

# 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 🍃 \$35

ORGANIC SPINACH & ARTICHOKE DIP 🍃 \$40

## *Salads*

INCLUDES DRESSING ON THE SIDE

CLASSIC CAESAR SALAD 🍷 \$30  
WITH CHICKEN \$55

HOUSE SALAD 🍃 🍷 \$30  
WITH CHICKEN \$55

APPLE WALNUT SALAD 🍷 \$65  
WITH CHICKEN \$90

CHICKEN AVOCADO PASTA SALAD \$70

SPINACH, CHICKEN & PEAR SALAD 🍷 \$75

## *Entrées*

SPAGHETTINI 🍃 \$50  
WITH MEAT SAUCE \$70 WITH MEATBALLS \$80

HOUSE SPECIALTY LASAGNA \$80

SPICY SAUSAGE RIGATONI 🍷 \$75

RIGATONI BOLOGNESE \$85

FETTUCCINE ALFREDO 🍃 \$55  
WITH CHICKEN \$80 WITH SHRIMP \$95

CHEESE TORTELLINI 🍃 \$60  
WITH CHICKEN \$85 WITH SHRIMP \$100

CHICKEN TORTELLINI FLORENTINE \$95

GRILLED CHICKEN RISOTTO 🍷 \$85

SPICY VODKA CHICKEN 🍷 \$85

GOURMET MAC & CHEESE \$60

CHICKEN PICCATA \$100

CHICKEN PARMESAN \$120

## *Extras*

PARMESAN BREAD \$1.5 PER LOAF

DRESSING 🍷 \$10 PER PINT

HOUSE BALSAMIC VINEGAR 🍷 \$12 PER PINT

HOUSE OLIVE OIL \$16 🍷 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

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# LUNCH BOXES

\$10 PER BOX | 12 BOX MINIMUM

## 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. With full sandwich \$13

### 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

## 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.

### 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.

### APPLE WALNUT SALAD

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

# BEVERAGES

\$12 PER GALLON

INCLUDES CUPS, ICE & SWEETENER BY REQUEST

UNSWEET TEA | SWEET TEA | LEMONADE

# SWEETS

### FLOURLESS CHOCOLATE TORTE

With raspberry & chocolate drizzle. \$6 per slice

### CINNAMON BREAD PUDDING

Bourbon sauce on the side. \$6 per slice

### TIRAMISU CHEESECAKE

Brown sugar espresso cheesecake with layers of lady fingers. \$6 per slice

### DOUBLE CHOCOLATE CHIP COOKIES

Baked, ready to eat or as dough, to make on your own. \$18 per dozen



VEGETARIAN



GLUTEN FREE



GLUTEN FREE AVAILABLE



SPICY

# CLASSIC PACKAGE

\$11 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.

### CLASSIC CAESAR

Romaine lettuce, croutons, parmesan & Caesar dressing.

## Entrées

CHOICE OF TWO

### SPAGHETTINI

Choice of Pomodoro. Add meat sauce or meatballs optional.

### 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.

### FETTUCCINE ALFREDO

Tossed with house-made creamy Alfredo. Add chicken optional.

### CHICKEN RISOTTO

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

### 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.

# PREMIUM PACKAGE

\$16 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.

### CLASSIC CAESAR

Romaine lettuce, croutons, parmesan & Caesar dressing.

## 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.

### CHICKEN TORTELLINI FLORENTINE

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

### SHRIMP SCAMPI

Spaghetti pasta tossed with sautéed shrimp in a light herbal garlic butter vin-blanc. Finished with fresh parsley & shaved Parmesan.

### RIGATONI BOLOGNESE

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