



**CATERING
SERVICE**

CATERINGMENU

3 0 4 W A S H I N G T O N S T , B R I G H T O N , M A 0 2 1 3 5

This menu is tailored for a minimum of 30 individuals. A service charge might be applicable for groups of 29 people or fewer. 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 - minimum food and beverage consumption \$2,000
Mirror room; 21-50 people - minimum food and beverage consumption \$4,500
Music room; 51-100 people - minimum food and beverage consumption \$8,000
PekaBar room; 51-100 people - minimum food and beverage consumption \$6,000
(Food package OPTION 4 only)

ROOM SET-UP

- COCKTAIL RECEPTION STYLE
(Passed appetizers / appetizer station)
- BUFFET
- PLATED

Appetizers



Mexican Options

Nachos \$4 each

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

Flauticas \$6 each

Corn tortilla, Chicken, peppers, queso fresco, pico de gallo and tomatillo sauce

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Corn tortilla, Chicken, peppers, queso fresco, pico de gallo and tomatillo sauce.

Tacos \$4 each

Fish tacos - Mahi-Mahi, garlic aioli, spicy cabbage, avocado,

Steak tacos - Grilled skirt steak, cherry tomatoes, onion, jalapeño.

Carnitas tacos - Pork, tomatillo sauce, red onions, cotija cheese.

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

Shrimp tacos - Black beans, roasted corn, cheese, red pepper sauce.

Vegan tacos - Roasted corn, yellow squash and zucchini

Guacamole \$3.5 PP

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

Passion fruit-mango bbq chicken kabobs \$5 each



Appetizers



Venezuelan Options

Tequeños \$2.25 each

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

Arepitas \$3 each

Fried corn dough and Venezuelan Cream.

Empanadas 6.75 each

Fried turnovers made with corn dough. Chimichurri Sauce.

Choice of: Cheese, chicken, beef or domino.

Mini fried Arepa \$4.5 each

CHOICE OF:

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



Appetizers



Sea food options

Peruvian Ceviche \$3.10 PP

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

Yellow Ceviche \$3.5 PP

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

Shrimp Ceviche \$3.20 PP

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

Shrimp and Tostones \$5.5 each

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

Garlic Shrimp \$3.16 PP

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

Calamari \$3.37 PP

Fried calamari, garlic aioli and marinated red onion.



Appetizers



Las variaditas

Pork Belly \$3.5 PP

Crispy pork belly and pickled onions.

Yuca Frita \$1.6 each

Fried cassava and cilantro sauce.

Pupusas \$3 each

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

Cheese and Charcuterie Board \$650 (25-30 people)

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

Chorizo \$1 mini piece

Fried Sweet Plantains \$2 PP

Tostones \$2 each

Black bean rice \$4 PP



DeKa
Tapas • Arepas • Bar



Entrees



PeKa Burger \$ 19

Half-pound Prime Angus beef, cheese, applewood smoked bacon, red onion, tomatoes, lettuce, avocado, and special salsa on a potato bun. Served with fries and pickles. Fried Egg (+ \$1.50)

Quesadillas:

Chicken Quesadilla \$19.00/ person

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

Shrimp Quesadilla \$21.50/ person

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

Cubano Quesadilla \$20.00/ person

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

Salmon \$27.50/ person

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

Pabellon Criollo \$23.00/ person, minimum 10 people

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

Paella \$38.50/ person, minimum 10 people

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

Churrasco \$38.50/ person

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

Flank Steak \$31.50/ person

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

Gaucha \$31.50/ person

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

Red Snapper \$31.50/ person

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

Pollo Asado \$23.50/ person

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

El Poderoso Power Bowl \$15.50/ 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 \$17.00/ person

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

Tropical Salad \$16.00/ person

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

Chicken Soup \$7.50/ person

Chicken broth and vegetables

Tortillas Chicharron Soup \$7.50/ person

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

Desserts

- Tres leche cake \$8.50/ person
- Flan \$8.50/ person - Coconut / Vanilla
- Churros w/ Vanilla Ice cream \$9.50/ person

Popular packaging



Package 1

\$15.00/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

\$140.00 (\$14.00 / 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:

Carnitas - 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/ garlic oil, spicy cabbage and avocado

Carne 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:

- Corn tortilla
- Flour tortilla

Rice options:

- Black Beans & Rice
- White Rice
- Coconut Rice

Entree Package

\$21.00/ 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 10am to 10pm. Additional charge for events after 10pm

Alcohol is not included in the menu package. Peka has a wine, beer and cordial license, Full liquor can be requested

China & Glassware - Menu includes china, silverware and glassware. Additional styles are available upon request.

Food Presentation - Food will be presented in stainless steel chafing dishes and served by our staff.

Linens - Linens are included in the price package. One linen per 10 people table. Styles and colors are available upon request.

Sales Tax - All prices are subject to an applicable 7% Massachusetts Sales Tax. If tax exempt, please provide us with copy of tax-exempt certificate.

Gratuuity - An 20% Gratuuity is added.