



PEPPERS
ARTFUL EVENTS

About us



We are thrilled that you have contacted us to be a part of your event!

For 30 years Peppers has been wholeheartedly dedicated to creating unforgettable events by artfully and passionately expressing our clients' visions. Our success has been due to a passionate team that is always going above and beyond for our clients, and in everything that we do. From cuisine to cakes and drinks to décor, every event is completely customized.

Our clients enjoy our one-stop-shop for all their event needs. Whether they are just looking for amazing catering, or prefer full design services to include menus, signage, florals, and décor, we are here to help bring their event vision to life!

As a Certified Green Caterer, our culinary team believes in using the freshest ingredients available, many from local farms. We even have our own organic vegetable and herb gardens. The following information is here to inspire you and help you to begin the process of creating a one-of-a-kind event!



Hors D'oeuvres

Cold

**Minimum 30 guests*

Beef

Pepper Crusted Tenderloin on a Beet Chip Horseradish Cream, Red Onion Jam

Chilled Thai Beef Roll Mung Sprouts, Peppers, Mint, Hoisin Sauce

Pork

Green Pea Pesto Crostini Prosciutto

Seared Bartlett Pear Wrapped in Prosciutto Di Parma Great Hill Blue Cheese

Seafood

Smoked Salmon Tartine Herbed Cream Cheese, Shaved Radish

Matunuck Oyster Citrus Tobiko, Wasabi Melon Mignonette

Spanish Tuna Bocadillos Olives

Pastrami Cured Salmon Sauce Gribiche, Pickled Beets

Tuna Tartare on an Asian Spoon Wakame, Sriracha Aioli, Soy Pearls

Chilled Jumbo Shrimp Cocktail Sauce, Lemon

Petit New England Lobster Roll Scallion, Mini Pretzel Roll

Smoked Salmon on Potato Gaufrette Egg Salad, Jumbo Fried Capers

Iced Local Oyster Lemon-Pink Peppercorn Mignonette

Avocado Toast Crabmeat

Poultry

Jamaican Chicken Plantain Chip, Avocado Cream

Spicy Chicken Lettuce Roll Hoisin, Ginger

Buffalo Chicken Blue Cheese Mousseline, Micro Celery

House Smoked Duck Gaufrette Caramelized Pear, Honey

Vegetarian

Roasted Vegetable Crostini Whipped Chèvre

Chilled Watermelon Feta Gazpacho Shooter

Edamame Swirl in a Cucumber Cup Thai Garlic Chili Sauce, Toasted Sesame Seeds

Plump Stuffed Apricots Spiced Pecans, Gorgonzola

Parmesan Tuile Arugula, Mascarpone, Caramelized Pear, Honey Drizzle

Zucchini, Lemon & Mint Crostini Bruschetta Style

Vietnamese Vegetable Spring Rolls Thai Garlic Chili Sauce

Ciliegine and Tomato Bites Kalamata Olive, EVOO

Basil Ricotta Crostini Pickled Peaches

Burrata Mozzarella with Cured Tomato Micro Arugula, Basil Oil

Deviled Farm Egg Tobiko, Chive

Hors D'oeuvres

Hot

**Minimum 30 guests*

Beef

Braised Short Rib en Profiterole Duxelles, Truffle Aioli

Mini Reuben Corned Beef, Swiss Cheese, Sauerkraut, Russian Dressing

Mini Beef Franks Spicy Mustard, Caramelized Onion Dip

Cocktail Beef Slider Pickles, Melted Cheese, Ketchup

Italian Polpettini Barolo Reduction, Shaved Asiago

Korean Beef Skewers "Mild Gochujang" Cool Kimchi-Daikon Slaw

Classic "Au Poivre" Sirloin Steak Kabob Madagascan Pepper, Brandy, Cream

Churrasco Steak Kabob Chimichurri

Thai Beef Lolli Pop Basil, Sweet Chili Sauce

Seafood

