



A Holiday Celebration

Stationary Hors d'Oeuvres

Lobster Cheesecake

Creamy, delicious and New England.

Fresh Maine lobster is combined with fresh herbs and 3 cheeses and gently baked, and then artfully decorated. Looks like cake, but oh what a delicious cheese combination. Served with an assortment of gourmet crackers and croustades.

Passed Hors d'Oeuvres

Great Hill Blue Cheese, Pear & Walnut Phyllo

Such a marriage of great tastes. Port wine is reduced & infused with a touch of vanilla bean.

Local Bartlett pears are gently poached in the Port and combined with Great Hill Blue Cheese and everything is wrapped in crispy filo pastry. Walnut dust is folded into the delicate pastry leaves.

Pepper's Classic Crab Cake

A great light entree or hors d'oeuvre, the fresh crab flavor is enhanced with lemon, scallions and parsley. Choose one of the following sauces to satisfy your palate: Smoky Chipotle Remoulade or Mustard Dill Sauce

Herb Crepe Roulade

A light hors d'oeuvre combining the great combinations of Shittake Mushrooms and Asparagus and complimented with a bit of lemon, herbs and nestled in a light touch of cheese.

Spinach and Feta Phyllo Pastry

The traditional Greek spanokopita filled with feta, spinach, and mildly seasoned with hints of nutmeg, cayenne and fresh dill.

Chicken, Apple and Cheddar Turnover

First Course

Field Green Cranberry Gorgonzola Salad

with Grand Marnier scented cranberries, pecans and Gorgonzola with a white balsamic vinaigrette.

Second Course

Butternut Squash Ravioli w/ a Chestnut Cream Sauce

Hand made in the North End, these tasty ravioli are incredible accented with a light & delicious Chestnut cream sauce and top with crisp fried Sage leaf, scallion and rasher bacon bits.

Plated 2 Choice Entrees

Certified Angus Tenderloin, Shallot & Rosemary Crust

We only use Certified Black Angus Tenderloin which is topped with a rosemary, shallot and pomeyoy mustard crust and slow roasted to perfection and napped with a Merlot Bordelaise Sauce.

Shrimp and Scallop Brochettes

With a classic Newburg sauce

Goat Cheese & Thyme Potato Cake

A crisp pan seared outside creates a wonderful contrast to the herbal, creamy chevre filling in this special potato cake.

Green Beans and Red Bell Pepper with a Shallot Butter

Presented in a bundle tied with a chive

The Traditional Basket

An assortment of traditional Artisan rolls topped with assorted herbs and seeds, baked fresh to order. Includes sweet butter

Coffee and Dessert

Peet's Gourmet Coffee & Tea

Regular and Decaf will be available.

Double Chocolate Applesauce Cake

Fudgy chocolate cake domes are accented with tart applesauce. Apple chips, fragrant ginger, and cider sauce complete the plate.

Topped With a Fondant gold star for a magnificent Holiday dessert

Winter Fruit Fricassee

Assorted winter fruits are sautéed with caramel, nuts, and dark rum, and served in a phyllo shell. Accompanied with Raspberry Sorbet

Beverages

Full Bar Condiments and Mixers

Full bar mixers, soda and condiments to include what is needed for your offerings such as: lemons, limes, olives, cherries, tonic water, soda water, soda, milk, juice and plain water.

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