

PARTY SIZED PANS

PRICED PER PAN | FEEDS 8 - 10
INCLUDES HOUSE-MADE PARMESAN BREAD & BUTTER.

Small Bites

IN AN EDIBLE PARMESAN BOWL WITH TOAST POINTS

BRUSCHETTA \$40

ORGANIC SPINACH & ARTICHOKE DIP \$45

Salads

INCLUDES DRESSING

CLASSIC CAESAR SALAD [Ⓢ] \$40
WITH CHICKEN \$60

HOUSE SALAD [Ⓢ] [Ⓢ] \$40
WITH CHICKEN \$60

STRAWBERRY COCONUT SALAD [Ⓢ] [Ⓢ] \$70
WITH CHICKEN \$90

APPLE WALNUT SALAD [Ⓢ] \$70
WITH CHICKEN \$90

CHICKEN AVOCADO PASTA SALAD \$70

SPINACH, CHICKEN & PEAR SALAD [Ⓢ] \$75

Entrées

SPAGHETTINI [Ⓢ] \$60
WITH MEAT SAUCE \$80 WITH MEATBALLS \$80

HOUSE SPECIALTY LASAGNA \$85

SPICY SAUSAGE RIGATONI [Ⓢ] \$80

RIGATONI BOLOGNESE \$95

FETTUCCINE ALFREDO [Ⓢ] \$65
WITH CHICKEN \$85 WITH SHRIMP \$105

CHEESE TORTELLINI \$70
WITH CHICKEN \$90 WITH SHRIMP \$110

CHICKEN TORTELLINI FLORENTINE \$100

GRILLED CHICKEN RISOTTO \$90

SPICY VODKA CHICKEN [Ⓢ] \$95

GOURMET MAC & CHEESE \$70

SHRIMP GREEK PASTA \$110

Extras

PARMESAN BREAD \$2.5 PER LOAF

DRESSING [Ⓢ] \$15 PER PINT

HOUSE BALSAMIC VINEGAR \$17 PER PINT

HOUSE OLIVE OIL \$21 PER PINT

PEPPERONI *Grill*

E V E N T S & C A T E R I N G

PICK-UP | DELIVERY | FULL-SERVICE

CATERING MENU

Contact:

KACEY TROTTER

405.938.8353

KTROTTER@QSCULINARY.COM



@pepperonigrill

PEPPERONIGRILL.COM/CATER

LUNCH BOXES

\$9.5 PER BOX | 12 BOX MINIMUM

Boxed Sandwiches

WITH PASTA SALAD & A DOUBLE CHOCOLATE CHIP COOKIE

TURKEY & PROVOLONE SANDWICH

With garlic aioli on a brioche bun.

CHICKEN & PROVOLONE SANDWICH

With garlic aioli on a brioche bun.

HALF FORMAGGIO PANINI

Pesto, Kalamata olive, sun-dried tomato, roasted red bell pepper, Chevré & mozzarella. (V)

HALF CALIFORNIA CLUB SANDWICH

Turkey, Muenster, provolone, avocado, bacon, romaine lettuce, tomato & garlic aioli on 7 grain wheat. With full sandwich \$13

HALF CHICKEN CLUB SANDWICH

Grilled chicken breast with crisp bacon, fresh avocado, provolone & Grey Poupon on 7 grain wheat. With full sandwich \$13

Boxed Salads

WITH A DOUBLE CHOCOLATE CHIP COOKIE

SPINACH, CHICKEN & PEAR SALAD

With organic spinach, Gorgonzola, candied walnuts & bacon with honey balsamic vinaigrette on the side. (GF)

CHICKEN AVOCADO PASTA SALAD

Chilled bowtie pasta, grilled chicken, scallions, mozzarella & cherry tomatoes tossed in creamy Italian dressing. Served over mixed greens & topped with fresh avocado.

STRAWBERRY COCONUT SALAD

Organic spinach, quinoa, golden raisins, fresh strawberries, avocado, coconut chips & spicy pecans with Champagne vinaigrette on the side. (V) (GF)

APPLE WALNUT SALAD

Gala apples, Gorgonzola, golden raisins, candied walnuts, crispy bacon & mixed greens with champagne vinaigrette on the side. (GF)

BEVERAGES

\$10 PER GALLON

INCLUDES CUPS, ICE & SWEETENER BY REQUEST

UNSWEET TEA | SWEET TEA | LEMONADE

SWEETS

FLOURLESS CHOCOLATE TORTE

With raspberry & chocolate drizzle. (GF) \$7 per slice

CINNAMON RAISIN BREAD PUDDING

Bourbon sauce on the side. \$7 per slice

TIRAMISU CHEESECAKE

Brown sugar espresso cheesecake with layers of lady fingers \$8 per slice

DOUBLE CHOCOLATE CHIP COOKIES

Baked, ready to eat or as dough, to make on your own. \$21 per dozen



VEGETARIAN



GLUTEN FREE



GLUTEN FREE AVAILABLE



SPICY

CLASSIC PACKAGE

\$12 PER PERSON | 12 PERSON MINIMUM

BUFFET STYLE, INCLUDES HOUSE-MADE PARMESAN BREAD & BUTTER.

Salad

CHOICE OF ONE

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & choice of two dressings. (V) (GF)

CLASSIC CAESAR

Romaine lettuce, croutons, parmesan & Caesar dressing. (GF)

Entrées

CHOICE OF TWO

SPAGHETTINI

Choice of Pomodoro (V), meat sauce or meatballs.

HOUSE SPECIALTY LASAGNA

Layers of pasta, akaushi wagyu beef, ricotta, melted mozzarella, Pomodoro & Parmesan.

SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce, finished with Parmesan & fresh parsley. (D)

FETTUCCINE ALFREDO

Tossed with house-made creamy Alfredo. (V) Add chicken optional.

CHICKEN RISOTTO

Italian-style saffron rice, grilled chicken, asparagus & fried artichoke hearts. (GF)

GOURMET MAC & CHEESE

Rigatoni, crisp bacon & Roma tomatoes in rich cheddar Alfredo, topped with our bread crumbs & baked until golden brown.

CHEESE TORTELLINI

Tossed in pesto-cream sauce with fresh tomato-basil garnish. (V)

PREMIUM PACKAGE

\$17 PER PERSON | 12 PERSON MINIMUM

BUFFET STYLE, INCLUDES HOUSE-MADE PARMESAN BREAD & BUTTER.

Salad

CHOICE OF ONE

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & choice of two dressings. (V) (GF)

CLASSIC CAESAR

Romaine lettuce, croutons, parmesan & Caesar dressing. (GF)

Entrées

CHOICE OF TWO

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan-seared atop spaghetti in a light lemon caper butter.

SPICY VODKA CHICKEN

Grilled chicken, rigatoni, sun-dried tomato, purple onions, mushrooms & crushed red pepper tossed in spicy vodka sauce. (D)

CHICKEN TORTELLINI FLORENTINE

Tri-colored cheese tortellini, sautéed chicken, crisp bacon, in artichoke spinach cream sauce. Fresh tomato-basil garnish.

SHRIMP ALFREDO

Fettuccine & sautéed shrimp tossed with house-made creamy Alfredo.

RIGATONI BOLOGNESE

Italian sausage & beef ragu baked with garlic & herb ricotta & chevré.

SHRIMP GREEK PASTA + \$3

Sautéed shrimp, pepperoncinis, Kalamata olives, spinach & sun-dried tomato tossed in a garlic vin blanc sauce with spaghetti pasta. Finished with feta & Parmesan.