

PEPPER'S

FINE CATERING

THE PERFECT HOLIDAY CELEBRATION

Mouth-watering menus. Stunning presentations.



Graduations | Family Reunions | Anniversaries | Corporate BBQs | Post Wedding BBQs | Or Any Occasion

PEPPERSCATERING.com | 508.393.6844



SAVOR YOUR HOLIDAY

There's nothing quite like the Holidays,
and the joy of celebrating with family and friends.

Here, you'll find a selection of unique tastes,
perfect for your holiday gatherings

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

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

MENU SELECTIONS



2014 HOLIDAY ENTERTAINING MENUS WINTER WARMER HORS D'OEUVRES MENU PACKAGES

#1 Hors D'oeuvres Menu

Hors D'oeuvres & Great Cheeses of Massachusetts display

Candied Bacon Plank

Lobster "mac & cheese" spoons,
micro sprouts

Angus tenderloin of beef "Po Boy",
roasted garlic aioli

Crisp Chicken and Waffles with a
honey drizzle

Roasted Vegetable Crostini local
chevre boursin

Gulf shrimp shooter, smoked
Worcestershire cocktail sauce

Retro "pigs in a blanket" spicy
mustard with a touch of honey

Peppers has enjoyed promoting & playing a small role in the evolution of great Massachusetts cheeses over the past 25 years and we couldn't be more excited by this exciting & 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, croustades, toasted walnuts, local honey and cranberry, fig, almond balls.

23.99 per guest

MENU SELECTIONS



#2 Hors D'oeuvres Menu

Deconstructed tamale;
braised short rib of beef,
corn cake, scallion sour cream

NE Clam Chowder in Mini Pretzel
Bowl

Mushroom gruyere phyllo pastry

Chicken Cordon Bleu Pop,
mustard cream sauce

18.99 *per guest*

Smoked whiskey cured salmon, rye
blini, pickled gold beet, crème fraiche

Parmesan crisp, roasted pear,
mascarpone, arugula & local honey

Sweet potato pancake, duck breast,
lingonberry & candied orange

#3 Hors D'oeuvres Menu

Butternut squash bisque sipper,
blue cheese & toasted pumpkin
seeds

Local scallops and whiskey
smoked bacon

Crisp Chicken and Waffles, honey
drizzle

Gougères; delicate Gruyere
cheese puff and a hint of nutmeg

19.25 *per guest*

Roasted vegetable crostini, local
chevre boursin

Beef Tenderloin crostini with
horseradish and red onion jam

Asian Salmon Toast, sriracha aioli

Parmesan Crisp, roasted pear,
mascarpone, arugula & local honey

MENU SELECTIONS



HOLIDAY MENU PACKAGES

Premier Holiday

Passed Hors D'oeuvres

Shrimp shooter smoked
Worcestershire cocktail sauce

Angus tenderloin "Po Boy" , roasted
garlic aioli

Smoked whiskey cured salmon, rye
Blini, roasted beet Crème Fraîche

Candied Bacon Planks

Potato Leek Soup Sipper
with a Corn Fritter

Coconut crusted chicken with
ancho honey drizzle

Stationary Table Presentation

Peppers cranberry local goat cheese
torte with assorted crackers

Apricot almond baked brie with
assorted crackers

Salad Accompaniment

Roasted butternut squash, golden raisins, toasted hazelnut, ricotta insulata and field
green salad with pomegranate vinaigrette

Carving Station

Rosemary-crusted Angus tenderloin of beef with horseradish cream and bordelaise

Fresh baked rolls

Cocktail Reception

30.55

per guest

MENU SELECTIONS



HOLIDAY MENU PACKAGES

Preferred Holiday

Passed Hors D'oeuvres

Deconstructed tamale; braised short rib, corn cake, with scallion sour cream

Lobster BLT salad; on a black pepper cracker spoon

Parmesan crisp, roasted pear, mascarpone, arugula, local honey

Buffet

Baby spinach, frisée and endive salad with spiced walnuts, dried cranberries and shaved asiago with cranberry vinaigrette

