

PEPPER'S

FINE CATERING

THE PERFECT HOLIDAY CELEBRATION

Mouth-watering menus. Stunning presentations.



Entertaining | Corporate Celebrations | Holiday Galas | New Year Celebrations

PEPPERSCATERING.com

508.393.6844



CELEBRATE YOUR HOLIDAY

From our handcrafted hors d'oeuvres, chef active stations and packaged menu offerings to our decadent dessert presentations, we offer a perfect variety for your holiday gathering.

Pepper's Style and Design team is here to assist you with your holiday décor, creating distinctive florals and dazzling displays to make your party come alive!

Our ever attentive service staff will exceed your expectations and allow you to relax and enjoy your guests.

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

LET PEPPER'S STYLE & DESIGN DEPARTMENT make your holiday event shine

WITH OUR VARIETY OF OFFERINGS...
FLORAL ARRANGEMENTS
CREATIVE CENTERPIECES
MENUS
PLACE CARDS
EDIBLE FAVORS WITH CUSTOM LABELS
CUSTOM BUILT FOCAL DISPLAYS
SEASONAL RENTAL ITEMS
AND MUCH MORE!



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HORS D'OEUVRES

All hors d'oeuvres are handmade by our chefs and presented on a variety of designer trays that suit the occasion and setting. **Pricing is per piece**

Vegetarian

Vegetable Cubano grilled vegetables, gruyere, pickle, spicy mustard	2.50
Warm Figs with Stilton white balsamic, vanilla bean glaze served on a spoon GF	2.95
Chèvre Tartlets arugula, pesto, roasted tomato, olive tapenade	2.50
Gougères delicate Gruyere cheese puff, hint of nutmeg	2.10
Handcrafted Tater Tot sun-dried tomato studded melted cheddar GF	2.25
Truffle Wild Mushroom Bisque Shooter crème fraiche, thyme GF	2.95
Porcini Mushroom Pate pecans, whole grain crostini	2.25
Butternut Sage Risotto Cake nutmeg aioli	2.35
Sweet Potato Frites sea salt, cracked pepper in a paper cone GF	2.75
Parmesan Crisp roasted pear, mascarpone, arugula, local honey GF	2.50
Butternut Squash Soup cinnamon crème fraiche GF	2.75

Poultry

Chicken BLT on a black pepper edible spoon	2.35
Ginger Rubbed Chicken on Pappadam Crisp roasted pear, orange confit GF	2.50
Gordita shredded chicken, salsa fresca, cotija cheese	2.45
Chicken Marsala Flatbread Pizza mushrooms, onion, Marsala wine	2.35
Roasted Lemon Sage Chicken Pop roasted garlic aioli GF	2.95
Warm Duck Confit French baguette, currant, ginger, raisin Cumberland sauce, onion marmalade	2.50
Roast Duck and Fig Salad Phyllo Cup warm gorgonzola	2.50
Seared Duck Breast wild rice pancake, sour cherry chutney	2.75

Lamb

Lamb Meatball garam masala, cumin, yogurt drizzle, shallot heirloom tomato sauce	2.75
Baby Lamb Lollipops mint verde GF	4.40
Lamb Pizzette cumin, garam masala, fried mint	2.45

GF = GLUTEN FREE



HORS D'OEUVRES

All hors d'oeuvres are handmade by our chefs and presented on a variety of designer trays that suit the occasion and setting. **Pricing is per piece**

Beef

Roasted Beef Tenderloin Spoon truffle mashed potato, demi-glace GF	2.95
Mini Beef Wellington merlot dipping sauce	3.25
Pepper Crusted Tenderloin grilled garlic crostini, horseradish cream	2.75
Cambodian Lemongrass Beef Skewer kiwi, lime zest, chili, micro cilantro GF	2.45
Roast Tenderloin "Po Boy" roasted garlic aioli, arugula, crisp shallot	2.65
Short Rib Corn Bite scallion, chipotle aioli	2.45

Pork

Spicy Hog Bite andouille sausage wrapped in pastry, sweet mustard chutney	2.40
Pig "Newton" Slider pulled pork, fig, sweet Hawaiian bread	2.50
Bourbon Molasses Ham on Mini Pecan Scone brie, grain mustard, cranberry relish	2.50
Candied Bacon Plank GF	2.70