Thai Coconut Shrimp Mango Chutney

Scallops Wrapped in Crispy Applewood Smoked Bacon

Crab Cake Slider Bok-Choy Slaw, Pickled Ginger & Peach, Wasabi Aioli

Moroccan BBQ Salmon Skewer Fennel-Pollen Rub

Crab Cake Remoulade

Poultry

Thai Marinated Chicken Pops Sweet Chili-Apricot Glaze, Micro Cilantro

Tuscan Chicken Brochette Pepper, Lemon-Rosemary Rub

Coconut Crusted Chicken Honey Ancho Sauce

Pan Fried Chicken and Vegetable Potsticker Ponzu Dip

Lamb

Lamb Slider Crumbled Feta, Sweet Pepper, Red Onion Jam

Lamb Lollipop Herb Verde

Lamb Polpettini Garam Masala

Pork

Berkshire Pork Lollipop Dijon-Apricot Glaze, Mopping Sauce

Bacon, Mozzarella, Tomato Panini Candied Bacon Jam, Mozzarella, Oven Cured Tomato

Pan seared Medjool Dates Wrapped in Bacon Goat Cheese, Sherry Gastrique

Vegetarian

Indian Vegetable Samosa Spicy Mint Chutney

Zucchini Falafel Fritters Minted Yogurt

Pao de Queijo (Mini Brazilian Cheese Rolls) Local Honey Drizzle, Micro Greens

Spring Pea Arancini Saffron Aioli

Stationary Presentations

**Minimum 30 guests*

New England Farmhouse Cheese Board

Chef's Selected Local and Artisan Farmhouse-Style Cheeses
Nuts, Fig Jam, Seasonal Fruit, Honey, Crusty Breads, Assorted Crackers

Peppers Goat Cheese Torte

Layered with pesto, sun dried tomato and pine nuts and served with assorted crackers.

Hot Artichoke, Parmesan and Spinach Dip

Served with savory pita and bagel chips

Mexican Fiesta Station

Crisp Corn Tortilla Chips Guacamole, Chipotle Salsa
Oaxacan Spicy Grilled Shrimp Smoked Paprika, Garlic
Elote Corn cobbett Char Grilled Corn, Chili, Lime, Cotija Cheese
Cochinita Pibil Slow Roasted Pulled Pork, Orange, Cumin

Southern Comfort

Buffalo Deviled Eggs Blue Cheese, Chive
Marinated Local Goat Cheese Button Basil Roasted Tomato
House Made Potato Chips BBQ Spiced, Sweet Onion Dip
Scallion Cheddar Biscuit Country Ham, Peach Marmalade
Grilled BBQ Shrimp Creole Mustard Sauce

Asian Station

Served with Soy Sauce, Sweet Chili Sauce, Ponzu
Har Gow Shrimp Dumplings
Guo Tie Pork Potsticker
Chicken Siu Mai
Steamed Edamame Dumplings
Chilled Sesame Soba Noodle Salad
With Cucumber, Mung Sprouts, Carrot Sticks, Peppers and Radishes.

Addition to Asian Station Menu

Hoisin BBQ Shrimp
Gingered Chicken & Vegetable Stir-fry,
Spicy Chicken Skewers, Curry Coconut dip,
Peking Duck Spring Roll,

Sushi

A Selection of Nigiri and Maki Rolls with Pickled Ginger, Wasabi, Soy Sauce, Chopsticks
4 pieces total per person

*Nigiri

Tuna
Salmon
Shrimp

*Maki

California
Spicy Tuna
Vegetable

Stationary Presentations

**Minimum 30 guests*

Tuscan Antipasto Presentation

Served with Crostini & Rusti Artisan Breads

Cured Italian Meats: Sopressata, Sweet Capicola, Pepperoni, Cured Sausage with Peppers, Bresola

Cheeses Smoked Provolone, Gorgonzola, Fontina, Parmigiana Reggiano

Tuscan Grilled Vegetables Asparagus, Fennel, Zucchini, Oven Roasted Tomato, Herb Marinated Portobello Mushroom, Fire Roasted Peppers

Accompaniments: Cured Olives, Eggplant Caponata, White Bean Salad with Fresh Herbs, Sundried Tomato Pesto, Olive Tapenade and Roasted Marcona Almonds

Additions to Tuscan Antipasto Presentation

Grilled Long Stem Artichokes,

Figs Wrap in Prosciutto (seasonal)

