

# 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

*\$5.95 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

*\$6.75 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

*\$13.95 per Guest*



## MENU SELECTIONS



## BACK YARD SUMMER

- ~ Stuffed Burgers with Bun choose 1 flavors:
  - Burger stuffed with Smoked Brisket and Smoked Gouda
  - Burger stuffed with Bacon and Blue Cheese
  - Burger stuffed with Portobello Mushroom, Caramelized Onion & Cheddar
- (Choose a second flavored stuffed burger for \$2.00 additional)
- ~ 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	\$17.25	\$17.95
101 – 200	\$16.75	\$17.50
201 – 300	\$16.25	\$16.50
301 – 500	\$15.75	\$16.00
500 +	Call For Terrific Pricing	

*Prices include assorted paper goods.*

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

## MENU SELECTIONS

# SIMPLY SUMMER



- ~ Barbeque Bone-in Chicken (Substitute Boneless Breast of Chicken for \$1.95 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	\$18.95	\$19.95
101 – 200	\$17.95	\$18.95
201 – 300	\$16.95	\$17.75
301 – 500	\$15.95	\$16.75
500 +	Call For Terrific Pricing	

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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 Chicken Breast \$1.95 Additional)
- ~ 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

No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$19.95	\$20.95
101 – 200	\$18.95	\$19.95
201 – 300	\$17.95	\$18.75
301 – 500	\$16.95	\$17.75
500 +	Call For Terrific Pricing	

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## MENU SELECTIONS



## TROPICAL SUMMER

- ~ Mixed Green Salad with Toasted Coconut, Green Onion, bacon, Toasted Almonds with a Pineapple Vinaigrette.
- ~ Crisp Fish Taco with Caribbean Slaw
- ~ 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	\$22.95	\$23.95
101 – 200	\$21.95	\$22.95
201 – 300	\$19.95	\$20.95
301 – 500	\$18.95	\$19.95
500 +	Call For Terrific Pricing	

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## MENU SELECTIONS



# SOUTHERN SUMMER

- ~ Field Green Salad with Stone Fruit and Citrus Vinaigrette
- ~ Buttermilk Fried Chicken  
(Grilled Boneless Chicken Breast \$1.95 additional)
- ~ Rib Eye Steak with Blue Cheese Butter
- ~ Corn Pudding
- ~ Broccoli Cole Slaw
- ~ Mini Cheddar Biscuits
- ~ Freshly Sliced Watermelon

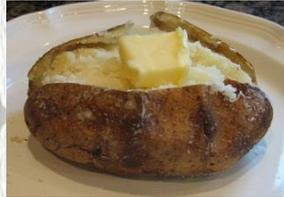
No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$23.95	\$24.95
101 – 200	\$22.95	\$23.95
201 – 300	\$20.95	\$22.95
301 – 500	\$19.95	\$21.95
500 +	Call For Terrific Pricing	

*Prices include assorted paper goods.*

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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 New York Sirloin Steak
- ~ Steamed Sweet Buttered Corn on the Cob
- ~ New England Baked Beans
- ~ Choice of One: Red Bliss Potato Salad, Baked Potatoes, or Summer Vegetable Slaw
- ~ Chopped Green Salad & Vegetables with two Dressings (Creamy and Vinaigrette)
- ~ Freshly Sliced Watermelon

No. of Guests	Pricing per guest (Mon – Fri)	Pricing per guest (Sat – Sun, & Holidays)
20 – 100	\$35.95	\$36.95
101 – 200	\$33.95	\$34.95
201 – 300	\$31.95	\$32.95
301 – 500	\$29.95	\$30.95
500 +	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 <i>(1 lb/guest; 10 lb. minimum)</i>	\$33.50/10 lbs
Barbeque Boneless Breast of Chicken (4 oz)	\$4.25/person
Barbeque Bone-In Chicken	1 pc \$2.20/person 2 pc \$3.50/person 3 pc \$5.25/person