Seafood

Bacon Wrapped Fenugreek Roasted Scallop water chestnut, warm maple dip GF	2.75
Sesame Crusted Tuna on Wonton wasabi aioli, sweet chili relish	2.95
Fresh Lobster BLT on an edible spoon	3.75
Fish and Chips malted vinegar or tartar sauce in paper cone	2.95
Fresh Lobster Roll mini pretzel roll	3.75
Mini Maine Crab Cake caper remoulade sauce	4.25
Gulf Shrimp Shooter smoked Worcestershire cocktail sauce GF	2.95
Smoked Whiskey Cured Salmon on Blini roasted golden beet, crème fraiche	2.45

GF = GLUTEN FREE



ARTISANAL HORS D'OEUVRES PRESENTATIONS

New England Farmhouse Cheese Board

Our holiday season cheese selection features local cheese artisans such as Shy Brothers, Robinson Farm, Smith's Farm and Crystal Brook Farm. Includes chef's selection of gourmet crackers, croustades, assorted candied nuts, fresh seasonal fruit, dried fruit, jam or chutney.

7.95 per guest

Tuscan Antipasto Bar

Oven roasted tomatoes, fresh marinated buffalo mozzarella, roasted peppers, long stemmed marinated artichokes, roasted fennel, olives, prosciutto di parma, sopressata, provolone, Capicola, grilled focaccia, bruschetta

8.95 per guest

Pepper's Goat Cheese Torte

Fresh goat cheese between layers of pesto, sun dried tomato and pine nuts. Served with assorted crackers (*serves 10-15*)

25.60 each

Pepper's Cranberry Goat Cheese Torte

Fresh goat cheese between layers of plump sun-dried cranberries, candied orange peel and toasted walnuts. Served with assorted crackers (*serves 10-15*)

26.50 each

Smoked Salmon Display

Homemade bagel crisps, black bread, chive crème fraiche, capers, red onion, fresh lemon

9.95 per guest

ARTISANAL HORS D'OEUVRES PRESENTATIONS



Hot Artichoke, Parmesan and Spinach Dip

Served with savory pita and bagel chips

3.25 per guest

Baked Brie

Fresh brie wedge wrapped in Pastry with Apple Cranberry Compote.
Served with French baguettes (*serves 15-20*)

29.95 each

Pretzel Bar

Locally made assorted pretzels to include sticks, traditional style twists & pretzel bites with cheddar ale fondue, buffalo cream cheese dip and assorted mustards
cheddar ale fondue

7.95 per guest

Holiday Mascarpone Torte

Holiday wreath terrine of mascarpone, basil and sun-dried tomatoes. Served with bruschetta garnished with grapes, berries and mixed nuts (*serves 20-25*)

29.95 each

ARTISANAL HORS D'OEUVRES PRESENTATIONS



Hand Carved Meats

Rosemary and Juniper Brined Pork Tenderloin
Angus Beef Tenderloin, Fresh Herb Rub
Apple Cider Brined Chicken Tenderloin

Roasted meats served slightly chilled with apple raisin compote, cranberry pear chutney, horseradish cream, tarragon Dijon mustard and mini assorted rolls.

14.25 *per guest*



Mac & Cheese Presentation

Buffalo Chicken, Local Blue Cheese, Celery Dust
Lobster, Truffle Pecorino, Fennel Pollen
Pulled Pork, Caramelized Onion
Bacon, Tomato, Cheddar

Served in demitasse cups

4.25 *for single flavor*

5.25 *for lobster flavor*

6.75 *2 choices, per guest*

7.75 *2 choices per guest, including lobster*

MENU SELECTIONS



CHEFS IN ACTION

Pasta Station

Braised Short Rib Ravioli with Crème Brulee Beurre Blanc
Pumpkin Agnolotti Maple Brown Butter Sauce with Crispy Sage Leaf Garnish
Wild Mushroom Risotto with Roasted Shallot and Garlic

Station accompanied with grated parmesan cheese and fresh herbs

9.95 *per guest*
8.95 *per guest*
8.95 *per guest*

Flatbread Pizza Station

Choice of 2 flatbread flavors:

Sausage, Spicy Tomato, Fontina
Fig, Prosciutto, Asiago
Chicken Marsala

Butternut Squash Puree, Béchamel, Roasted Pears
Margherita

8.95 *3 pieces per guest*

Grilled Cheese and Warm Soup Presentation

Choice of Tomato Bisque, Forest Mushroom Bisque or Butternut Bisque

Choice of 2 grilled cheese flavors:

