

THE  
*Peached*  
TORTILLA  
ESTD 10

**CATERING MENU**

Breakfast & Brunch

**BREAKFAST & BRUNCH**

*\*Passed or Stationary  
(priced per person)*

*\*\*Drop-Off Catering  
(priced per large or small tray)*

*Small orders feed 25-30 persons;*

*Large orders feed 50-55 persons*

**Yogurt & Granola Parfait** 🥕🌿  
greek yogurt, almond granola, seasonal fruit, honey

**Mini Peach Cinnamon Rolls** 🥕  
miso cinnamon icing, peach compote

**Mini Ham & Cheese Frittata** 🌿  
monterey jack cheese, ham, green onion

**Mini Veggie Frittata** 🥕🌿  
leek, goat cheese

**French Toast Shooters** 🥕  
cinnamon and sugar, coconut mascarpone whip, fresh fruit

**Shrimp & Grits** 🌿  
grilled shrimp, tabasco grits, fish sauce caramel, cilantro

**Mini Biscuit Sandwich**  
honey ham, mustard chive aioli, green onion

**Avocado Toast** 🥕  
brioche bread, bacon jam or onion jam, avocado, red pepper flakes, watermelon radish, sprouts, lemon oil, maldon salt

**Chicken & Waffle Bites**  
orange brined chicken thigh, peanut thai chili waffle, gochujang honey syrup

[some items not available as drop off]

**BREAKFAST TACOS**

*Drop-Off Catering Only  
Individually wrapped  
Minimum of 30 of one type per order*

**Brisket, Egg & Pico** 🌿\*  
scrambled eggs, southern dry rubbed brisket, pico de gallo

**Pork Belly, Egg & Avocado**  
scrambled eggs, vietnamese braised pork belly, tomatillo salsa, avocado, fried shallots

**Sweet Potato & Spiced Cauliflower** 🌿🌿\*  
avocado, sriracha tofu, fried shallots

**Korean Steak, Egg & Cheese**  
scrambled eggs, tomatillo salsa, monterey jack cheese



*Featuring Vital Farms Pasture-Raised Eggs*

*All tacos served on flour tortillas unless otherwise requested*

*\* Request corn tortillas to make 🌿 items gluten-free*



shellfish    vegan    gluten free    vegetarian

**BRUNCH STATIONS**

*\*Brunch Stations  
(priced per person)*

*\*\*Drop-Off Catering  
(priced per large or small tray)*

*Small orders feed 25-30 persons;  
Large orders feed 50-55 persons*

**Bagels & Spreads**

assorted Rosen's bagels, variety of spreads and schmears

**Grits Bar** 🌿

tabasco grits, southern dry rubbed brisket, shrimp, monterey jack cheese, chives, fried shallots

**Yogurt & Granola Bar** 🌿🌿

greek yogurt, almond granola, toasted coconut, fresh fruit, seasonal compote, honey

**Breakfast Taco Bar**

scrambled eggs, southern dry rubbed brisket, sweet potatoes, pico de gallo, avocado, tomatillo salsa, monterey jack cheese, fried shallots

**Biscuit Board**

scallion & cheese and buttermilk house biscuits, seasonal spreads and schmears

**Biscuit & Gravy Bar**

scallion & cheese and buttermilk house biscuits, beef dashi gravy, pork sausage gravy, monterey jack cheese, crispy bacon, chives

**Brisket Hash** 🌿

roasted corn, sweet potato, fresnos, onion jam, southern dry rubbed brisket

**French Toast** 🌿

miso caramel, coconut mascarpone whip, fresh fruit

**BRUNCH SIDES**

*\*Brunch Sides  
(priced per person)*

*\*\*Drop-Off Catering  
(priced per large or small tray)*

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**Brunch Salad** 🌿🌿

mixed greens, almond granola, fresh fruit, avocado, blueberry lemon yogurt dressing

**Fruit Platter** 🌿🌿

assorted fruits, lemon mascarpone dip

**Bacon Bar** 🌿

honey sesame, sriracha maple, pepper brown sugar, sichuan peppercorn peach glaze

**Duck Fat Potatoes** 🌿

rosemary, bacon

**MIMOSA BAR**

**Drop-Off**

assorted berries, garnishes & juices (cranberry, pineapple, orange, grapefruit)  
[bring your own champagne!  
includes plastic cups]

**Full-Service**

assorted berries, garnishes & juices (cranberry, pineapple, orange, grapefruit)  
[byob or full service alcohol available!  
includes juice carafes and plastic cups]

**Let us take care of the alcohol: \$18/person  
(2-hour service)**

**BLOODY MARY BAR**

**Drop-Off**

celery, green olives, house pickled vegetables, bloody mary mix  
[bring your own vodka!  
includes plastic cups]

**Full-Service**

celery, green olives, house pickled vegetables, bloody mary mix  
[byob or full service alcohol available!  
includes bloody mary carafe and plastic cups]

**Let us take care of the alcohol: \$18/person  
(2-hour service)**

*\*A la carte staffing for  
full-service bartenders applies*

*\*\*Drop-Off Catering  
(priced per large or small order)*

*Small orders serve 25-30 persons;  
Large orders serve 50-55 persons*



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### Do you have minimums?

• Rates may change dependent on location and time of year / local festivals

Yes, we require a 25 person minimum on all items (unless otherwise specified)

### Are event staff included in pricing?

Event staff (catering leads, servers, bartenders, and chefs) are billed independently of food. The amount of event staff for your event is determined based on your guest count and type of service.

### What is the Coordination Service Fee?

An eighteen percent (18%) Service Fee will be included in the final billing on all catering orders. The Service Fee covers the use of our equipment, liability insurance fees, permits and other administrative expenses such as packing for your event, clean up, site visits, and detailed coordination with all parties (client, hospitality companies, wedding coordinators, etc.) leading up to the event. Please note that the Service Fee is taxable and is not a gratuity for the personnel.

• For Drop-offs, the Service Fee is 12%.

### How do I set up a tasting?

If you are interested in participating in a group tasting, please contact a member of our team at [catering@thepeachedtortilla.com](mailto:catering@thepeachedtortilla.com) for more information. Please ask your event coordinator 14 days in advance for a private tasting.

### How can I reserve my event date?

We need our catering contract signed and sent back to us with a 50% deposit to secure the date of your event in our books. We accept payment via credit card, check and online.

### When do I need to give you my Final Guest Count?

We require final guest counts 2 weeks prior to your event. After the 2 week mark, we can not decrease your guest count, but will do our best to accommodate increased counts if given to us at least a week prior to your event.

Change requests can not be guaranteed after the 2 week mark.

• If you request to book an event with in the two week period, the guest count listed on your contract is considered the FINAL guest count.

### When is Final Payment Due?

Final Payment is required 10 days prior to your event date, after all of the final details have been determined. We accept payment via credit card, check and online.

### How do I add a gratuity?

Before or after your event, you are welcome to reach out to your sales coordinator to leave a gratuity for staff. The gratuity is shared solely among event staff.

