



**CATERING  
SERVICE**

# CATERING MENU

304 WASHINGTON ST, BRIGHTON, MA 02135

These menus offer customization options, detailed below for additional choices and substitutes. Prices are per person (pp). Staffing and arrangement in chafing dishes are inclusive. Additional rentals are available upon request

## Room/Capacity options:

**Mojito room:** 14-20 people \$ 200

**Mirror room:** 21-50 people \$ 400

**Music room:** 51-100 people \$ 500

**PekaBar room:** 51-100 people \$ 500

## ROOM SET-UP

- **COCKTAIL RECEPTION STYLE**

(Passed appetizers / appetizer station)

- **Low Tables, High Table**

- **BUFFET**

**PLATED**

# Appetizers



## Mexican Options

### **Nachos \$4.25 each**

Malanga chips, roasted pork, grilled chicken, Monterey Jack cheese, black beans, pico de gallo, guacamole and chipotle sour cream.

### **Guacamole \$4 PP**

Avocado, red onions, tomatoes, cilantro, lime, salt and pepper.

### **Passion fruit-mango bbq chicken kabobs \$6 each**

### **Elote loco \$ 2.50 (half Elote)**

*PeKa*  
Tapas • Arepas • Bar



# Appetizers



## Venezuelan Options

### **Tequeños \$3.10 each**

Hand-rolled puff pastry, wrapped white cheese and guava lime sauce.

### **Arepitas \$3.37 each**

Fried corn dough with cheese and Venezuelan Cream.

### **Empanadas 8 each**

Fried turnovers made with corn dough. Chimichurri Sauce.

Choice of: Cheese, chicken, beef or domino.

### **Mini fried Arepa \$5.5 each**

CHOICE OF:

Roasted pork / Carne mechada / Reina pepiada / Domino / Cheese



# Appetizers



## Sea food options

### **Peruvian Ceviche \$4.5 PP**

White fish, lime juice, red & green peppers, onions, cilantro and malanga chips.

### **Yellow Ceviche \$4.5 PP**

White fish, Leche de Tigre, Peruvian rocoto, red peppers, cilantro and malanga chips.

### **Shrimp Cocktail \$4.75 PP**

Shrimp, red & green peppers, onion, cilantro, lime juice, peruvian corn, lime juice and malanga chips

### **Shrimp and Tostones \$7.5 each**

Black Tiger shrimp, applewood smoked bacon, tostones and guava mustard sauce.

### **Garlic Shrimp \$3.5 PP**

Garlic, white wine, cilantro, and olive oil. Served with toasted bread.

### **Calamari \$4.37 PP**

Fried calamari, garlic aioli and marinated red onion.

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# Appetizers



## Las variaditas

### **Pork Belly \$4.5 PP**

Crispy pork belly and pickled onions.

### **Yuca Frita \$2.6 each**

Fried cassava and cilantro sauce.

### **Pupusas \$4 each**

Corn cakes stuffed with chicken, pork, cheese and pickled cabbage.

### **Mofonguito \$9 PP**

Mini green plantain mofongo filled with shrimp, pork belly and chicken. Pickled red onions.

### **Cheese and Charcuterie Board \$700 (25-30 people)**

An impressive Cheese and charcuterie board with a variety of meats, cheeses and fresh fruits.

### **Chorizo \$1.5 mini piece**

### **Fried Sweet Plantains \$2.5 PP**

### **Tostones \$2.5 each**

### **Black bean rice \$5 PP**

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# Entrees



## Quesadillas:

**Chicken Quesadilla** \$21.00/ person

With roasted chicken, black beans, Oaxaca cheese, sour cream, guacamole, and salsa. Served with black bean rice, yuca, and plantains

**Shrimp Quesadilla** \$24.00/ person

With bacon, jalapeño, Oaxaca cheese, sour cream, guacamole, and salsa. Served with black bean rice, yuca, and plantains.

**Cubano Quesadilla** \$22.00/ person

With roasted pork, Oaxaca cheese, pickles, Cubano aioli, sour cream, guacamole, and salsa. Served with black bean rice, yuca, and plantains.

**Salmon** \$28.50/ person

Grilled Salmon fillet & shrimp with roasted peppers and onions vinaigrette. Served with black bean rice, yuca, and plantains.

**Pabellon Criollo** \$25.00/ person, minimum 10 people

Shredded beef. Served with fried egg, white rice, black beans, and sweet plantains.

**Paela** \$38.50/ person, minimum 10 people

Saffron rice with lobster broth, chicken, chorizo, mussels, shrimp, clams, and fish.

**Churrasco** \$39.99/ person

12oz grilled Prime New York strip, chimichurri, and chorizo. Served with black bean rice, yuca, and plantains

**Flank Steak** \$34.00/ person

12oz grilled flank steak, chorizo, chimichurri, and Roquefort butter. Served with black bean rice, yuca, and plantains.

**Gaucha** \$36.00/ person

Grilled skirt steak. Served with chimichurri, black bean rice, yuca, and plantains.

**Red Snapper** \$34.00/ person

Whole red snapper, spicy roasted pepper, and onion vinaigrette. Served with coconut rice, and tostones.