Fresh Mozzarella Ciligine Salad, EVO and Basil

Vine Ripened Tomato, Fresh Mozzarella, Basil, EVO and Aged Balsamic

Pickled Anchovies, in Extra Virgin Olive Oil,

Imported Prosciutto Di Parma with Cantaloupe Melon, fresh Herbs and shaved Asiago

Roasted Rainbow Carrots Salad with Mint

Rainbow Tortellini Salad, Sundried Tomato Pesto Dressing

Marinated Calamari Salad

Basil Whip Ricotta and Snap Peas

Mediterranean Presentation

Toasted Pita Chips, Rosemary Crackers and Artisan Baguette

Carrot and Celery Sticks

Roasted Garlic Hummus, Moroccan Carrot Dip, Baba Ganoush

Marinated Feta Salad with Chili and Mint

Country Olives and Marinated Mushroom Salad

Addition to Mediterranean Presentation

Moroccan Spiced Chick Pea Salad

Grilled Shaved Carrots, Honey and Sultanas

Roasted Beet Salad with pistachio, orange and aged Balsamic

Roasted Cauliflower, Chick Pea and Quinoa Salad with Tahini drizzle

Catalonian Romesco Dip

Tuscan White Bean Dip

Addition to Tuscan Antipasto Presentation or Mediterranean Presentation Bruschetta Presentation

Served on Toasted and Grilled Breads

Plum Tomato Red Onion, Basil

Pepperonata Roasted Peppers, Garlic, Oregano

Tuscan White Bean Rosemary, Lemon

Artichoke Spread Parmesan, Lemon

Capunatina, Eggplant, Olives, Peppers, Pine-nuts and Tomato

Grilled Zucchini, Lemon and Mint

Stations

**Minimum 30 guests*

**Each station menu must be for entire guest count*

**Requires Staff*

Flatbread Pizza Station

Choice of 2 flatbread flavors. Serving is 3 pieces per guest

Prosciutto Fig, Fontina and Arugula

Greek Tomato, Spinach, Feta, Red Onion, Black Olives, Oregano

Zucchini Tomato Conserve, Sweet Onion, Fresh Ricotta, **Summer Savory**

Margherita San Marzano Tomatoes, Fresh Mozzarella, Basil

Crispy Eggplant Buffalo Mozzarella, Smoked Tomato, Oregano

BBQ Chicken Pepper Jack Cheese, Grilled Red Onion, Cilantro

Grilled Trevisiano Bacon, Fontina, Tomato Confit,

Spicy Sopressata Caramelized Fennel, Green Onion, Mozzarella

Sweet Italian Sausage Broccoli Rabe, Basil Roasted Tomato, Fresh Ricotta

Goat Cheese Linguica Sausage, Fresh Herbs and Fire Roasted Red Pepper

Roasted Lamb Crumbled Falafel, Oregano-Lemon Vinaigrette and Tzatziki Dip

Risotto Station

Charred Tomato Roasted Shallot, Cremini Mushroom

Roasted Corn Sweet Peas, Roasted Tomato

Asparagus Lemon

New Englander Station

Clam Chowder Native Clams, Bacon, Potato, Thyme

Mini Lobster Roll Lobster Salad, Lemon, Chive on pretzel roll

Crab Cakes Cherry Pepper Remoulade

Fish and Chips Malt Vinegar, Tartar Sauce, Lemon, Ketchup

Raw Bar

3 pieces per person for 1 hour reception

Jumbo Chilled Shrimp Cocktail Sauce, Lemon

Local Oysters on Ice Champagne Mignonette

Littleneck Clams on Ice Cocktail Sauce, Lemon

Add-on Items at Market Price

Jonah Crab Claws Remoulade, Cocktail Sauce

Cracked Native Lobster Remoulade, Cocktail Sauce

Carve Stations

**Minimum 30 guests*

**Each station must be for entire guest count*

**May also be added to a buffet presentation*

**Requires Staff*

Whole Roasted Statler Turkey Breast

Sage Honey Glaze, Miniature Rolls, Cocktail Rye

Whole Sugar-Cured Baked, Bone-In Ham,

Stone Ground Mustards, and Miniature Rolls,

Whole Marinated Roast Tenderloin of Beef

Served with Sliced French Bread, Miniature Rolls, Béarnaise Aioli, Horseradish Cream and Natural Jus.