Buttermilk horseradish mashed Yukon Gold potatoes

Crisp Chicken & Waffles, honey drizzle

Mushroom gruyere phyllo pastry

Roasted vegetable crostini, local Chevre boursin

Green beans with roasted yellow peppers and cherry tomatoes

English-style braised boneless short ribs with Apple Pie Demi Glace

Fresh baked rolls

Cocktail Reception Buffet

34.50

per guest

MENU SELECTIONS



HOLIDAY MENU PACKAGES

Tastefully Simple Holiday

Stationary Table Presentation

Festive vegetable & dip display

Hot artichoke & parmesan spinach dip with pita chips

Buffet

Chef's choice of salad with two dressings

Whole grain rice pilaf with vegetable mirepoix

Braised Brussel sprouts with bacon

Local raised Chicken Picatta; preserved lemon with crisp capers

<i>Lunch</i>	25.95
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<i>Dinner</i>	28.65
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MENU SELECTIONS



PASSED 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.**

~ Crisp Chicken & waffles honey drizzle	2.30
~ Candied bacon plank	2.65
~ Angus tenderloin of beef "Po Boy", roast garlic aioli	2.35
~ Chowder in mini pretzel bowl	2.30
~ Gougères; delicate Gruyere cheese puff and a hint of nutmeg	1.90
~ Gulf shrimp shooter, smoked Worcestershire cocktail sauce	2.45
~ Retro "pigs in a blanket" spicy mustard with a touch of honey	1.90
~ Deconstructed tamale; braised short rib of beef, corn cake, scallion , sour cream	2.30
~ Croque Monsieur, cranberry dijon mustard drizzle	2.20
~ Mushroom gruyere phyllo pastry	2.20
~ Smoked whiskey cured salmon, rye blini, roasted gold beet, crème fraîche	2.45
~ Parmesan Crisp, roasted pear, mascarpone, arugula & local honey	2.20
~ Sweet potato pancake, duck breast, lingonberry & candied orange	2.35
~ Butternut squash bisque sipper, blue cheese & pumpkin seeds	2.30
~ Local scallops and whiskey smoked bacon	2.45
~ Chicken Cordon Blue Pop, mustard cream sauce	2.30
~ Roasted vegetable crostini, local Chevre boursin	2.20
~ Spiced pecan, great hill blue cheese, touch of lingonberry jam on house made potato chip	2.20
~ Beef Tenderloin crostini with horseradish and red onion jam	2.20
~ Coconut crusted chicken with ancho honey drizzle	2.30
~ Grilled Lamb Loin on pappadam, fig chevre & red pepper chutney	2.40
~ Asian Salmon Toast, sriracha aioli	2.20

MENU SELECTIONS



TABLE PRESENTATIONS

Shrimp Shooters (2 per Guest)

Gulf Shrimp classically poached in a shrimp fume. Taste the difference
Choose 2 sauces

Traditional Cocktail

Remoulade

Mignonette

Lemon Aioli

4.95 *per guest*

Sushi

Order by increments of 8 (24 piece minimum)

May be passed or plattered.

Served with Ginger, Wasabi and Soy Dipping Sauce

California maki with crab, avocado, and cucumber

Spicy tuna roll with blue fin tuna, thai chili and cucumber

Vegetable roll with avocado, cucumber and pineapple

Angry tiger roll with shrimp, cucumber, and spicy Sauce

3.00 *per piece*

3.00 *per piece*

3.00 *per piece*

3.00 *per piece*

Deviled Eggs

An old favorite with a new twist.

Choose 3 flavors:

Bacon & Blue

Traditional

Guacamole

Buffalo Chicken

White Truffle

2.40 *per guest with 2 deviled eggs per person*

MENU SELECTIONS



TABLE PRESENTATIONS

Massachusetts Cheese Board

Our holiday season cheese selection features local cheese artisans such as Shy Brothers, Robinson Farm, Smith's Farm and Crystal Brook Farm. It will include a selection of crackers, croustades, toasted walnuts, local honey and cranberry, fig, almond balls.

5.75 *per guest*

Festive Vegetable and Dip Shots (double dip, no guilt)

Please choose 2 of the following:

French Onion

Cool Cucumber Wasabi Dip

Garden Vegetable

Artichoke Parmesan

Creamy Hummus

Bacon Scallion

2.65 *per Guest*

Pepper's Goat Cheese Torte

Goat cheese between layers of pesto, sun dried tomatoes, and pine nuts. Served with assorted crackers (serves 10-15)

25.60 *each*

Pepper's Cranberry Goat Cheese Torte

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*

Herbed Boursin Spread with Toasted Almonds.

