

# 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 \$30

ORGANIC SPINACH & ARTICHOKE DIP \$40

## *Salads*

INCLUDES DRESSING

CLASSIC CAESAR SALAD <sup>Ⓢ</sup> \$30  
WITH CHICKEN \$55

HOUSE SALAD <sup>Ⓢ</sup> \$30  
WITH CHICKEN \$55

STRAWBERRY COCONUT SALAD <sup>Ⓢ</sup> \$70  
WITH CHICKEN \$95

APPLE WALNUT SALAD <sup>Ⓢ</sup> \$65  
WITH CHICKEN \$90

CHICKEN AVOCADO PASTA SALAD \$70

SPINACH, CHICKEN & PEAR SALAD <sup>Ⓢ</sup> \$75

## *Entrées*

SPAGHETTINI <sup>Ⓢ</sup> \$50  
WITH MEAT SAUCE \$70 WITH MEATBALLS \$80

HOUSE SPECIALTY LASAGNA \$80

SPICY SAUSAGE RIGATONI <sup>Ⓢ</sup> \$75

RIGATONI BOLOGNESE \$85

FETTUCCINE ALFREDO <sup>Ⓢ</sup> \$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 <sup>Ⓢ</sup> \$85

MAC & CHEESE \$60

SHRIMP GREEK PASTA \$100

## *Extras*

PARMESAN BREAD \$1.5 PER LOAF

DRESSING <sup>Ⓢ</sup> \$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

\$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) 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

## 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

\$12 PER GALLON

INCLUDES CUPS, ICE & SWEETENER BY REQUEST

UNSWEET TEA | SWEET TEA | LEMONADE

# SWEETS

### FLOURLESS CHOCOLATE TORTE

With raspberry & chocolate drizzle. (GF) \$6 per slice

### CINNAMON RAISIN 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

\$10.5 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)

### MAC & CHEESE

Rigatoni & rich house-made cheddar Alfredo. (V) Add chicken optional.

### CHEESE TORTELLINI

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

# PREMIUM PACKAGE

\$15.5 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 + \$1

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