

PEPPER'S

FINE CATERING

THE PERFECT SUMMER CELEBRATION

Mouth-watering menus. Stunning presentations.



Graduations | Family Reunions | Anniversaries | Corporate BBQs | Post Wedding BBQs | Or Any Occasion

PEPPERSCATERING.com

508.393.6844

There's nothing quite like the taste of Summer. Especially when we're the ones serving it.

Here, you'll find a selection of unique tastes inspired by Summer itself, perfect for any indoor or outdoor venue.

From an authentic New England clam bake to an elegant Summer BBQ, we can work with you to create an event you and your guests will remember for years.

Just pick your favorite menu, customize it to create the perfect Summer spread, and get ready to enjoy the season like never before.

MENU SELECTIONS

QUESADILLA APPETIZER STATION

(25 PERSON MINIMUM, CHOOSE TWO TYPES TO ENJOY)

A fun presentation allowing your guests to watch the Quesadillas as they are griddled and guests top them with a variety of Homemade Dips and Sauces.

- ~ Avocado and Roasted Vegetable with Smoked Chipotle Pepper and Monterey Jack Cheese
- ~ Southwestern Duck and Black Bean
- ~ Prosciutto Fig Goat Cheese Quesadilla with Balsamic Fig Drizzle
- ~ Monterey Jack Cheese, Andouille Sausage and Roasted Fennel
- ~ Lobster with Spicy Cheese Spread and Grilled Serrano Avocado Relish
- ~ Grilled Chicken with Hazelnuts, Brie and Grilled Onion
- ~ Cajun Shrimp
- ~ Pulled Pork, Jack Cheese and Barbeque Sauce
- ~ Shaved Beef, Pesto, Roasted Pepper, Truffle Cheese Quesadilla with Balsamic Drizzle

Dips and Sauces include:

- ~ Smoked Corn Avocado Dip
- ~ Sour Cream and Salsa Fresca

\$7.50 per Guest

Prices include assorted paper goods.

Costs for on-site chefs, staff and off-site kitchen equipment are additional.

MENU SELECTIONS



GRILLED PIZZA APPETIZER

(25 PERSON MINIMUM, CHOOSE TWO TYPES TO ENJOY)

- ~ Buffalo Chicken Pizza with Frank's Red Hot Cayenne Pepper Sauce™, Blue Cheese, Red Onion and Celery
- ~ Sweet Italian Sausage Pizza with Plum Tomato, Mozzarella and Basil
- ~ Exotic Mushroom Truffle Pizza with Assorted Exotic Mushrooms, Imported Black Truffle Cheese and Baby Arugula
- ~ Grilled Garlic Shrimp Pizza with Plum Tomato, Goat Cheese, Cilantro and Extra Virgin Olive Oil
- ~ Garlic Clam and Fresh Herb Pizza Minced Clams, Minced Garlic, Olive Oil, Fresh Mozzarella and a Blend of Fresh Herbs
- ~ Ham Peach and Brie Pizza with Pickled Jalapenos and Honey Drizzle
- ~ Barbeque Pulled Pork Pizza with Caramelized Onion, Mushroom and Pepper Jack Cheese

\$7.25 per Guest

Prices include assorted paper goods.

Costs for on-site chefs, staff and off-site kitchen equipment are additional.

MENU SELECTIONS

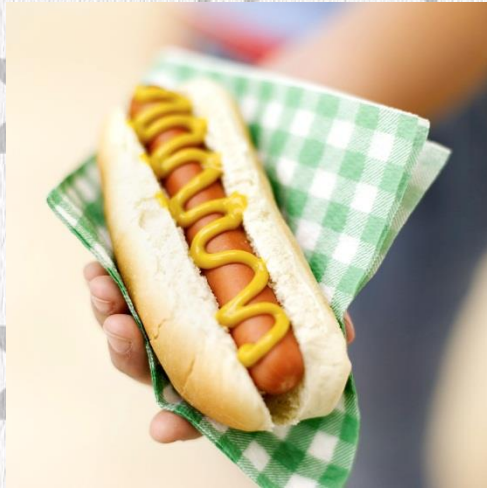
EASY SUMMER BUFFET

- ~ House-smoked "Low and Slow" Pulled Pork or Pulled Chicken Sandwiches with Caramelized Onions and Onion Rolls
- ~ Barbeque Baked Beans
- ~ Creamy Coleslaw
- ~ Miniature Jalapeno Cheddar Cornbread Muffins
- ~ Pickles
- ~ Cape Cod Potato Chips
- ~ Freshly Sliced Watermelon

