



Themed Buffet For 400

Appetizer Table Presentation

Crispy Mini Appetizer Cone Station

Chinese Chicken Salad (Chinatown)

Capunata - eggplant, tomato, olive, raisin, celery (North End)

Tuna Tartare - (Boston Seafood)

Passed Hors d'Oeuvres

Lobster Quesadilla

Artichoke, Sun Dried Tomato & Mini Mozzarella Calamata Skewer

Marinated Chicken on Roasted Sweet Potato & Pineapple

Eggplant Crisps

Eggplant Crisp with Fresh Buffalo Mozzarella, Pesto Genovese and slow roasted Tomato

Table Presentation

Black Pepper & Molasses Glazed Filet Mignon

Black Bean Salad

Sweet Potato & Banana Mash

Fried Plantains

Table Presentation

Cavattini Pasta

Offered with Two Sauces, Rose Alfredo and Garlic; Herb & Extra Virgin Olive Oil

Mini Chicken Parmesan

Fried Calamari

Hot Pepper Sauce

Table Presentation

Grilled Shrimp & Peach Brochettes

Chipotle & Raspberry Glaze

Dijon Swordfish Brochettes

Chunks of center loin of swordfish bathed in our special Dijon dill marinade then skewered with red peppers and grilled.

Scallop & Thick Cut Apple Smoked Bacon Brochette

Maple Glaze

Rice Pilaf

Minted Pea Salad

Dessert

Themed Mousse Station

Espresso & Kaluha Mousse

Mascarpone Whipped Cream

Chocolate Covered Coffee Beans

Mexican Vanilla Mousse

Spicy Cookie Pieces

Ginger Sauce

Lemon Mousse

Mixed Berry Compote

Candied Citrus Peels

Peet's Gourmet Coffee & Tea

Regular and Decaf will be available.

Peppers Fine Foods Catering Phone: (508) 393-6844 pepperscatering.com