

THE
Peached
TORTILLA
ESTD 10

DROP-OFF MENU

APPETIZERS

Small orders feed 25-30 persons;

Large orders feed 50-55 persons

Lettuce Wrap Bar

+ boston lettuce

+ choose your filling:

(1). spiced cauliflower, peanuts, toasted coconut, watermelon radish, sriracha tofu, lime 🌿🌿

(2). korean pork, asian slaw, japanese pickles, bulgogi sauce, cilantro

(3). thai peanut shrimp, mixed herbs, fish sauce caramel, toasted peanuts 🍷

(4). korean hanger steak, asian slaw, fresno chimichurri, cilantro, wasabi aioli

(5). malaysian chicken, lemongrass sauce, japanese pickles, watermelon radish, thai basil

Crudite 🌿🌿

+ assorted seasonal vegetables 🌿

+ served with togarashi ranch 🌿🥕

+ served with edamame hummus 🌿

Seasonal Fruit 🌿🥕

assorted fruits served with a lemon mascarpone dip

Sweet Roll Sliders

pick one of the following:

(1). curried chicken salad, boston lettuce, curry aioli, pecans

(2). spiced cauliflower, arugula, sriracha tofu, toasted coconut 🥕

Korean Meatballs

beef meatballs, korean bbq glaze, napa cabbage

Skewers

pick one of the following:

(1). korean hanger steak, fresno chimichurri

(2). sweet thai chili chicken, lime 🌿

(3). thai peanut shrimp, mixed herbs, fish sauce caramel, toasted peanuts 🍷

Korean Steak Pinwheel

korean marinated hanger steak, kimchi, mozzarella, napa cabbage, thai basil, fresno chimichurri (served at room temperature)

Charcuterie Board

+ small: chef's choice of 3 charcuteries

+ large: chef's choice of 5 charcuteries

+ assorted seasonal toppings, pickled vegetables and compotes

Cheese Board 🥕

+ small: chef's choice of 3 cheeses

+ large: chef's choice of 5 cheeses

+ assorted crostinis, crackers and seasonal jams

Grazing Board

combine a cheese and charcuterie board for a house curated grazing board style with seasonal toppings, crackers and crostinis and chef's choice accoutrements

charcuterie, cheese and grazing board add ons:

+ seasonal pickled vegetables

+ house cured beet salmon

+ artisan bread and crackers

Chips & Dip 🌿🌿

choice of two:

+ tortilla chips with tomatillo salsa and salsa roja

+ tortilla chips with guacamole

+ pita chips with edamame hummus

[add assorted raw veggies upon request]

Guacamole Bar 🌿🌿

fresh mashed avocado with choice toppings

+ red onions, jalapeños, tomatoes, cilantro, limes, togarashi, tortilla chips

Antipasto Skewers 🌿🌿

grilled vegetable skewers, turmeric tahini dip (served chilled)



shellfish



vegan



gluten free



vegetarian

Peached

MODERN COMFORT

*25 Person Minimum Order

Option 1

(1 entrée per person)

Option 2

(2 entrées per person)

STREET TO TABLE

*25 Person Minimum Order

Simple Street

(3 tacos per person)

*All tacos served with flour tortillas.
*Request corn tortillas to make "🌿" items gluten free

BOWLS

*Minimum order of 25 bowls

Individually packaged;
Minimum of 8 of one type per order;
All bowls served with jasmine rice

SANDWICHES

*Minimum order of 25 sandwiches

Individually packaged;
Minimum of 8 of one type per order;
All sandwiches served on milk bread with side of
sambal potato salad, kettle chips or fruit cup

Confit Salmon 🌿

olive oil confit, dill yogurt sauce

Ginger Salmon

soy ginger glaze, asian slaw

Miso Cod 🌿

charred whitefish, miso glaze

Pork Tenderloin 🌿

peppercorn spiced rub, stir fry vegetables, sesame seeds

Short Ribs +\$

korean braised (bone out, beef short rib),
parsnip puree

Miso Honey Chicken 🌿

skin-on chicken breast, peanuts, mixed herbs, lime

Korean Hanger Steak

sous vide hanger, fresno chimichurri

Black Garlic Duck 🌿

sous vide duck, black garlic sauce,
candy orange peel, lotus chip

Edamame Acorn Squash 🌿🌿

edamame, cauliflower, grilled corn, coconut tofu
sauce

Yakitori Eggplant 🌿🌿

sweet tamari glaze, fried shallots, green onions

Chinese BBQ Chicken Taco

chili garlic marinated chicken, asian slaw, chinese
bbq sauce, cilantro

Korean Steak Taco +\$

diced steak, tomatillo salsa, cotija cheese, arugula,
avocado, peach pickled onions, fried shallots

BBQ Brisket Taco 🌿*

southern dry rubbed brisket, creamy apple slaw,
peach bbq sauce

Banh Mi Taco

vietnamese braised pork belly, pickled daikon carrot,
sriracha aioli, cilantro

Bulgogi Pork Taco

korean pork, bulgogi sauce, asian slaw,
japanese pickles, cilantro

Crispy Potato + Soyrizo Taco 🌿🌿*

smashed fingerling potatoes, soyrizo, avocado,
sriracha tofu, cilantro

Banh Mi Bowl

vietnamese braised pork belly, pickled daikon carrot,
sriracha aioli, 45 minute egg

Korean Steak Bowl

diced steak, tomatillo salsa, cotija cheese, arugula,
avocado, peach pickled onions, fried shallots

Pad Thai Chicken Bowl 🌿🌿

chili garlic marinated chicken, scrambled egg,
mushrooms, green onions, bean sprouts, peanuts,
cilantro, 45 minute egg