\$15.95 per Guest



MENU SELECTIONS



SIMPLY SUMMER

- ~ Barbeque Bone-in Chicken (Substitute Murray's All Natural Boneless Breast of Chicken for \$3.00 Additional)
- ~ Quarter-pound Angus Beef Burgers with Buns (Garden Vegetable Burgers available upon request)
- ~ Kayem Natural Casing Hotdogs with Buns
- ~ Lettuce, Tomato, Red Onions
- ~ Assorted Cheeses
- ~ Ketchup, Mustard, Relish, Mayo, Diced Onions
- ~ Cape Cod Potato Chips
- ~ Steamed Sweet Buttered Corn on the Cob
- ~ Chopped Salad with two Dressings (Creamy and Vinaigrette)
- ~ Tri colored Tortellini Pasta Salad with Pesto, Tomato, Yellow Pepper and Mozzarella
- ~ Freshly Sliced Watermelon

No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$20.50	\$21.75
101 – 200	\$19.25	\$20.50
201 – 300	\$18.25	\$18.95
301 – 500	\$17.25	\$17.95
500 +	Call For Terrific Pricing	

Prices include assorted paper goods.

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MENU SELECTIONS



BACK YARD SUMMER

- ~ Infused Burgers with Bun choose 1 flavors:
 - Burger mixed with Smoked Brisket and Smoked Gouda
 - Burger mixed with Bacon and Blue Cheese
 - Burger mixed with Portobello Mushroom, Caramelized Onion & Cheddar
- ~ Grilled Italian Sausage with Peppers and Onions
- ~ Lettuce, Tomato and Sliced Onion Platter
- ~ Black and Tan BBQ Ketchup, Grain Mustard, Sriracha Aioli
- ~ Green Bean, Apple, Bacon & Broccoli Salad
- ~ Old Fashioned Potato Salad
- ~ Beer Battered Onion Rings

No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$19.00	\$19.75
101 – 200	\$17.95	\$18.75
201 – 300	\$17.50	\$17.75
301 – 500	\$16.95	\$17.25
500 +	Call For Terrific Pricing	

Prices include assorted paper goods.

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MENU SELECTIONS



SIZZLING TEXAS SUMMER BARBEQUE

- ~ House-smoked “Low and Slow” Beef Brisket with Jack Daniels Barbeque Sauce
- ~ Smoked Bone-In Chicken
(Boneless Murray’s Chicken Breast \$3.00 Up Charge)
- ~ House-smoked “Low and Slow” Barbeque Pulled Pork Sandwich with Caramelized Onion and Bun
- ~ Grilled Corn on the Cob with melted Chipotle Pepper Cilantro Butter
- ~ Creamy Traditional Cole Slaw with finely minced Jalapeno Peppers
- ~ Jalapeno Monterey Cheese Cornbread
- ~ Traditional Macaroni Salad
- ~ Grilled Watermelon Salad with Feta Cheese and Cucumber with a Citrus Vinaigrette

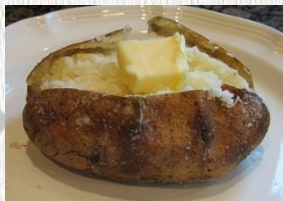
No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$21.50	\$22.50
101 – 200	\$20.50	\$21.50
201 – 300	\$19.25	\$20.25
301 – 500	\$18.25	\$18.95
500 +	Call For Terrific Pricing	

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MENU SELECTIONS

NEW ENGLAND SUMMER GRILL



- ~ New England Clam Chowder
- ~ One and a Quarter Pound Boiled Maine Lobster with Drawn Butter
- ~ 6 oz. Grilled CAB Coulet Cut Sirloin
- ~ Steamed Sweet Buttered Corn on the Cob
- ~ New England Baked Beans
- ~ Choice of One: Old Fashioned Potato Salad, Baked Potatoes, or Summer Vegetable Slaw
- ~ Kale Caesar Salad with Grilled Focaccia Croutons and Parmesan Crisps
- ~ Freshly Sliced Watermelon

No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$46.95	\$48.95
101 – 200	\$34.95	\$46.95
200+	Call For Terrific Pricing	

Add one of the following to enhance your New England Style Clambake

Steamed Clams	Market Price
Steamed Little Neck Clams	Market Price
Steamed Mussels in Guinness and Butter (1 lb/guest; 10 lb. minimum)	\$33.50/10 lbs
BBQ Boneless Murray's Breast of Chicken (4 oz)	\$5.50/person
Barbeque Bone-In Chicken	1 pc \$2.95/person 2 pc \$3.95/person 3 pc \$5.75/person

Prices include assorted paper goods.