Local Brie, Granny Smith Apple and Raspberry Preserve
Vermont Cheddar, Bacon and Tomato
Triple Cheese – Cheddar, Muenster and Swiss
Short Rib, Caramelized Onion and Smoked Mozzarella

8.95 *per guest*

MENU SELECTIONS



CHEFS IN ACTION

Dim Sum Station

Pan Fried Pork Dumplings, Steamed Vegetable Dumplings, Steamed Edamame Dumplings, Shrimp Shumai, Sesame Soba Noodles with Matchstick Vegetables served with Ginger Soy, Pickled Ginger and Wasabi served in takeout boxes with chop sticks

13.95 per guest



Carving Station

(Due to the variations on weights of each of the above ingredients, our Event Specialists will suggest roast combinations that work best for the quantity of guests for your event to arrive at a cost per person)

Station pricing includes rolls and accompanying sauces

Rosemary Crusted Tenderloin of Beef with Bordelaise

Roast Sirloin of Beef with Mushroom Demi Glace

Statler Turkey Breast, Cranberry Pear Chutney and Sage Gravy

Coffee Crusted Murray's Chicken Breast, Apple Cognac Crema

Pork Tenderloin with Warm Apple Compote

Spiral-cut Honey Baked Ham with Cranberry Pear Chutney, Tarragon Mayonnaise and Whole Grain Mustard or served hot with Bourbon Glaze

Suggested accompaniments to enhance stations:

White Sweet Potato Puree

Cauliflower Cheddar Gratin

Truffle Mashed Yukon Potato

Brussels Sprouts, Bacon and Apple

Cranberry Glazed Baby Carrots with Tops

MENU SELECTIONS



2015 HOLIDAY ENTERTAINING MENUS WINTER WARMER HORS D'OEUVRES MENU PACKAGES

MINIMUM 30 GUESTS *STAFF AND RENTALS ARE ADDITIONAL

#1 Hors d'oeuvres Menu - menu accommodates a 2 hour cocktail party with 8 pieces of passed hors d'oeuvres and the New England Farmhouse Cheese Presentation

Candied Bacon Plank **GF**

Mini Lobster Pretzel Roll

Roasted Tenderloin Spoon, Truffle
Mashed Potato, Demi-glacé **GF**

Roast Duck and Fig Salad Phyllo Cup,
Warm Gorgonzola

Gulf Shrimp Shooter, Smoked
Worcestershire Cocktail Sauce **GF**

Butternut Sage Risotto Cake, Nutmeg
Aioli

Chicken Marsala Flatbread Pizza

Parmesan Crisp, Roast Pear,
Mascarpone, Arugula, Local Honey **GF**

Stationary Offering-New England Farmhouse Cheese Presentation

Peppers has enjoyed promoting & playing a small role in the evolution of great Massachusetts and New England cheeses over the past 27 years and we couldn't be more excited by the growing collection of award winning cheese makers.

We'll be offering selections from Shy Brothers, Robinson Farm, Smiths Farm, Crystal Brook Farm, Great Hill and numerous others this Holiday season for your enjoyment.

Our holiday season cheese displays will include a selection of crackers, baguette slices, candied nuts, local honey, fresh and dried fruit.

32.95 per guest

MENU SELECTIONS



#2 Hors d'oeuvres Menu- *menu accommodates a 2 hour cocktail party with 8 pieces of passed hors d'oeuvres and the Gourmet Pretzel Bar*

Truffle Mushroom Bisque in Demi Tasse Cup

Vegetable Cubano Pannini

Maple Roasted Scallops wrapped in Bacon, Water Chestnuts, Warm Maple Dip **GF**

Miniature Beef Wellington, Merlot Dip

Gougere: Delicate Robinson's Farm Cheese Puff

Smoked Whiskey Cured Salmon, Blini, Pickled Golden Beet, Crème Fraiche

Roast Chicken BLT on Cracked Pepper Spoon

Homemade Tater Tots, Sun-dried Tomato Studded Melted Cheddar

Stationary Offering- Gourmet Pretzel Bar

30.95 per guest



#3 Hors d'oeuvres Menu- *menu accommodates a 2 hour cocktail party with 8 pieces of passed hors d'oeuvres and The Tuscan Antipasto Bar*

Roasted Lemon Sage Chicken Pop, Roasted Garlic Aioli

Cambodian Beef Lemongrass Skewer Kiwi, Lime Zest, Chili with Micro Cilantro **GF**

