



# PEACOCK GARDEN

RESTO BAR + GRILL

## Butler Passed Hors D'oeuvres

*Pricing per dozen*

### Chilled Canapés

Tomato Brushetta, Evoo, Basil / 25

Eggplant Caponata, Mixed Peppers, Capers, Onion, Oregano / 25

Salmon Tartar Spoons, Chive, Sesame Oil, Dark Soy / 32

Shrimp Ceviche Cups, Leche de Tigre, Aji Amarillo, Cilantro / 33

Marinated Mushrooms Skewers, Shallots, Rosemary, Thyme, Evoo / 25

Antipasti Brochettes, Salami, Provolone, Olives / 28

Pesto & Mozzarella Spoons, Pine Nuts, Micro Basil / 25

Smoked Trout Pate, Toast, Hydro-Watercress / 25

Tuna Crudo, Miso, Sesame Seeds, Yuzu, Cilantro / 35

Chicken Salad Tartalette, Walnuts, Cranberries, Dill / 25

V – Vegetarian | NF – Nut Free | GF – Gluten Free | DF – Dairy Free

**Price Per Person unless noted otherwise, Menu subject to change**  
**Pricing is subject to 9% State Tax, 18% Service Charge and 5% Administrative Fee**



# PEACOCK GARDEN

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## Warm Canapés

Chicken Satai, Soy, Sesame Oil, Scallions / 25

Polpettini, Parmesan Cheese, Basil / 30

Pineapple Pork Skewers, Guajillo, Cilantro / 25

Spring Roll Veggie, Sweet & Sour Sauce / 23

Chicken Croquettes, Paprika Aioli / 25

Beef Wellington, Mushroom Duxelles, Puff Pastry / 38

Franks in Blanket, Dijon Mustard / 27

Pear & Roquefort Tartelette, Chive, Honey, Walnuts / 28

Vegetables Brochettes, Zucchini, Eggplant, Mixed Peppers / 25

Beef Sliders, Cheddar Cheese, Brioche Bun / 35

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