Whole Herb Crusted Sirloin

Sweet Pepper Relish, House Steak Sauce

Whole Pepper Crusted Beef Rib Eye

Horseradish-Mustard Cream

Whole Leg of Lamb

Lemon-Rosemary Crust, Roasted Garlic Aioli

Whole Rack of Lamb

Olive Sauce, Tomato-Mint Chutney

Whole Natural Pork Loin

Maple Bourbon Glaze

Salads

**Minimum 30 guests*

Plated Salads

(The following salads may also be served on a Buffet Presentation)

Caesar Salad

Chopped Hearts of Romaine, Shaved Parmesan, Herb Croutons
Classic Caesar Dressing

Baby Kale Greens

Sundried Tomato, Parmesan Crisps, Herb Croutons
Parmesan Dressing

“Farming Turtles” Rocket Greens

Mini Mozzarella Balls, Roasted Plum Tomatoes, Shallots, Carrots, Mint
Basil Pesto Vinaigrette

Mixed Baby Field Greens

Arugula, Cherry Tomato, Roasted Peppers, Artichoke, Shaved Fennel
Lemon Thyme Vinaigrette

Backyard Farm Heirloom Tomatoes

Chiffonade of Opal and Green Basil, Micro Greens, Focaccia Wedge
Balsamic Syrup, Basil Oil and Extra Virgin Olive Oil

Plated Salads

Grilled Radicchio “Trevisano”

Arugula, Heirloom Tomato Wedge, Fennel, Shaved Parmigiano Reggiano, Candied Pistachios
White Balsamic Vinaigrette

B.L.T. Tower

Iceberg Lettuce, Arugula, Applewood Smoked Bacon, Heirloom Tomato, Avocado, Shaved
Cucumber, Great Hill Blue Cheese, Buttermilk Chive Dressing

“Wedge” Salad

Baby Iceberg, Cured Tomatoes, Shaved Fennel, Crumbled Blue Cheese, Applewood Smoked
Bacon Crisps, Green Goddess Dressing

Butter Lettuce & Watercress Salad

Muscatel Poached Peach, Marcona Almonds, Manchego, Sherry-Mustard Vinaigrette

Combination Salad Plates

Chesapeake Crab Tart

Local Greens, Grilled Asparagus Slaw, Grape Tomato & Lemon-Mustard Vinaigrette

Napoleon “Caprese Style”

Heirloom Tomato, Fresh Mozzarella, Marinated Grilled Portobello Mushrooms, Baby Arugula,
Freshly Cracked Pepper, Basil Oil, Balsamic Syrup

Entrées

**Minimum 30 guests*

**Entrées are paired with our Chef's suggested accompaniments.*

**Please speak with your Senior Event Designer for alternative recommendations.*

Poultry

Murray's Farm "Bistro Chicken" with Lemon-Thyme Jus Lié

Potato Hash with Spinach

Seasonal Vegetables with Shallots and Fresh Herbs

Porcini-Crusted Murray's Farm Statler Chicken with Natural Jus Lié

Medley of Spring Vegetables

Basmati Rice with Toasted Pine Nuts

Tuscan Chicken Roulade with Natural Jus Reduction

Spinach, Portobello Mushrooms, Artichoke, Olive, Sun Dried Tomato, Mozzarella and

Tarragon Focaccia Crouton Stuffing

Rosemary Lemon Roasted Potatoes

Organic Herb Roasted Chicken with Herb and Roasted Bell Pepper Natural Pan Jus

Cremeni Mushrooms, Fava Beans and Pearl Onion Ragout

Corn Whipped Potatoes

Herb Roasted Natural Chicken Breast with Madeira Wine Sauce

Honey Glazed Carrots

Saffron Risotto

Beef and Meat

Shoyu Braised Short Ribs with Umami Orange Sauce

Baby Bok Choy, Asparagus, Carrot Batonnets and Fried Shiitake Mushrooms

Steamed Jasmine Rice

Braised Boneless Beef Short Ribs with Pearl Onion and Bacon Bordelaise Sauce

Sautéed Broccoli with Garlic, Lemon and Herbs

Applewood Smoked Bacon and Leek Potato Cake

Toasted Coriander Rubbed Beef Tenderloin Wrapped in Applewood Smoked Bacon with Brandy Reduction