Wild Mushroom and Gruyere Phyllo Pastry

Parmesan Crisp, Roasted Pear, Mascarpone, Arugula, Local Honey **GF**

Smoked Whiskey Cured Salmon, Blini, Pickled Golden Beet, Crème Fraiche

Short Rib Corn Bite, Scallion, Chipotle Aioli

Candied Bacon Plank **GF**

Homemade Tater Tots, Sun-dried Tomato Studded Cheddar

Stationary Offering- Tuscan Antipasto Bar

26.95 per guest



MENU SELECTIONS



HOLIDAY MENU PACKAGES MINIMUM 30 GUESTS

Premier Holiday

Passed Hors D'oeuvres; 5 bites per guest

Shrimp Shooter Smoked Worcestershire
Cocktail Sauce **GF**

Roasted Lemon Sage Chicken Pop
roasted garlic aioli **GF**

Seared Duck on Wild Rice Pancake with
Sour Cherry Chutney

Baked Fig with Stilton and Maple **GF**

Pecan Scone with Bourbon Molasses
Ham, Mustard, Brie and Candied
Cranberry

Stationary Table Presentation-With croustades and crackers

Holiday Mascarpone Wreath
Torte

Brie Wheel topped with Sweet Spicy
Caramelized Pecans and Dried Cranberries

Salad

Roasted Butternut Squash, Golden Raisins, Toasted Hazelnut, Ricotta Insulata and Field Greens
with Pomegranate Vinaigrette

Carving Station

Rosemary-crusting Angus Tenderloin of Beef with Horseradish Cream and Bordelaise

Turkey Tenderloin with Apple Cognac Crema

Fresh Baked Rolls

Premier Holiday

44.95

per guest

MENU SELECTIONS



HOLIDAY MENU PACKAGES

Preferred Holiday

Passed Hors D'oeuvres; 5 bites per guest

Pepper Crusted Beef Tenderloin with Horseradish Cream on Roasted Garlic Crostini

Lobster BLT on a Black Pepper Cracker Spoon

Parmesan Crisp, Roasted Pear, Mascarpone, Arugula, Local Honey **GF**

Buffet

Baby Spinach, Frisée and Endive Salad with Spiced Walnuts, Dried Cranberries and Shaved Asiago with Cranberry Vinaigrette

Buttermilk Horseradish Mashed Yukon Gold Potatoes

Roasted Rainbow Cauliflower & Brussel Sprouts

English-style Braised Boneless Short Ribs with Merlot Demi Glace

Fresh Baked Rolls

Roasted Lemon Sage Chicken Pop with Roasted Garlic Aioli **GF**

Italian Chèvre Tart with Arugula Pesto, Sun dried Tomato and Olive Tapenade

Mushroom Gruyere Phyllo Pastry

Preferred Holiday

42.95

per guest

MENU SELECTIONS



HOLIDAY MENU PACKAGES

Tastefully Simple Holiday

Stationary Table Presentation

Festive Vegetable & Dip Display **GF** – *Choose 3 of the following*

French Onion

Garden Vegetable

Bacon Scallion

Artichoke Parmesan

Sun dried Tomato and Smoked Mozzarella

Hummus

Moroccan Carrot

Hot Artichoke & Parmesan Spinach Dip with Pita Chips

Buffet

Farm Fresh Garden Salad with two dressings

Free Range Chicken Scaloppini with Lemon Parsley Gremolata

Butternut Squash Lasagna

Wild Rice with Dried Cranberries

Braised Brussel Sprouts

Rolls and Sweet Cream Butter

Tastefully Simple

Per Guest

30.95

MENU SELECTIONS



DESSERTS

Bûche de Noël

(Each cake is textured to look like a real log and decorated with Meringue mushrooms, holly and berries)

Black Bûche de Noël

Thin layers of Chocolate Cake filled with Chocolate Mousse and topped with Dark Chocolate Buttercream

White Bûche de Noël

Thin layers of Vanilla Sponge filled with Vanilla Mousse and topped with White Buttercream

75.00 each (serves 20)

Holiday Whole Cakes & Cheesecakes

Holiday Spice Cake with Eggnog Buttercream
German Black Forest Cake with Rich Cream and Cherries
Peppermint Chocolate Bundt Cake
Pumpkin Cognac Cheesecake
Gingerbread Cheesecake
Cranberry Eggnog Cheesecake

