicken breast and crispy won ton noodles tossed in a traditional sesame oil vinaigrette)

Italian Pasta Salad

Seasonal Fresh Fruit

Iced Tea & Lemonade

\$21.45 per guest

Menu #2

Assorted Mini Butter Croissant Sandwiches

(filled with an assortment of turkey breast, roast beef, ham chicken salad, tuna salad or vegetarian available upon request)

California Grilled Chicken Cobb Salad

(Grilled chicken, grape tomatoes, sliced carrots, bacon crumbles, shredded cabbage and shredded cheese served with house made ranch dressing)

Italian Pasta Salad

Seasonal Fresh Fruit

Iced Tea & Lemonade

\$21.45 per guest

Menu #3

Assorted Mini Butter Croissant Sandwiches

(filled with an assortment of turkey breast, roast beef, ham chicken salad, tuna salad or vegetarian available upon request)

Napa Salad

(Assorted Baby greens tossed with balsamic vinaigrette, feta cheese, red onions, dried apricots, & candied pecans)

Seasonal Fresh Fruit

Assorted Miniature Brownies, Lemon Bars and Mini Gourmet Cookies

Iced Tea & Lemonade

\$22.55 per guest

Menu #4

Assorted Mini Butter Croissant or Brioche Sandwich and Soup

*(sandwiches filled with an assortment of turkey breast, roast beef, ham
chicken salad, tuna salad or vegetarian available upon request)*

*(Choice of one soup: Homestyle Chicken Noodle, Tomato Basil vegetarian & gluten free
Corn Chowder vegetarian & gluten free, Garden Vegetable vegetarian & gluten free,
Potato Cheddar vegetarian & gluten free*

Seasonal Fresh Fruit
Iced Tea & Lemonade

\$21.45 per guest

(30 guest minimum,
only at the LA
Arboretum)

(Minimum 30 Guests per Order)

Brunch Menu

Brunch Menu #1

Warm Vegetable Frittata

Seasonal Fresh Fruit Platter

Assorted Breakfast Baked Goods

(Miniature Muffins, Miniature Danish, Miniature Cinnamon Rolls, & Miniature Puff Pastry Sticks)

Home Potatoes

Fresh Orange Juice & Cranberry Juice

Hot Coffee

\$23.00 Per Person

Brunch Menu #2

Chile Relleno Casserole
House Potatoes Green Chiles & Bell Peppers
Seasonal Fresh Fruit Platter
Southwestern Caesar Salad
Assorted Breakfast Baked Goods
Fresh Orange Juice & Cranberry Juice
Hot Coffee
\$24.00 Per Person

Brunch Menu #3

Baked Vanilla & Cinnamon French Toast Casserole
Seasonal Fresh Fruit Platter
Assorted Domestic & Imported Cheese Platter
Bacon & Sausage
Home Potatoes
Assorted Breakfast Baked Goods
(Miniature Muffins, Miniature Danish, Miniature Cinnamon Rolls, & Miniature Puff Pastry Sticks)
Fresh Orange Juice & Cranberry Juice
Hot Coffee
\$26.25 Per Person

Brunch Menu #4

House Made Waffles & Condiment Bar
Seasonal Fresh Fruit Platter
Bacon & Sausage
Home Potatoes
Holiday Berry Salad
(Mixed greens tossed with a pomegranate vinaigrette, sliced berries, gorgonzola crumbles & caramelized walnuts)
Fresh Orange Juice & Cranberry Juice
Hot Coffee
\$27.25 Per Person

Brunch Menu #5

Baked Vanilla & Cinnamon French Toast Casserole

Seasonal Fresh Fruit Platter

Hand Carved Ham

Miniature Rolls & Sandwich Condiments

(honey mustard, mayonnaise, Greenleaf lettuce, sliced red onion, sliced tomatoes)

Home Potatoes

Bedford Berry Salad

(Mixed greens tossed with a pomegranate vinaigrette, sliced berries, gorgonzola crumbles & caramelized walnuts)

Fresh Orange Juice & Cranberry Juice

Hot Coffee

\$27.25 Per Person

(Minimum 30 Guests per Order)