Oven Roasted Jumbo Asparagus with Lemon and Sea Salt

Horseradish Whipped Potatoes

Grilled Filet of Beef with Bordelaise Sauce

Honey Roasted Carrots with Cumin, Coriander & Thyme

Potato-Fennel Gratin

Pan-Roasted NY Strip Steak with Orange Persillade and Cabernet Jus

Medley of Seasonal Vegetables

Saffron Risotto

Seared Rack of Lamb Noisette with Lemon Mint & Thyme Gremolata

Haricot Vert with Almonds

Truffle-Scented Roasted Fingerling Potatoes with Shallots and Thyme

Grilled Pork Tenderloin with Cherry Salsa

Baby Carrots with an Orange, Honey & Tarragon Glaze

Steamed Parslied Baby New Potatoes

Entrées

**Minimum 30 guests*

**Entrées are paired with our Chef's suggested accompaniments.*

**Please speak with your Senior Event Designer for alternative recommendations.*

Seafood

Pan Seared Diver Scallops with Roasted Garlic Oil and Popcorn Shoots

Lobster Succotash with Peas, Corn, Fava Beans and Truffle-Scented Cauliflower
Basil Mashed Potatoes

Charmoula Glazed Swordfish with Shaved Fennel, Red Onion and

Meyer Lemon Vinaigrette

Steamed Broccolini with Garlic and Preserved Lemon
Toasted Cous Cous

Miso Grilled North Atlantic Salmon with Charred Tomato Compote and Ginger

Soya Vinaigrette

Jumbo Roasted Asparagus with Lemon and Sea Salt
Steamed Jasmine Rice

Crab Crusted Local Cod with Lemon-Chive Pea Broth and Tomato Confit Garni

Medley of Sautéed Vegetables with Herb Butter
Toasted Orzo Pilaf

Herb Crusted Boston Baked Scrod with Lemon Butter Sauce

Zucchini, Summer Squash & Tomato Gratin with Shaved Pecorino
Parslied New Potatoes

Ancho Chili Seared Faroe Islands Salmon with Fennel Pollen Butter

English Pea and Roasted Corn Stew

Vegetarian/Vegan

Roasted Vegetable Tart with Beurre Blanc

Zucchini Noodles

Grilled Polenta Cake with Basil Pesto

Artichokes and Blistered Tomatoes

Swiss Chard and Ricotta Zucchini Involtni

Fresh Tomato Sauce and Parmigiano Reggiano

Combination Entrées

Petite Filet Mignon with Marchand de Vin Sauce &

Butter Poached Lobster with Tarragon Cream

Jumbo Roasted Asparagus with Lemon & Sea Salt
Scallion Potato Cake

Grilled Local Swordfish & Black Tiger Shrimp

Roast Fennel, Wilted Spinach & Tomato Concassee
Toasted Orzo Pilaf

Herb and Dijon Mustard Crusted Filet Mignon & Chesapeake Lump Crab Cake with Preserved Lemon Remoulade

Haricot Vert Bundles
Chive Mashed Potatoes

CakeART



DESSERTS

CAKES

MINI SWEET TABLES

FAVORS

CUPCAKES

From sophisticated to whimsical, CakeART captures the distinctive essence of your event while wowing you and your guests with incredible flavors and unique taste profiles. Crafting exquisite custom confections from top-quality ingredients is our passion, and we'll happily tailor recipes to any dietary preferences including vegan, gluten-free, and organic. Our bakery offers dozens of flavor combinations, fillings and toppings to create sensational bursts of flavor with every taste. With everything from cakes to cupcakes and favors to mini sweets, let us create the dessert of your dreams!

