

YOUR LOCAL FAMILY RESTAURANT

Where every delectable breakfast and lunch option is homemade with only the freshest ingredients



DO YOU HOST A WEEKLY OR MONTHLY EVENT?

LET THE PEACH VALLEY TEAM TAILOR A SPECIAL MENU FOR YOU AND YOUR GUESTS.

CONTACT THE PEACH VALLEY CAFÉ **NEAREST TO YOU**

GAINESVILLE 3275 SW 34th Street

Gainesville, FL 32608

(352) 376-1834

1210 S. International Parkway, Ste. 108 **HEATHROW**

Heathrow, FL 32746

(407) 833-9440

5072 Dr. Phillips Blvd. ORLANDO

Orlando, FL 32819

(407) 522-2601

2849 S. Orange Avenue, Ste. 310 ORLANDO

Orlando, FL 32806

(407) 896-4400

185 E. Granada Blvd. ORMOND BEACH Ormond Beach, FL 32176

(SOUTH DOWNTOWN)

(EAST)

(386) 615-0096

1185 W. Granada Blvd. ORMOND BEACH

Ormond Beach, FL 32174 (WEST)

(386) 256-2501

PORT ORANGE 3813 S. Nova Rd.

Port Orange, FL 32129

(386) 310-4455

PEACHVALLEYCAFE.COM





CATERING MENU

BREAKFAST ----

OUR SIGNATURE APPLE FRITTERS

Fresh Granny Smith Apples added to our homemade batter and cooked to a golden brown. Tossed in a cinnamonsugar blend and served with brown sugar-scented strawberry yogurt...\$17.50



MENU ITEM PRICE SERVES **10** PEOPLE

VALLEY HOT BREAKFAST

Scrambled Eggs,	Breakfast Potatoes,	and a Buttermilk	Biscuit	\$60.00

BREAKFAST WRAP & SANDWICH PLATTERS

ALL-AMERICAN EGG SANDWICH	\$67.00
Two Scrambled Eggs with American Cheese served on your choice of Toast,	
English Muffin or Biscuit.	

CAFÉ CROISSANT	\$87.00
Two Scrambled Eggs with Shaved Ham and Creamy Brie Cheese on a Warm	•
Griddled Croissant.	

SUNRISE BREAKFAST WRAP\$70.00	
Three Fluffy, Seasoned Eggs, Roasted Red Peppers and Melted Provolone Cheese in a	
Soft Flour Tortilla.	

ADD-ONS (per serving) Sausage Gravy\$2.75





Summer Salad

MUFFIN PLATTER

Peaches & Cream and Blueberry (10 muffins cut in half)\$30.00
FRUIT PLATTER
Honeydew, Cantaloupe, and Red Seedless Grapes\$25.00

DELUXE FRUIT PLATTER

Strawberries, Blueberries, Honeydew, Cantaloupe, and Red Seedless Grapes \$38.00

==== LUNCH CATERING MENU =====

WRAP PLATTERS

BUILD YOUR OWN PLATTER

Each wrap is \$8.00 (wraps will be cut in half to provide two pieces per wrap).

SANTA FE CHICKEN SALAD WRAP

Char-Grilled Southwest Chicken Breast, Black Bean Corn Salsa, Pico de Gallo, Fresh Mixed Greens and Ranch Dressing.

CURRY CHICKEN SALAD WRAP

Granny Smith Apples, Red Seedless Grapes, Carrots, Fresh Mixed Greens, Red Peppers and Toasted Almonds with our Homemade Sweet Curry Dressing.

TERIYAKI CHICKEN SALAD WRAP

Char-Grilled Chicken Breast, Green Onions, Red Peppers, Snow Peas, Sesame Noodles, Carrots, Fresh Mixed Greens and a Peach Ginger Teriyaki Glaze.

CHICKEN SALAD WRAP

Our Homemade Traditional Chicken Salad, with Diced Celery and Fresh Iceberg Lettuce.

VEGGIE WRAP

Grilled Marinated Portabella Mushrooms, Baby Spinach, Tomatoes, Avocados, Fresh Sprouts and Carrots. Served with a Dijon Vinaigrette in a Spinach and Herb Wrap.

CLUB WRAP

Sliced Sugar Cured Ham, Oven Roasted Turkey Breast, Hardwood Smoked Bacon, Swiss and American Cheeses, Vine Ripe Tomato, Iceberg Lettuce and Mayonnaise.

ADD-ONS (per serving)

Bag of Chips and I	Pickle Spear\$1.5	50

SALADS

MENU ITEM PRICE SERVES **10** PEOPLE CAESAR SALAD\$45.00

Traditional Caesar salad with Parmesan and Garlic Toast Points.
PEACH VALLEY HOUSE SALAD

SUMMER SALAD	\$60.00
Fresh Mixed Greens, Mandarin Oranges, Strawberries, Blueberries,	Toasted Almonds,
Parmesan Cheese and Homemade Peach Ginger Dressing.	

ADD-ONS (per serving)

6 oz. of Sliced Grilled or Blackened Chicken	
4 oz. of Grilled or Blackened Salmon	\$4.50
5 oz. of Grilled or Blackened Shrimp	\$5.00

ALL SALADS COME WITH YOUR CHOICE OF DRESSING:

Bleu Cheese, Low-Calorie Italian, Peach Ginger, Ranch, Raspberry Balsamic, Dijon Vinaigrette, and Thousand Island .

VALLEY FAVORITES •••••

MENU ITEM PRICE SERVES **IO** PEOPLE

Char-Grilled Blackened Chicken Breast, Sautéed Fresh Asparagus, Baby Spinach and Tomatoes Tossed in a Spicy Cream Sauce with Linguini. Topped with Parmesan Cheese and Served with Garlic Toast Points.
CHICKEN POT PIE\$80.00 Tender White Chicken, Fresh Carrots, Onions, Mushrooms and Peas in a Suprême Sauce, Topped with a Buttermilk Drop Biscuit.
SHRIMP AND GRITS\$99.00 Jumbo Shrimp Sautéed in a Spicy Lemon Butter Sauce with Red and Green Peppers, Onions, Diced Tomatoes and Served over Creamy Homestyle Grits.

DESSERT PLATTERS

HOMEMADE PEACH COBBLERA Pan of our Signature Peach Cobbler.	\$30.00
FRESH GOURMET COOKIE PLATTER	\$14.00



BLACKENED CHICKEN DASTA



Pasta

BEVERAGES

COFFEE (Reg. or Decaf)	\$14.00
ICED TEA (Sweet, Peach, Unsweet)	\$14.00
FLORIDA VALENCIA ORANGE JUICE	\$16.00