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MENU SELECTIONS



SOUTHERN SUMMER

- ~ Field Green Salad with Stone Fruit and Citrus Vinaigrette
- ~ Buttermilk Fried Chicken
(Grilled Boneless Murray's Chicken Breast \$3.00 additional)
- ~ Rib Eye Steak with Blue Cheese Butter
- ~ Corn Pudding
- ~ Broccoli Cole Slaw
- ~ Mini Cheddar Biscuits
- ~ Freshly Sliced Watermelon

No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$25.75	\$26.95
101 – 200	\$24.50	\$25.75
201 – 300	\$22.75	\$24.50
301 – 500	\$21.50	\$23.50
500 +	Call For Terrific Pricing	

Prices include assorted paper goods.

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MENU SELECTIONS



TROPICAL SUMMER

- ~ Mixed Green Salad with Toasted Coconut, Green Onion, bacon, Toasted Almonds with a Pineapple Vinaigrette.
- ~ Fish Taco with Caribbean Slaw
- ~ Fresh Tropical Fruit Salad
- ~ Jamaican Jerk Chicken Kabobs Sweet Onion, Pineapple, Papaya & Red Pepper
- ~ Island Spice Brined Boneless Pork Loin with Margarita Rum Sauce
- ~ Grilled Sweet Potato Salad with a Lime Cumin Vinaigrette



No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$24.75	\$25.95
101 – 200	\$23.50	\$24.75
201 – 300	\$21.50	\$22.75
301 – 500	\$20.50	\$21.50
500 +	Call For Terrific Pricing	

Prices include assorted paper goods.

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MENU SELECTIONS

MENU SELECTION ENHANCEMENTS

Seafood

Raw Bar	Market Price
Grilled East Coast Oysters <i>(4 doz. minimum)</i>	\$20.50/doz
Grilled Prince Edward Island Mussels <i>(10 lb. minimum; feeds 18-20 people)</i>	\$35.75/10 lbs
Extra Lobster (1.25 lb)	Market Price
Steamed Soft Shell Clams	Market Price
Steamed Little Neck Clams	Market Price
Fried Clam Strips	Market Price
Steamed Mussels in Guinness and Butter <i>(10 lb. minimum; 1 lb/guest)</i>	\$33.50/10 lbs
Clam Fritters with Tabasco Tartar Sauce <i>(3 per person)</i>	\$6.00 sv.
Grilled Shrimp Skewer with Margarita Rum or Banana Lime Mopping Sauce <i>(4 Shrimp per skewer)</i>	\$11.75 sv.

Prices include assorted paper goods.

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MENU SELECTIONS

MENU SELECTION ENHANCEMENTS

Hot Dogs and Hamburgers

Angus Beef Burger with Roll	\$4.75 ea / 5 oz burger
Grilled Vegetarian Burger with Roll	\$6.00 ea
Kayem Natural Casing Hotdog with Roll	\$2.95 ea
Pearl All Beef Jumbo Hotdog with Roll	\$3.95 ea

Meats

Extra 6 oz Grilled CAB Coulet Cut Sirloin	\$10.75 ea
Cumin Brown Sugar Ancho Chili Rubbed Smoked Beef Brisket with Guinness Brown Sugar Barbeque Sauce	\$10.95 ea
Angus Beef Tenderloin Onion Kabob (6 oz)	\$12.95 ea
Sante Fe Chicken Kabobs with Onion, Pepper, Tomato marinated in Tomato Juice, Garlic and Cilantro with Salsa and Sour Cream (6 oz)	\$10.95 ea
Barbeque All Natural Beef Rib (20 guest minimum)	\$5.75 ea
BBQ Baby Back Ribs (Half rack-4 ribs; Full rack-8 ribs)	\$7.95 Half \$13.95 Full

Prices include assorted paper goods.