**Pollo Asado** \$25.50/ person

Half roasted chicken and chorizo. Served with black bean rice, yuca, and plantains.

**El Poderoso Power Bowl** \$17.50/ person

Spinach & quinoa with pickled onions, roasted corn, avocado, and cilantro hummus. Add protein:

Chicken (+ \$2.50)

Shrimp (+ \$4.00)

Salmon (+ \$5.50)

Steak (+ \$5.50)

## Soups & Salads:

**Fajitas Salad** \$18.00/ person

Mesclun mix with grilled shrimp, carrots, peppers, roasted corn, onion, tomatoes, black beans, and balsamic jalapeño dressing.

**Tropical Salad** \$17.00/ person

Romaine lettuce with grilled chicken, sunflower seeds, dried cranberries, jicama, Cajun peanuts, grapes, apples, and honey truffle vinaigrette.

**Chicken Soup** \$9.00/ person

Chicken broth and vegetables

**Tortillas Chicharon Soup** \$9.00/ person

Tomato broth with corn tortilla, pork belly, avocado, cheese, garlic, onion, poblano-arbol-epazote pepper, and sour cream.

## Desserts

◆ **Tres leche cake** \$10 / person

◆ **Flan** \$9.5 / person - Coconut / Vanilla

◆ **Churros w/ Vanilla Ice cream** \$11 / person

# Popular packaging



## Package 1

**\$17.00/person, minimum 10 people**

Includes your choice of sandwich or salad & side, and a house salad (romaine w/ red onions, tomatoes & cilantro dressing).

### **Sandwich and salads options:**

**Cuban Sandwich** - Pork, ham, swiss cheese, pickles and mustard.

**Veggie Sandwich** - Grilled zucchini, yellow squash and white melted cheese.

**Chicken Sandwich** - Grilled chicken breast, white melted cheese and grilled vegetables.

**Steak & Onions Sandwich (+ \$1.50)** - Grilled steak, sauteed onions and melted cheese.

**Cheese Burger** - Angus beef (1/2 pound) fried egg, applewood smoked bacon, cheese, red onions, tomatoes, lettuce, avocado, pickles and special salsa on a potato bun.

**Fajitas Salad** - Mesclun mix with grilled shrimp, carrots, peppers, roasted corn, onion, tomatoes, black beans, and balsamic jalapeño dressing.

**Tropical Salad** - Romaine lettuce with grilled chicken, sunflower seeds, dried cranberries, jicama, Cajun peanuts, grapes, apples, and honey truffle vinaigrette.

## Taco Bar Party

**\$160.00 (\$16.00/ person) Serves 10**

Everything you need to build your own tacos, including your choices of protein, tortillas & rice, pico de gallo, guacamole, shredded cheese, pickled red onions, romaine lettuce, and chips.

### **Protein options:**

**Caritas** - Pork w/ tomatillo sauce, red onions and cotija cheese.

**Al pastor** - Roasted Pork w/ pineapple adobo sauce.

**Grilled Vegetables** - Roasted corn w/ yellow squash and zucchini.

**Fish** - Mahi mahi w/ galic oil, spicy cabbage and avocado

**Came Asada (+ \$14.00)** - Grilled skirt steak with/ cherry tomatoes, onions and jalapenos.

**Birrias tacos** - Shredded beef, dried guajillo peppers and chipotle peppers. Served with a side of the stew to use as a dip.

### **Tortilla options:**

- ◆ **Com tortilla**
- ◆ **Flour tortilla**

### **Rice options:**

- ◆ **Black Beans & Rice**
- ◆ **White Rice**
- ◆ **Coconut Rice**

## Entree Package

**\$25.00/ person, minimum 10 people**

Includes your choices of entree, rice & side, and a house salad (romaine w/ red onions, tomatoes & cilantro dressing).

### **Entree options:**

**Mixed Grilled** - Roasted chicken, grilled steak and sausage.

**Pollo asado** - Grilled bone-in roasted chicken.

**Salmon (+ \$3.00)** - Grilled salmon fillet w/ shrimp, roasted peppers and onions vinaigrette.

**Cuban Roasted Pork & Onions** - w/ caramelized onion.

### **Rice options:**

- ◆ **Black Beans & Rice**
- ◆ **White Rice**
- ◆ **Coconut Rice**

### **Side options:**

- ◆ **Yucca**
- ◆ **Plantains**
- ◆ **Chips**





# POLICIES

**Events can be hosted from 10:30 AM to 2:00 AM.**

A minimum consumption of **\$55 per person** is required. Children under 10 years old are not included in the minimum consumption. Guests 10 years and older must be included. A special children's menu is available upon request.

**Alcohol**

Alcohol is not included in the menu package. PEKA holds a full liquor license. Chinaware, silverware, and glassware are included. Additional styles are available upon request.

**Food Presentation**

Food will be presented in stainless steel chafing dishes and served by our staff or offered as passed service, upon request.

**Linens**

Linens are included in the package price (one linen per table of six guests). Styles and colors are available upon request.

**Sales Tax**

All prices are subject to the applicable 7% Massachusetts Sales Tax. If tax-exempt, please provide a copy of your tax-exempt certificate.

**Gratuity**

A 20% gratuity will be added.