



THE PERFECT SUMMER CELEBRATION

Mouth-Watering Menus. Enticing Presentations.

Savor The Flavor of Summer



There's nothing quite like the taste of Summer.

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

From authentic New England clam bakes to a scrumptious summer BBQ's, we will work with you to create an event that you and your guests will remember for years to come.

Just pick your favorite menu or build your own BBQ to create the perfect summer spread, and get ready to enjoy the season!



Quesadilla Appetizer Station

Chef Active Station

Enjoy Quesadillas fresh off the griddle!

Choose 2 types:

Avocado and Roasted Vegetable Smoked Chipotle Pepper, Monterey Jack Cheese, Sour Cream

Prosciutto and Fig Goat Cheese, Balsamic Fig Drizzle

Grilled Chicken Hazelnuts, Brie, Grilled Onion

Pulled Pork Cheddar Cheese, Caramelized Onions, Barbecue Sauce Drizzle

Philly Steak and Cheese Sautéed Onion, Peppers, Mushrooms

~ Serving is 3 pieces per person.



Grilled Flatbread Pizza Appetizer Station

Chef Active Station

Choose 2 types:

Prosciutto Fig, Fontina

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, Fire Roasted Red Pepper

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

~ Serving is 3 pieces per person.



Easy Summer Buffet

Includes the following:

House-smoked “Low and Slow” Pulled Pork Sandwiches
with Caramelized Onions and Rolls

OR

Pulled Chicken Sandwiches with Caramelized Onions and Rolls

Sweet and Smokey BBQ Baked Beans

Classic Coleslaw

Pickles

Cape Cod Potato Chips



Simply Summer

Includes the following:

Char-Grilled 5oz "Classic" Cheeseburgers

(Black Bean Burgers available upon request)

Grilled Kayem Natural Casing Hotdogs

Accompaniments:

House Salad Carrots, Cucumber, Tomato, Balsamic Vinaigrette

Homestyle Potato Salad

Cape Cod Potato Chips

Sliced Watermelon

Condiments and Side Platter (included)

Ketchup, Mustard, Relish, Pickles

Iceberg Lettuce, Sliced Tomato & Red Onion

Hotdog and Hamburger Buns



Classic Backyard BBQ

Includes the following:

Barbecue Glazed Murray's All Natural Boneless Breast of Chicken
Char-Grilled 5oz "Classic" Cheeseburgers (*Black Bean Burgers available upon request*)
Grilled Kayem Natural Casing Hotdogs

Choose 3 of the following:

House Salad Carrots, Cucumber, Tomato, Balsamic Vinaigrette
Classic Caesar Salad
Classic Coleslaw
Homestyle Potato Salad
Traditional Macaroni Salad
Watermelon Salad Feta Cheese, Mint
Seasonal Local Corn Cobbett
Creamy Mac and Cheese
Sweet and Smokey BBQ Baked Beans

Condiments and Side Platter (included)

Ketchup, Mustard, Relish, Pickles
Iceberg Lettuce, Sliced Tomato & Red Onion
Hotdog and Hamburger Buns
Cape Cod Potato Chips

Sizzling Texas Summer Barbecue

Includes the following:

House-smoked "Low and Slow" Beef Brisket Sour Cherry Barbecue Sauce
Barbecue Glazed Murray's Farm All Natural Boneless Breast of Chicken
BBQ Pulled Pork Sandwiches Caramelized Onions and Rolls
Southwestern Black Bean Salad
Basket of Cornbread Muffins, Rolls & Biscuits

Choose 2 of the following:

House Salad Carrots, Cucumber, Tomato, Balsamic Vinaigrette
Classic Caesar Salad
Classic Coleslaw
Homestyle Potato Salad
Traditional Macaroni Salad
Watermelon Salad Feta Cheese and Mint
Seasonal Local Corn Cobbett
Creamy Mac and Cheese
Sweet and Smokey BBQ Baked Beans



Tropical Summer

Includes the following

Grilled Fish Tacos with Caribbean Slaw

Barbacoa Pork with Caribbean Spices and Braising Jus

Jasmine Rice Steamed with Coconut Milk and Spices

Mixed Green Salad with Toasted Coconut, Grilled Pineapple, Green Onions, Bacon
Toasted Almonds with a Pineapple Vinaigrette