Cake size: 8" round (serves 10-12)

Cheesecake size: 10" round (serves 16-20)

43.00 each

Candy Tray

An assortment of the following sweet treats:
Pâte de Fruits, Dark Chocolate Truffles,
White Chocolate Truffles, Peppermint Patties and
a variety of White and Dark Chocolate Bark

4.80 per guest (2 pieces)

DESSERTS

Holiday Dessert Table

A rich selection of Pepper's Handmade Holiday Cookies, Seasonal Mini Sweets, Fruit Bars, Assorted Fudge, Holiday Cake Pops, Small-bite Mousse Cups and Seasonal Mini Tartlets (30 person minimum)

8.95 per guest (4 pieces)

Holiday Cookies

A delightful variety of freshly made Holiday Cookies that may include Eggnog Melt-aways, Hazelnut Raspberry Thumbprints, Gingerbread Cookie Cutouts or Flavored Biscotti (3 dozen minimum)

4.50 per guest (2 pieces)

Holiday Pies

Traditional Apple
Chocolate Pecan Pie
Cranberry Apple Pie
Pumpkin Spice Pie
Dark Chocolate Cream Pie

26.00 per pie (serves 10-12)

Holiday Sundae

Peppermint Stick Ice Cream topped with Vanilla Rum Sauce and Hot Fudge, Fresh Whipped Cream, Bits of Peppermint Stick and Chocolate Candies
(Old fashioned sundae bowl and spoon available for an additional \$1.50)

6.50 per guest

Holiday Favors

Holiday Cookies

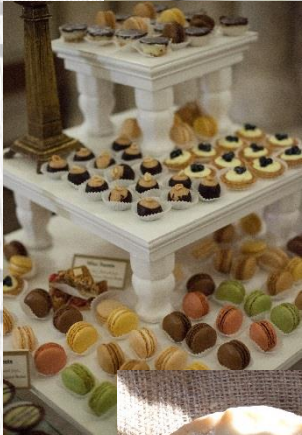
We offer decorated Holiday Cookies, individually packaged in cello bag tied with a ribbon. *Minimum order 1 Dozen*
May be boxed for additional \$2.00 as shown

4.50 per cookie

Decadent Chocolate and Truffle Duo

Chef's choice of signature Chocolate and Truffle duo, boxed with ribbon

5.95 per box of 2



MENU SELECTIONS



SPECIALTY BEVERAGES

Santa's Milk and Cookie Bar

Relive your childhood with this cookie station! Ice cold milk provided in an array of flavors with a variety of fresh baked in-house cookies: Chocolate Chip, Peanut Butter, Double Chocolate Chunk and much more.

4.50 per guest (2 cookies & milk)

Hot Chocolate and Java Bar

Offer your guests Peet's Coffee's and White or Dark Hot Chocolate with Peppermint. Add fun toppings such as Chocolate Shavings, Cinnamon Powder, Marshmallows, Peppermint Sticks or Fresh Whipped Cream.

4.95 per guest (6oz serving)

Java and Tea bar

Peet's Coffee and Assorted Teas served with Fresh Whipped Cream and a variety of your favorite holiday Candy Canes and Chocolate Shavings.

3.95 per guest

Holiday Beverage Station

Hot Mulled Cider, Cinnamon Dusted Egg Nog and Old English Wassail, garnished with Cinnamon Sticks to add a memorable touch to your celebration.

5.50 per guest

A la Carte- Poultry and Meats

Sauces and Condiments available A la carte

Fresh Turkeys Seasoned (dry-brine) and Ready to Cook

With House made Turkey Gravy

12 to 14 lb. Turkey

85.00 (serves 8-10)

18 to 20 lb. Turkey

105.00 (serves 14-18)

We can cook and debone your turkey so that you can easily heat, platter and serve

50.00 per turkey

Whole Trimmed Choice Beef Tenderloin with Herb Rub and Bordelaise GF

Seasoned and ready to cook

205.00 (serves 8-10)

Honey Glazed Bone-in Spiral Ham with Raisin Apple Compote

125.00 (serves 15-17)

