

EVENT CATERING DETAILS

BOOKING

Confirmation & final guest count occur 5 days prior to the event. Because we know that unexpected events may occur, we do allow cancellation prior to confirmation. Upon confirmation, payment arrangements will be made.

SERVICE CHARGE

Our team of professionals spend a great deal of behind-the-scenes time working towards the success of your event. This includes menu creation, walkthroughs, purchasing & stocking raw ingredients & kitchen prep. We know that their performance is vital to the success of your event, so we hold our staff to the standard of excellence that ensures each and every client experiences the highest level of service. This charge compensates our dedicated staff as well as funding the always increasing expense of transportation. It includes our food handling permits, liquor licenses & insurances. The service charge is dependent on many factors such as guest count, menu, service & equipment needs, duration & type of event.

EVENT STAFF

Dressed in black pressed button down collared shirt & slacks, our well trained, polite & professional service staff will take care of the set-up, maintenance & break down of the catering entirely, following the requirements of your venue. Chef attendance is optional for \$80 per Chef. Cake cutting available upon request for an additional charge.

HIGH QUALITY DISPOSABLES

We stock 6 inch appetizer & dessert plates & 10 inch dinner plates in black or clear. Also, we provide white paper napkins & plastic silver forks, knives & spoons. Price per person is approximately \$1. Black or white linen napkins can be provided for an additional \$.50 per person.

CHINA & FLATWARE

We offer bright white 12 inch round entrée plates, 6 inch square appetizer & dessert plates. Your choice of black or white linen napkins are provided with our sterling silver forks, knives & spoons. Black or white paper cocktail napkins are provided with hors d'oeuvres. Price per person is approximately \$4.50. Custom colored plates, napkins & flatware are available upon request & charged at market price. For additional needs, we are happy to rent them for you, ask for details.

BAR SERVICE

Our special catering license includes the catering of alcohol. We can provide the alcohol & the bartender or if you would like to supply your own alcohol, we can provide the bartender. Please ask for bar pricing. We require 1 bartender per 100 guests. Bartender fee is \$30 per hour with a \$120 minimum. This includes the set up, break down & clean up.

RECEPTION

HORS D'OEUVRES

SPINACH & ARTICHOKE CROSTINI

BRUSCHETTA CROSTINI

SEASONAL CROSTINIS

BACON WRAPPED JALAPENOS

SAUSAGE STUFFED MUSHROOMS

MOZZARELLA CAPRESE SKEWERS

FRESH FRUIT SKEWERS

WEDGE SALAD SKEWERS

MINI QUICHE WITH BACON, SAUSAGE OR VEGETABLE

ARTISAN CHEESE & FRUIT SKEWERS

DELI SKEWERS WITH ASSORTED MEATS, CHEESES & VEGETABLES

BACON WRAPPED DATES

PROSCIUTTO, PROVOLONE & ASPARAGUS PUFF PASTRY

SHRIMP COCKTAIL

SMOKED SALMON ON TOAST POINTS

PORK OR VEGETABLE POT STICKERS

DISPLAYS

ARTISAN CHEESES

Imported & domestic with grapes, berries, crackers & crostinis.

FRESH VEGETABLES

Broccoli, cauliflower, carrots, celery, radishes & cherry tomatoes with Ranch or bleu cheese dressing.

CHARCUTERIE

Chef's inspiration from the delicatessen.

SEASONAL ASSORTED FRUIT

ITALIAN CLASSICS BUFFET

SALAD *CHOICE OF ONE*

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & your choice of two dressings.

CLASSIC CAESAR

Romaine lettuce, croutons, Parmesan & Caesar dressing.

ENTRÉES *CHOICE OF TWO*

CHEESE TORTELLINI

Lightly tossed in homemade pesto cream sauce.

LASAGNA

Layers of pasta, Akashi Wagyu beef, mozzarella, Pomodoro sauce, ricotta & Parmesan.

CLASSIC SPAGHETTI

With your choice of Pomodoro, meat sauce or meatballs.

GRILLED CHICKEN RISOTTO

Italian-style creamy saffron rice, asparagus, grilled chicken & fried artichokes.

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan seared & served in a light lemon caper cream sauce atop spaghetti pasta.

SPICY VODKA CHICKEN

Grilled chicken breast, rigatoni, sun-dried tomato, red onions, mushrooms & crushed red pepper tossed spicy vodka sauce.

CHICKEN MUSHROOM RIGATONI

Grilled chicken breast, rigatoni pasta, mushrooms & Parmesan tossed in your choice of creamy alfredo or Pomodoro sauce.

GOURMET MAC & CHEESE

Penne pasta, crisp bacon & sautéed Roma tomatoes in rich cheddar alfredo sauce. Topped with our special bread crumb mixture & baked until golden brown.

FETTUCINE ALFREDO WITH CHICKEN

Tossed with freshly prepared creamy Alfredo sauce.

SAUSAGE PENNE

Italian sausage & penne pasta tossed in Pomodoro sauce & Parmesan cheese.

CHICKEN RISOTTO

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

PREMIUM BUFFET

SALAD *CHOICE OF ONE*

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & your choice of two dressings.