New England Lobster Bake

Market Price

Includes the following:

Local Steamer Clams Broth, Lemon, Drawn Butter

1¼ lb Half Maine Lobster Split Hard Shell, Lemon, Drawn Butter

Marinated BBQ Steak Tips

House-made New England Clam Chowder

Old Bay Steamed Red Potatoes Chive Sour Cream

Choose 2 of the following:

House Salad Carrots, Cucumber, Tomato, Balsamic Vinaigrette

Classic Caesar Salad

Classic Coleslaw

Homestyle Potato Salad

Traditional Macaroni Salad

Watermelon Salad Feta Cheese and Mint

Seasonal Local Corn Cobbett

Creamy Mac and Cheese

Sweet and Smokey BBQ Baked Beans



Add a Rawbar:

Oysters, Cherrystones, Jonah Crab Claws, Jumbo Shrimp Cocktail
with Champagne Mignonette, Horseradish, Cocktail Sauce

~ Fewer than 50 guests will incur an additional charge per guest based on market price for total guest count.

Southern Summer

Includes the following:

Dry Rubbed Slow Roasted St. Louis Pork Ribs

Smoked Brown Sugar Beef Brisket

Southern Fried Chicken

Basket of Cornbread Muffins, Rolls & Biscuits

Choose 3 of the following:

House Salad Carrots, Cucumber, Tomato, Balsamic Vinaigrette

Classic Caesar salad

Classic Coleslaw

Homestyle Potato Salad

Traditional Macaroni Salad

Watermelon Salad Feta Cheese and Mint

Seasonal Local Corn Cobbett

Creamy Mac and Cheese

Sweet and Smokey BBQ Baked Beans



Build your Own Barbecue

Includes the Following:

Barbecue Glazed Murray's Farm All Natural Boneless Breast of Chicken
Basket of Cornbread Muffins, Rolls & Biscuits

Choose 1 of the Following Proteins:

Argentinean Barbecued Steak Chimichurri Sauce
Coffee and Brown Sugar Crusted Skirt Steak
BBQ Steak Tips Cabernet Syrup
Pulled Beef Brisket Texas BBQ Sauce
Dry Rubbed Slow Roasted St. Louis Pork Ribs
Hot & Sweet Grilled Sausage Peppers & Onions
Vegetarian Black Bean Burgers

Choose 2 of the Following:

Sweet and Smokey BBQ Baked Beans
Seasonal Local Corn Cobbett
Buttered Green Beans
Soy and Garlic Roasted Potatoes
Fried Sweet Potato Wedges
Fried Yukon Gold Potato Wedges
Creamy Mac and Cheese
Cheddar & Bacon Mac and Cheese

Choose 2 of the Following:

Garden Salad Carrots, Cucumber, Tomato, Balsamic Vinaigrette
Classic Caesar Salad
Green Salad Candied Pumpkin Seeds, Queso Fresco, Citrus Cumin Vinaigrette
Classic Cole Slaw
Homestyle Potato Salad
Traditional Macaroni Salad
Watermelon Salad Crumbled Feta & Mint
Tomato and Cucumber Salad
Corn and Black Bean Salad
Quinoa Vegetable Salad
Grilled Vegetable Salad Couscous, Pesto Dressing
Seasonal Fruit Salad

Menu Enhancements

~ The following items can be selected to enhance menu packages.

~ These items may not be ordered a la carte or used as substitutions in menu packages.

~ 30 guest minimum unless noted.

Add a Side Dish to any Package:

Roasted Fingerling Potato Salad Bacon, Sundried Tomato

Grilled Summer Vegetable Platter

Vegetarian Baked Beans

Jicama Mango Slaw

Carolina Dirty Rice

Caprese Salad Balsamic Syrup, Basil Oil Drizzle

Grilled Corn Bacon Butter, Cotija Cheese

Hoppin' John Rice Black Eyed Peas, Bacon, Ham Hock

Add an Entrée to any Package:

Coffee and Brown Sugar Crusted Flat Iron Steak

Grilled 8oz NY Sirloin

Grilled 4oz Filet Mignon

Herb Marinated Rib Eye Steak

Slow Roasted Boneless Beef Short Ribs Peach Barbecue Sauce

Enhancement Specialties:

Small Plates and Kabobs

Grilled North Atlantic Salmon

Grilled Local Swordfish Roasted Tomato, Tarragon Butter

Tex-Mex Spiced Tenderloin of Beef Cabernet Syrup

BBQ Skewered Jumbo Gulf Shrimp

Cuban Spiced Pork Tenderloin Lolli Pops Chipotle Aioli

Murray's Farm Chicken Kabobs

Herb Marinated Lamb Chops

Stationary Enhancements:

50 Guest Minimum

Jambalaya

All Meat Paella

Vegetarian Paella

New England Style Paella Shrimp, Clams, Sausage, Chicken, Ham, Mussels, Saffron Rice

Summer Desserts

Shortcake

Served on a Scone or Angel Food Cake with Chantilly Cream

Choose one flavor:

Traditional Strawberry

Tropical Strawberries, Pineapple, Toasted Coconut

Chocolate Lovers Strawberries, Nuts, Chocolate Chips

Seasonal Fruit Trifle

Cobblers with Chantilly Cream

Full Pan (serves 24)

Half Pan (serves 12)

Peach

Mixed Berry

Strawberry Rhubarb

**Any cobbler can be made as a pie or GF / Vegan*

Chef's Assortment of Large Cookies

Flavors may include:

Chocolate Chip, Double Chocolate Chunk, Oatmeal Raisin,

White Chocolate & Cranberry, White Chocolate with Macadamia Chips



Just Brownies

Frosted Brownies and Blondies

Assorted Fruit Bars

Raspberry Almond

Lemon

Cherry Date Apple Crumble

Ice Cream Sundae Bar

Includes the following:

Chocolate & Vanilla Ice Cream

Hot Fudge

Fresh Strawberry Sauce

Homemade Whipped Cream

Oreo Cookie Pieces

M&M's

Reese's Pieces

Chopped Walnuts

Rainbow Jimmies

Maraschino Cherries

Special Occasion Cakes

We present our finest cakes for your special occasion or celebration
Birthday | Anniversary | Shower | Christening | Graduation

Chocolate Chai Chocolate and double vanilla cake with chocolate ganache and chai mousse

Pink Lemonade Pink lemonade cake filled with lemon curd

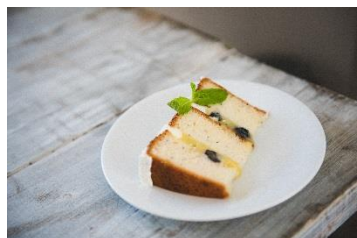
Green Tea Layers of green tea and white cake filled with milk chocolate and toffee buttercream

Chocolate Cannoli Devil's food cake with traditional ricotta chip filling and cannoli pieces

Raspberry Delight White cake with alternating layers of lemon and raspberry mousse

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

Salted Caramel Devil's Food Cake Devil's food cake filled with salted caramel



Mocha Fleck Mocha and chocolate fleck cake filled with mocha chocolate buttercream

Chocolate Raspberry Fudge Devil's food cake with tart fresh raspberries & vanilla buttercream

Lavender Pear White cake 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

6" three layer cake (serves 6-10)	\$29.00
8" three layer cake (serves 8-14)	\$40.00
10" three layer cake (serves 12-16)	\$50.00
12" three layer cake (serves 30-50)	\$90.00
Quarter sheet – double layer (serves 16-35)	\$60.00
Half sheet – double layer (serves 50-75)	\$123.00
Full sheet – double layer (serves 75-100)	\$240.00

CakeART



DESSERT BARS

SUNDAE BARS

CAKES

CUPCAKES

FAVORS

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



THEMED DECOR

ICECREAM CART

FLORALS

SIGNAGE

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



DRAFT BEER WALLS COCKTAILS THEMED DRINKS MOCKTAILS SMOOTHIE BARS

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

Don't need catering? Looking for just beverage service? That's ok we've got you covered!

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. Management reserves the right to change prices at any time, however we will notify you before doing so.

Pick-up Orders

Many menu items are available for customer pick-up and 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 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.peppersartfulevents.com

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