ART&design

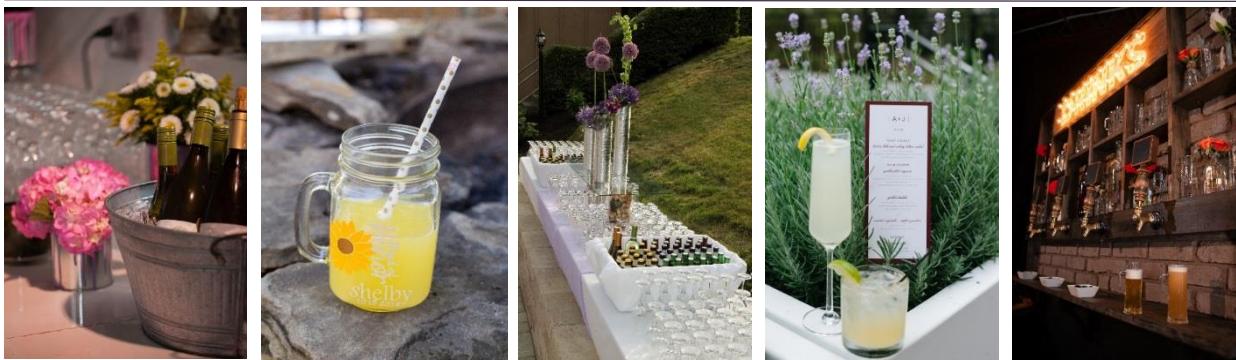


MENUS PLACECARDS FLORALS SIGNAGE CUSTOM BUILDS

It takes more than great food and drink to make a celebration truly extraordinary — you also need a vision! That's why Peppers offers complete Style and Design services. Our talented team will work with you to make your event memorable in every way. We believe every event deserves a unique and personal feel, whether it's for an intimate house party or a large gala.

Our Art&Design team custom-designs and produces every element, from floral designs, signage and paper goods, to imaginative large-scale builds like our faux food truck and “pull your own” beer tap wall. We'll make sure every detail ties together with the design vision we've created with you.

ARTbar



TIPS CERTIFIED BARTENDERS CRAFT BEER WALLS SIGNATURE COCKTAILS CUSTOM PACKAGES

ARTbar provides beverage catering services for your celebration, whether at home, in a park or at one of our venues. We will customize your cocktail menu with distinctive creations, a variety of local craft beers and small-batch wines that reflect the season.

For Your Information

Our culinary team can provide many other menu styles for the corporate market, weddings, Bar/Bat Mitzvahs, semi-formal to black tie events, social gatherings and holiday celebrations. If you have not seen the menu you are looking for, please contact one of our Senior Event Designers to assist you with a customized menu and the accompanying services you desire for your event.

Pricing

All food and beverage prices are subject to a 7% Massachusetts Sales and Local Meals Tax and a 14% administration fee. Out of state taxes applied when relevant. Management reserves the right to change prices at any time, however we will notify you before doing so.

Pick-up Orders

Most menu items are available for customer pick-up, though some menu items have a minimum order requirement. All pick-up orders with items that are to be served hot will come with heating instructions. Cold menu items will be artfully garnished and ready to serve on disposable platters, which are charged at a separate cost.

China & Green-Certified Paper Goods

Peppers offers a traditional china set-up in white. Each set-up includes flatware and is priced according to your event needs. We may access a variety of elegant settings from various vendors should our in-house selection not meet your preference. We also offer various Green-Certified disposable paper goods at a reasonable price.

Linen & Displays

Our Senior Event Designers are skilled at transforming your event from the everyday to something spectacular! Let us help you in selecting the right linen colors, floral arrangements and decorative pieces to set the perfect tone for your gathering.

Service Staff

Staffed events are charged on an hourly basis for actual hours worked, which includes travel to and from the event location as well as event set-up and breakdown. Please consult with your Senior Event Designer for specific information regarding service and culinary personnel.

Off-Site Kitchen Equipment

Staffed events will incur a charge for the equipment needed to execute your event. This charge encompasses all food preparation and service equipment, serving utensils, ovens and work tables.

Disclosures

- ~ Prices are subject to change with market conditions and seasonal availability.
- ~ Peppers culinary staff is proud to use only Born Free® Certified humanely raised chickens and cage free all natural eggs.
- ~ Peppers is not a nut free or gluten free facility, however we can accommodate most allergy or dietary-related menu needs.
- ~ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

PEPPERS

ARTFUL EVENTS

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

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