BBQ Brisket Bowl 🌿

southern dry rubbed brisket, creamy apple slaw,
peach bbq sauce, 45 minute egg

Cauliflower Bowl 🌿🌿

arugula, peanuts, toasted coconut, sriracha tofu,
watermelon radish, lime wedge

#60 Fried Rice Bowl

chinese sausage (lap cheong), shiitakes,
scrambled egg, herbs, peached pickled onions

Confit Salmon Bowl 🌿 +\$

cilantro chimichurri, arugula, watermelon radish,
fried shallots, lime

Chinese BBQ Chicken Bowl

chili garlic marinated chicken, asian slaw,
chinese bbq sauce, japanese pickles

Chicken Katsu

tonkatsu sauce, napa slaw

Sweet Potato Katsu 🌿

panko encrusted sweet potato, tonkatsu sauce,
napa slaw

[vegan option available upon request]

Curried Chicken Salad

boston lettuce, curry aioli, pecans

Egg Salad Sandwich 🌿

vital farms pasture raised egg salad, 8 minute
pasture raised egg, chives

shellfish



vegan



gluten free



vegetarian

HOT SIDES

Small orders feed 25-30 persons;

Large orders feed 50-55 persons

***May be fried in shared frying oil with items that contain gluten.*

Charred Brussels Sprouts 🌿🥬

sichuan peppercorn peach glaze, fried shallots, sesame

Bacon Jam Brussels Sprouts 🥬**

Roasted Vegetables 🌿🥬

zucchini, squash, carrots, onions, parsley

Bacon Jam Potatoes 🥔

bacon jam, monterey jack cheese, green onion

Tomato Jam Potatoes 🍅🥔

tomato jam, parmesan, parsley

Coconut Cardamom Rice 🥥🌿

watermelon radish, mixed herbs, lime

Kimchi Miso Corn

parmesan, cilantro

Southwestern Mac & Cheese 🥕

panko encrusted green chili & pimento cheese mac, chives

Wasabi Mashed Potatoes 🥔🌿

wasabi aioli, aonori

Cauliflower & Fennel Gratin 🥬🌿

red onion, cashew cream, thyme

Chimichurri Carrots 🥕🌿

cumin roasted carrots, cilantro chimichurri, mint, peach pickled cauliflower, cashew cream

Thai Broccolini 🌿

grilled broccolini, thai vinaigrette, fried shallots, charred lime

COLD SIDES

Small orders feed 25-30 persons;

Large orders feed 50-55 persons

Sambal Potato Salad 🥔🌿

yukon gold potatoes, sambal aioli, thai basil, chives, fried shallots

Charred Broccoli Salad 🥬🌿

peach pickled onion, radish, mixed herbs, miso pear vinaigrette, toasted almonds

Grilled Vegetable Antipasto 🥬🌿

seasonal grilled vegetables, whipped lemon ricotta (served chilled)

Ginger Scallion Noodles 🥬🌿

chilled rice noodles, ginger scallion sauce, cucumbers, green onions, thin folded egg pancake, chinese bbq sauce

noodle protein add-on // choose 1 of the following:

+ grilled chicken 🌿

+ hanger steak

+ grilled salmon 🌿

+ sesame crusted tofu 🌿🥬

Thai Portobello Noodles 🥬🌿

thai vinaigrette, chilled rice noodles, marinated portobellos, mangoes, avocado, arugula, peanuts, coconut, carrots, tomatoes

noodle protein add-on // choose 1 of the following:

+ grilled chicken 🌿

+ hanger steak

+ grilled salmon 🌿

+ sesame crusted tofu 🌿🥬

SALADS

Small orders feed 25-30 persons;

Large orders feed 50-55 persons

Mixed Greens Salad 🥬🌿

tomatoes, carrots, bell peppers, carrot ginger dressing

Fuji Apple Salad 🍏🌿

mixed greens, blue cheese, pecans, honey dijon vinaigrette

Asian Caesar Salad 🥬🌿

romaine lettuce, caesar dressing, parmesan cheese, fried shallots, parsley, cherry tomatoes
[vegan option available]

Asian Pear Miso Salad 🥬🌿

kale, overnight pear kimchi, radish duo, herbs, miso pear vinaigrette

Spring-Summer Seasonal Salad 🥕🌿

arugula, pickled strawberries, cashew brittle, goat cheese, yuzu vinaigrette

Fall-Winter Seasonal Salad 🥬🌿

arugula, black quinoa, roasted sweet potatoes, acorn squash, brussels, pecan vinaigrette

Salad Protein Add-Ons

choose 1 of the following:

+ grilled chicken 🌿

+ hanger steak

+ grilled salmon 🌿

+ sesame crusted tofu 🌿🥬



shellfish



vegan



gluten free



vegetarian

Peached

DESSERTS

Cookies 🥕

- (1). salted chocolate chip
- (2). coconut lime

Mousse 🥕

- (1). chocolate mousse, fresh berries, mint
- (2). matcha white chocolate mousse, coconut tapioca, cashew brittle

Grand Marnier Mascarpone 🥕

marinated berries, almond biscotti crumble

Coconut Miso Creme 🌿

peach compote, vegan honeycomb

Spiced Chocolate Cake Bite 🌿

served with lime creme

(Minimum may vary based on the season, date, time, and location)

- ★ A 12% service fee is applied to all drop off orders. This service fee includes packaging costs that include (but are not limited to) disposable chafing trays, sternos, plastic bowls and plastic serving utensils. Additional fees may apply.
- ★ Ten day lead time requested. Orders made within two weeks of event date may be subject to a limited menu selection.



shellfish



vegan



gluten free



vegetarian

Peached