*Prices include assorted paper goods.*

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

## MENU SELECTIONS

# MENU SELECTION ENHANCEMENTS

## FOR EMBELLISHMENT OF ENCLOSED PACKAGES

### Seafood

Raw Bar	Market Price
Grilled East Coast Oysters (4 doz. minimum)	\$18.95/doz
Grilled Prince Edward Island Mussels (10 lb. minimum; feeds 18-20 people)	\$32.50/10 lbs
Extra Lobster (1.25 lb)	Market Price
Steamed Soft Shell Clams	Market Price
Steamed Little Neck Clams	Market Price
Steamed Mussels in Guinness and Butter (10 lb. minimum; 1 lb/guest)	\$32.50/10 lbs
Clam Fritters with Tabasco Tartar Sauce (3 per person)	\$4.10 ea
Grilled Shrimp Skewer with Margarita Rum or Banana Lime Mopping Sauce (4 Shrimp per skewer)	\$10.95 ea

*Prices include assorted paper goods.*

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

## MENU SELECTIONS

# MENU SELECTION ENHANCEMENTS

## FOR EMBELLISHMENT OF ENCLOSED PACKAGES

### Hot Dogs and Hamburgers

Angus Beef Burger with Roll	\$3.95/5 oz
Grilled Vegetarian Burger with Roll	\$3.95 ea
Kayem Natural Casing Hotdog with Roll	\$2.75 ea
Pearl All Beef Jumbo Hotdog with Roll	\$3.75 ea

### Meats

6 oz Angus New York Sirloin Steak	\$8.95 ea
10oz Angus New York Sirloin Steak	\$12.00 ea
Cumin Brown Sugar Ancho Chili Rubbed Smoked Beef Brisket with Guinness Brown Sugar Barbeque Sauce	\$8.50 ea
Angus Beef Tenderloin Onion Kabob (6 oz)	\$7.95 ea
Sante Fe Chicken Kabobs with Onion, Pepper, Tomato marinated in Tomato Juice, Garlic and Cilantro with Salsa and Sour Cream (6 oz)	\$7.95 ea
Barbeque All Natural Beef Rib (20 guest minimum)	\$4.50 ea
BBQ Baby Back Ribs (Half rack-4 ribs; Full rack-8 ribs)	\$6.95 Half \$12.95 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.*

### **Assorted Sandwich Platter**

Chef's Choice may include a variety of: Roast Turkey, Roast Beef, Smoked Ham, Tuna Salad, Chicken Salad or Grilled Vegetables on Fresh White, Wheat or Rye Breads

*\$7.15 per Guest*

### **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

*\$7.25 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)*

*\$7.25 per Guest*

### **Five Foot Italian Antipasto Hero**

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

*\$150.00 (serves 25-30 people)*

*Prices include assorted paper goods.*

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

## MENU SELECTIONS



## DESSERTS

### *Priced per Guest*

Strawberry Peach Shortcake on Biscuit	\$5.45 sv
Seasonal Fruit Trifle	\$5.25 sv
Peach Cobbler	
Full Pan	\$70.00 ea
Half Pan	\$45.00 ea
Assorted Large Cookies	\$2.35 ea
Just Brownies: Frosted, Traditional, Blondies, Tiger	\$2.65 ea
Just Fruit Bars: Raspberry, Lemon, Apple Crumble	\$2.65 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

\$6.95 sv

### **Fresh Fruit Salad**

An array of Fresh Seasonal Fruits

\$3.95 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**

All our cake prices include basic piping, and inscription.

Cakes are frosted with Vanilla, Chocolate or flavored Swiss Meringue Butter Cream.

Vanilla, Chocolate, White or Marble.

**Moist cake layers with your choice of filling:**

- ~ Vanilla, Chocolate or Mocha Mousse
- ~ Flavored Butter Creams
- ~ Fruit Preserves
- ~ Lemon or Raspberry Bavarian

**Available at an Additional Charge:**

- ~ Fresh Fruit
- ~ Logo
- ~ Sculpted
- ~ Stacked Cakes

### CAKE PRICING

8" cake (serves 8-14)	\$26.00
10" cake (serves 12-16)	\$35.00
12" cake (serves 30-50)	\$70.00
Quarter sheet – double layers (serves 16-35)	\$55.00
Half sheet – double layer (serves 50-75)	\$100.00
Full sheet – double layer (serves 75-100)	\$185.00

*Please contact us if you would like our full baker menu to see additional cake options.*

## MENU SELECTIONS



## BEVERAGES

### **Beverages**

Ice Tea, Lemonade or Arnold Palmers

*\$2.50 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.

*\$3.95 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**

*\$15.95/pot*

### **Assorted teas and hot tea water**

*\$10.95/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 14% 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](http://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.*