

DESSERTS



HOMEMADE PECAN PRALINES
(1 dozen) 22



HOMEMADE BREAD PUDDING

Our delicious homemade recipe, made with day-old French bread, and drizzled with our warm, praline sauce.
Servings: (10-15) 35 | (25-30) 50



----- PECK'S HISTORY -----

Peck's is owned by Matt & Michelle Pecoraro, & was opened in September of 2004. Peck's started as a fresh seafood market & has become a full service restaurant.

Our menu reflects our ongoing passion for the freshest & highest quality ingredients & products. Staying true to our roots, we are committed to only purchasing fresh, locally produced seafood. While prices sometimes fluctuate due to the current market, we promise to never sacrifice quality or value due to cost.



----- PECK'S LICENSING -----

Do you love Peck's? Would you like to own a Peck's of your own? We're currently seeking motivated entrepreneurs, especially if you have experience in the restaurant industry, who would like to work with us to expand the Peck's restaurant experience to new locations.

Peck's already has an established brand & an extremely loyal customer base. This could be a great opportunity to own a business with a proven model for success.
Contact us at: mpecoraro8@gmail.com

WE ACCEPT THE FOLLOWING:



CATERING MENU

WHEN PICKING UP CATERING ORDERS, PLEASE SPECIFY WHICH LOCATION YOU WILL PICK-UP AT, OR ASK FOR FREE LOCAL DELIVERY FOR ORDERS OVER \$125.

WWW.PECKSEAFOOD.COM

LOCATION #1:

2315 Gause Blvd. East
Slidell, LA 70461

985-781-7272

LOCATION #2:

502 Gause Blvd.
Slidell, LA 70458

985-259-4581

DRINKS

ICED TEA

1 gal. of Sweet or Un-sweet Tea. 7

LEMONADE

1 gal. of cool & sweet Lemonade. 7



SALADS

DRESSINGS: Ranch, House Vinaigrette, Caesar, Italian, Bleu Cheese, 1000 Island, Honey Mustard & Remoulade

CAESAR SALAD

Romaine, Parmesan Cheese & Croutons served with Caesar Dressing tossed or on the side.
Servings: (6-8) **15** | (15-18) **30**

• **WITH CHICKEN** (Grilled or Fried)

Servings: (6-8) **20** | (15-18) **45**

• **WITH SHRIMP** (Grilled, Fried or Boiled)

Servings: (6-8) **30** | (15-18) **60**

HOUSE SALAD

Romaine, Tomato, Egg Wedges, Cheddar Cheese, Onion, Croutons & choice of Dressing.
Servings: (6-8) **15** | (15-18) **30**

• **WITH CHICKEN** (Grilled or Fried)

Servings: (6-8) **20** | (15-18) **45**

• **WITH SHRIMP** (Grilled, Fried or Boiled)

Servings: (6-8) **30** | (15-18) **60**



HOUSE SALAD
with Fried Shrimp

WRAPS

& SANDWICHES

SHRIMP WRAPS

(20) 4-inch wraps with Grilled, Fried or Boiled shrimp, Romaine, tomato & homemade remoulade dressing. **60**

CHICKEN CAESAR WRAPS

(20) 4-inch wraps with Grilled or Fried chicken, Romaine, Parmesan & Caesar dressing. **50**

CHICKEN SALAD WRAPS

(20) 4-inch wraps with chicken, mayo, celery, shallots & our own seasonings. **50**

CHICKEN WRAPS

(20) 4-inch wraps with Grilled or Fried chicken, Romaine, tomato, Cheddar cheese, onion & honey mustard dressing. **45**

MINI MUFFALETTAS

25 pcs | **40** 50 pcs | **75**

DUCK QUESADILLAS

30 pcs | **60**

ENTREES

FRIED SHRIMP PLATTER

approx. 200 medium to large shrimp | **60**

FRIED CATFISH PLATTER

approx. 35-40 strips | **45**

FRIED CHICKEN TENDERS

approx. 40 tenders | **40**

GRILLED CHICKEN

15 breasts | **40**

SHRIMP & SAUSAGE JAMBALAYA

Servings: (10-15) **40** | (25-30) **80**

CHICKEN & SAUSAGE JAMBALAYA

Servings: (10-15) **35** | (25-30) **70**

BAKED MACARONI

Servings: (10-15) **30** | (25-30) **60**

POTATO SALAD

One Quart **11**

CHICKEN SALAD

One Quart **17**

COLE SLAW

One Quart **11**

SEAFOOD GUMBO

Servings: (10-15) **25** | (25-30) **50**

CADE'S CORN & CRAWFISH BISQUE

Servings: (10-15) **25** | (25-30) **50**



LEXI'S HOMEMADE LASAGNA

Servings: (10-15) **35** | (25-30) **70**

EGGPLANT PARMESAN

Half Pan **40** | Full Pan **80**

SEAFOOD

Available in season & at market price.

BOILED CRAWFISH | by the lb.

LIVE CRAWFISH | by the sack

BOILED SHRIMP | by the lb.

BIDES & SOUPS