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MENU SELECTIONS

Priced per Guest

Deli selections include Mayonnaise, Mustard, Pickles, Lettuce, Tomato, Red Onion and sliced Cheddar and Swiss cheese.

Sliced Gourmet Deli Meat and Cheese Platter

Make your sandwiches on a variety of Fresh Breads with a full Chef's selection of meats and cheeses which may include: Roast Turkey, Roast Beef, Smoked Ham, Salami, or Mozzarella.

Cheeses may include Aged Cheddar, Swiss, Gruyere, Pepper Jack, Monterey Jack, or Havarti Dill

\$9.25 per Guest

FROM THE DELI

Specialty Sandwiches & Wraps Platter

Challenge the taste buds of your guests by choosing 5 different sandwiches from the following:
Served on an assortment of fresh breads.

- ~ Pesto Turkey Wrap, Dill Havarti, Lettuce, Tomato and Pesto Cream
- ~ Pepper's Roasted Turkey with Cranberry Mayonnaise
- ~ Apricot Almond Chicken Salad
- ~ Vegetarian Wrap, Baby Spinach, Tomato, Cucumber, Avocado, Lettuce and Herb Mayonnaise
- ~ Tuscan Antipasto Wrap, Salami, Ham, Provolone, Artichoke Hearts, Roast Red Peppers, Boursin Cheese
- ~ Grilled Chicken Caesar Wrap with Romaine Lettuce, Parmesan Cheese and a Robust Caesar Dressing
- ~ Asian Chicken Salad Wrap with Black Sesame Seeds, Hoisin Sauce, Matchstick Vegetables, and Boston Bibb Lettuce in a Tortilla Wrap
- ~ Black Angus Sirloin Roast Beef with a Horseradish Mayonnaise
- ~ Hillshire Baked Ham with Swiss Cheese, Pomeroy Honey Spread
- ~ White Albacore Tuna
- ~ Tarragon Chicken Salad
- ~ Perdue Smoked Turkey

(1 sandwich per guest)

\$8.25 per Guest

Five Foot Italian Antipasto Hero

A Robust combination of Salami, Ham, Mozzarella, Provolone, Artichoke Hearts, Roasted Red Peppers, Lettuce and Savory Italian Dressing.

\$128.95 (serves 25-30 people)

Prices include assorted paper goods.

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MENU SELECTIONS



DESSERTS

Priced per Guest

Shortcake on Scone with Chantilly Cream

- ~Traditional Strawberry
- ~Tropical: Strawberries, Pineapple and Toasted Coconut
- ~Chocolate Lovers: Strawberries, nuts, Chocolate chips

Choose one flavor \$5.80sv

Seasonal Fruit Trifle \$5.80 sv

Cobblers with Chantilly Cream

- Peach
- Mixed Berry
- Strawberry / Rhubarb
- Full Pan (serves 55) \$64.00 ea
- Half Pan (serves 35) \$43.00 ea

Any cobbler can be made into a pie

Assorted Large Cookies \$2.65 ea

Just Brownies:

Frosted and Blondies \$3.25 ea

Just Fruit Bars:

Raspberry Almond, Lemon, Cherry Date
Apple Crumble \$3.25 ea

Ice Cream Sundae Bar

Gourmet Chocolate & Vanilla ice cream or
Frozen Yogurt with:

- ~ Hot Fudge
- ~ Fresh Strawberry Sauce
- ~ Homemade Whipped Cream
- ~ Oreo Cookie Pieces
- ~ M&M's
- ~ Reese's Pieces
- ~ Chopped Walnuts
- ~ Rainbow Jimmies
- ~ Maraschino Cherries

\$7.45 sv

Fresh Fruit Salad

An array of Fresh Seasonal Fruits \$4.25 sv

MENU SELECTIONS



SPECIAL OCCASION CAKES

We present our finest cakes for your special occasion or any celebration you may have in mind!