CLASSIC CAESAR

Romaine lettuce, croutons, Parmesan & Caesar dressing.

ENTRÉES *CHOICE OF TWO*

CHICKEN CORDON BLEU

Ham & provolone in a lightly breaded breast of chicken with seasonal vegetables.

CHICKEN SALTIMBOCCA

Prosciutto & sage wrapped breast of chicken finished with a lemon vin blanc over risotto.

CHICKEN MARSALA

Pan-seared breasts of chicken topped with sun-dried tomato & mushroom demi glace over garlic mashed potatoes.

CHICKEN TORTELLINI FLORENTINE

Sauteed chicken, crisp bacon, Roma tomato & organic spinach in artichoke cream sauce.

KOBE BEEF BOLOGNESE

Rich ragu over pappardelle pasta.

HOISIN PORK TENDERLOIN

Slow roasted with honey & herbs. Served over garlic mashed potatoes & finished with Manhattan Sauce.

SHRIMP SCAMPI

Spaghettini tossed with sauteed shrimp in a light herbal garlic butter vin blanc.

GREEK PASTA

Sauteed shrimp tossed with spaghettini, pepperoncinis, Kalamata olives, sun-dried tomato & feta in garlic vin blanc.

SIDES *ADDITIONAL ADD-ONS +*

PASTA OF CHOICE WITH ALFREDO, POMODORO OR VIN BLANC

MASHED POTATOES WITH ROSEMARY GRAVY

SEASONAL VEGETABLES

VEGETABLE RISOTTO

CREAMY POLENTA

BAKED PEARL COUSCOUS

PLATED TWO COURSE DINNER

SALAD *CHOICE OF ONE*

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & your choice of two dressings.

CLASSIC CAESAR

Romaine lettuce, croutons, Parmesan & Caesar dressing.

WEDGE SALAD

Iceberg topped with crisp bacon, Roma tomatoes & bleu cheese dressing.

ENTRÉES *CHOICE OF ONE*

CHICKEN CORDON BLEU

Ham & provolone in a lightly breaded breast of chicken. Paired with mashed potatoes.

CHICKEN CACCIATORE

Braised with red bell peppers & onions in Pomodoro sauce. Paired with baked pearl couscous.

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan seared & served in a lemon caper cream sauce atop linguine pasta.

HOISIN PORK TENDERLOIN

Slow roasted with honey & herbs. Served over mashed potatoes & finished with Manhattan Sauce.

STUFFED PORK FLORENTINE

Pork tenderloin stuffed with provolone & pesto. Paired with vegetable risotto.

KOBE BEEF BOLOGNESE

Rich ragu over pappardelle pasta.

LASAGNA

With pasta, Akaushi Wagyu beef, ricotta, melted mozzarella, Pomodoro, & Parmesan.

SHRIMP SCAMPI

Spaghettini tossed with sauteed shrimp in a light herbal garlic butter vin blanc.

GRILLED SALMON ++

Perfectly grilled fillet with seasonal vegetables.

PLATED TWO COURSE DINNER

WITH TWO ENTRÉE OPTIONS FOR GUESTS

SALAD *CHOICE OF ONE*

HOUSE SALAD

Mixed greens, shredded carrots, cherry tomatoes, croutons & your choice of two dressings.

CLASSIC CAESAR

Romaine lettuce, croutons, Parmesan & Caesar dressing.

WEDGE SALAD

Iceberg topped with crisp bacon, Roma tomatoes & bleu cheese dressing.

ENTRÉES *CHOICE OF TWO*

CHICKEN CORDON BLEU

Ham & provolone in a lightly breaded breast of chicken. Paired with mashed potatoes.

CHICKEN CACCIATORE

Braised with red bell peppers & onions in Pomodoro sauce. Paired with baked pearl couscous.

CHICKEN PICCATA

Butterflied breast of chicken lightly dusted, pan seared & served in a lemon caper cream sauce atop linguine pasta.

HOISIN PORK TENDERLOIN

Slow roasted with honey & herbs. Served over mashed potatoes & finished with Manhattan Sauce.

STUFFED PORK FLORENTINE

Pork tenderloin stuffed with provolone & pesto. Paired with vegetable risotto.

KOBE BEEF BOLOGNESE

Rich ragu over pappardelle pasta.

LASAGNA

Layered with pasta, Akashi Wagyu beef, ricotta, melted mozzarella, Pomodoro & Parmesan.

SHRIMP SCAMPI

Spaghettini tossed with sauteed shrimp in a light herbal garlic butter vin blanc.

GRILLED SALMON ++

Perfectly grilled fillet with seasonal vegetables.

INQUIRIES & BOOKING

Thank you for your interest in our catering services.
We can create customized menus to fit your event, budget & taste.
For questions, pricing quotes & booking,
please contact Kacey Trotter:

CALL: 405.938.8353

E-MAIL: KTROTTER@QSCULINARY.COM

WEB: PEPPERONIGRILL.NET/CATER-INQUIRY

We look forward to working with you to make your special event a success in every way.