MENU SELECTIONS

SIDE DISHES TO ENHANCE OUR DINNER PACKAGES OR CREATE YOUR OWN CUSTOM HOLIDAY A LA CARTE MENU~ PRICED PER GUEST

Au Gratin Potatoes	3.95
Truffle Mashed Yukon Gold Potatoes	3.95
Buttermilk Mashed Potatoes	3.75
Wild Rice with Sun-dried Cranberries	4.15
Roasted Root Vegetables with Cranberries	3.95
Baked Acorn Squash with Cranberry Chutney	3.50
Braised Brussel Sprouts Apple and Bacon	3.95
Butternut Squash with Brown Sugar	3.25
White Sweet Potato Puree	3.75
Cauliflower Cheddar Gratin	3.75
Baked Corn Pudding	3.95
Cranberry Glazed Baby Carrots with Tops	3.95
Creamy Baked Mac & Cheese	3.95
Yorkshire Pudding Popovers	3.25
Sweet Potato Casserole	3.50
Cornbread Stuffing with Bacon, Leeks, Pecans	5.50
Haricot Verts with Almonds	3.95
Traditional Turkey Gravy (quart)	16.00
Bordelaise Sauce (quart)	16.00
Raisin Apple Compote (pint)	10.00
Cranberry Pear Chutney (pint)	10.00
	10.00
Holiday Bread Basket	
An assortment of traditional and artisan rolls that may include soft rolls, sourdough, crusty olive and multigrain sticks, sliced ciabatta or focaccia	2.25

MENU SELECTIONS

WHOLE HOLIDAY DINNER DINNER PICK UP AT OUR FACILITY DECEMBER 24TH BY NOON. MENU ITEMS TO INCLUDE COOKING / REHEATING INSTRUCTIONS

Ham

Honey-glazed Spiral Ham - Apple Raisin Compote
Served with 3 quarts each of the following:

Roasted Garlic Mashed Potatoes
Butternut Squash with Cinnamon
Haricot Verts with Almonds
Cranberry Pear Chutney (1 pint)
Two dozen dinner rolls

319.95 (serves 15-17)

Tenderloin

Whole Trimmed Choice Angus Beef Tenderloin 5 Herb Spice Rub
Served with 2 quarts each of the following:

Roasted Garlic Mashed Potatoes
Butternut Squash with Cinnamon
Haricot Verts with Almonds
Bordelaise Sauce (1 Quart)
Cranberry Pear Chutney (1 pint)
One dozen dinner rolls

384.95 (serves 8-10)

MENU SELECTIONS

WHOLE HOLIDAY DINNER DINNER PICK UP AT OUR FACILITY

DECEMBER 24TH BY NOON. MENU ITEMS TO INCLUDE COOKING / REHEATING INSTRUCTIONS

Turkey

12 to 14 lb. Turkey

seasoned and uncooked in a disposable pan
Served with 2 quarts each of the following:

Roasted Garlic Mashed Potatoes
Mashed Butternut Squash with Cinnamon
Old Fashioned Apple Walnut Stuffing
Haricot Verts with Almonds
Traditional Turkey Gravy (1 quart)
Cranberry Pear Chutney (pint)
One Dozen Dinner Rolls

225.95 *(serves 8-10)*

18 to 20 lb. Turkey

seasoned and uncooked in a disposable pan
Served with 3 quarts each of the following:

Roasted Garlic Mashed Potatoes
Mashed Butternut Squash with Cinnamon
Old Fashioned Apple Walnut Stuffing
Haricot Verts with Almonds
Traditional Turkey Gravy (2 quarts)
Cranberry Pear Chutney (1 quart)
Two Dozen Dinner Rolls

352.95 *(serves 14-18)*

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 Senior Event Designers 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 7.00% Massachusetts Sales and Local Meals 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 Orders

Most items listed are available for pick-up with some having minimum order requirements. All pick-up orders with items that are served hot, will come with heating instructions and cold menu items will be artfully garnished and ready to serve on Disposable Platters which are charged at a separate cost.

Certified Green Paper Goods & China

We offer various certified Green paper goods that are reasonably priced. We also offer a traditional china set up in white. Each set up includes flatware 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 Senior Event Designers 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 Senior Event Designer for specific information regarding staffing your event with service and culinary personnel. Staffed events are charged on an hourly basis for actual hours worked including travel to and from location, event set-up and breakdown.

Off-Site Kitchen Equipment

Encompasses all food service equipment, serving utensils, ovens, work tables (for staffed events only).





PEPPER'S

FINE CATERING

Pepper's Fine Foods Catering offers phenomenal food, custom event design and impeccable service for private, social, family and corporate events from casual to formal.

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