Birthday | Anniversary | Shower | Christening | Graduation

Chocolate Chai Layers of Chocolate and Double Vanilla Cake with Chocolate Ganache and Chai Mousse

Pink Lemonade Layers of Pink Lemonade Cake filled with Lemon Curd

Cranberry Orange Tender Orange cake brushed with Grand Marnier and filled with Cranberry-Orange Compote and Mascarpone

Green Tea Green Tea and White Cake layers filled with Milk Chocolate and Toffee Buttercream

Chocolate Cannoli Devil's Food Cake with traditional Ricotta Chip filling with Cannoli Pieces

Raspberry Delight White Cake layered with alternating Lemon and Raspberry Mousse

Peach Almond Dacquoise Roasted peaches with layered almond cake, mascarpone Chantilly cream and a crunchy almond dacquoise

Salted Caramel Devil's Food Cake Dense Devil's Food layers filled with Salted Caramel

Pistachio Cake Pistachio-flavored Cake with Bittersweet Ganache & White Chocolate Rum Mousse

Mocha Fleck Mocha and Chocolate Fleck Cake filled with Mocha Chocolate Buttercream

Chocolate Raspberry Fudge Devil's Food Cake layered with tart fresh Raspberries & Vanilla Buttercream

Lavender Pear White Cake layered with sweet pears soaked in a light lavender syrup

Fruit & Cream Cake layers brushed with Syrup and filled with your choice of:

~Roasted Apples & Cinnamon Cream

~Roasted Peaches with Caramel & Mascarpone Cream

~Roasted Cherries & Chocolate Rum Pastry Cream

~Roasted Pineapple & Coconut Pastry Cream

CAKE PRICING

8" cake (serves 8-14)	\$40.00
10" cake (serves 12-16)	\$50.00
12" cake (serves 30-50)	\$90.00
Quarter sheet – double layers (serves 16-35)	\$60.00
Half sheet – double layer (serves 50-75)	\$123.00
Full sheet – double layer (serves 75-100)	\$240.00

Available at Additional Charge: ~ Fresh Fruit ~Logo ~Sculpted Cakes ~Tiered Cakes ~Gluten Free Cake Available

MENU SELECTIONS



BEVERAGES

Beverages

Ice Tea, Lemonade or Arnold Palmers

\$2.75 per serving

Smoothie / Blender Drink Station

Great fun for all ages

Strawberry Margarita, Lemon Lime Margarita, Pina Colada and more.

Frozen or on the rocks.

With or without alcohol and served with a fruit garnish.

*\$4.95 per serving *requires service staff ; alcohol not included*

Regular & Decaf Coffees and Teas

Available by the air pot - each pot serves 10-12 cups

Cups, sugars, cream, stirrers and napkins included.

Peet's Gourmet Coffee

\$17.95/pot

Assorted teas and hot tea water

\$11.95/pot

FOR YOUR INFORMATION

We provide numerous other menu styles for the corporate market, weddings, Bar/Bat Mitzvah's, semi-formal to black tie events and holidays. If you do not find what you are looking for, please contact one of our event coordinators to help customize the menu and accompanying services you desire for your event or function.

Pricing

All food and beverage prices are subject to a 6.25% Massachusetts tax and a 7% administration fee. Management reserves the right to change prices at any time; however, we will notify you before doing so.

Pick-up & Delivery Orders

Most items listed are available for both pick-up and/or delivery service with some having minimum order requirements. All pick-up orders will be artfully garnished and ready to serve on your choice of either real platters or superior quality plastic ware at a cost of \$3.50 or \$5.00 respectively per platter.

Upscale Plastic & China

We offer various upscale plastic and paper goods that are reasonable priced. We also offer two selections of china including a traditional white and contemporary clear. Each includes flatware and glassware for the guest tables and is priced according to your party's needs. We may access a variety of elegant settings from various vendors should our selections not meet your desires.

Linen & Displays

Our event coordinators are skilled at turning your event from the everyday to something spectacular! Let us help you arrange the perfect linen colors, floral arrangements and decorative pieces to help set the mood of your gathering.

Service Staff

Please consult with your event coordinator for specific information regarding staffing your event with service and culinary personnel. Staffing for events is charged on an hourly basis for actual hours worked including event set-up and breakdown.

Off-Site Kitchen Equipment

Includes all buffet tables, food service equipment, serving utensils and a grill (for staffed events only).



PEPPER'S

FINE CATERING

Pepper's Fine Foods Catering is a full service catering company offering catering services for private, social, family and corporate events from casual to formal.

Please call us at 508-393-6844 or visit our website at
pepperscatering.com

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prices are subject to change with market conditions and seasonal availability.

Pepper's culinary staff is proud to use only Born Free® Certified humanly raised chickens, cage free, all natural eggs.

Pepper's is not a nut free or gluten free facility, but we will accommodate any allergy requests to the best of our ability.