Molded in the shape of a festive Pine Cone. Served with assorted crackers (Serves 10-15)

19.95 *each*

MENU SELECTIONS

TABLE PRESENTATIONS

Hot Artichoke, Parmesan, and Spinach Dip

Served with savory pita and bagel chips

3.25 per Guest (25 serving minimum)

French Pastry Stuffed Baked Brie Wedge

Served with assorted crackers. Serves 15-20

Choose between the following flavors:

Ginger snap crumbles

Apple-cinnamon with streusel topping

Apricot

29.95 each

Pepper's Sensational Cheesecake - Priced per Cake

Silky smooth savory Cheesecakes served with assorted gourmet crackers:

8-inch cakes serve 25 – 30 Guests

Smoked gouda

65.00

Lobster

88.00

Bacon, tomato and scallion

62.00

Pretzel Bar

Locally made assorted pretzels to include sticks, traditional style & pretzels nubs with the following dips: Choose 3

Buffalo Cream

Assorted Mustards

Peanut sauce

Cheese

Fruit Butter

Chocolate sauce

Egg Nog Fondue

Beer Fondue

Cinnamon

6.95 per Guest

MENU SELECTIONS

ENHANCED TABLE PRESENTATIONS

Sliced Meat Platter

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

Rosemary & Juniper Brined Pork Tenderloin

Angus Beef Tenderloin, Fresh herb rub
Apple cider brined Chicken Tenderloin

14.25 *per guest*

Mac “n” Cheese Presentation,

Served in demitasse cups
Choose 1-2 different items

Buffalo chicken, local blue cheese, & celery dust
Lobster, truffle pecorino & fennel pollen
Pulled pork , caramelized onion
Bacon, tomato, cheddar
Short ribs & peas

4.25 *for single flavor*

5.25 *for lobster flavor*

6.75 *for the 2 choice option, per guest*

7.75 *for 2 choice with lobster*

MENU SELECTIONS



CHEFS IN ACTION

Pasta Station

Butternut Squash Risotto, sundried tomato, asparagus, shaved Asiago cheese
Braised Short Rib Ravioli with crème brulee burre blanc
Roasted Vegetable Ravioli with lemon artichoke cream sauce

7.66 *per guest*
9.66 *per guest*
7.85 *per guest*

Pizza Station

Specialty pizza created for your guests delight. Choose 2 of the following flavors

Exotic mushroom
Fig, prosciutto, Asiago
Grilled chicken, spinach, Alfredo

Butternut puree, béchamel, roast pears
Sausage, spicy tomato, fontina
BBQ pork belly, smoked cheddar

7.50 *3 pieces per guest*

MENU SELECTIONS



CHEFS IN ACTION

Carving Station

Station pricing includes rolls and accompanying sauces

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

Rosemary crusted tenderloin of beef

Roast sirloin of beef

Statler turkey breast, cranberry pear chutney and sage gravy

Coffee crusted chicken tenderloin

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

Roasted garlic smashed red potato

Brussel sprouts, bacon & shallots

Cranberry glazed baby carrots with tops

See *Side Dishes* for pricing

MENU SELECTIONS

PASTA/ONE DISH MEALS

Tortellini and Sausage Casserole in roasted garlic herb Alfredo sauce

Station 7.25 per guest

Dinner 10.25 per guest

Cavatappi pasta and basil chiffonade with your choice of marinara, garlic cream or white wine sauce

Station 6.95 per guest

Dinner 8.95 per guest

Classic Cassoulet

A French stew with root vegetables, herbs, white beans, smoked sausage, braised pork and chicken slowly cooked together in a flavorful demi-glace

Station 7.95 per guest

Dinner 9.95 per guest

Mediterranean Chicken & Artichokes; with red bliss potato, chicken, artichokes, mushrooms, garlic, shallots, roasted tomatoes, lemon, dill, butter and white wine

Half Pan (serves 10) 82.00

Full Pan (serves 20) 128.00

Four Cheese Lasagna

Half Pan (serves 12) 59.00

Full Pan (serves 24) 97.00

Butternut Squash Lasagna with a Rosemary Garlic Cream Sauce

Half Pan (serves 12) 55.00

Full Pan (serves 24) 92.00

Meat & Cheese Lasagna with ground beef and sausage

Half Pan (serves 12) 70.00

Full Pan (serves 24) 126.00

Seafood Lasagna with a Béchamel Sauce

May include Shrimp, Scallops, Lobster, Salmon, Spinach and Mushrooms

Half Pan (serves 12) 90.00

Full Pan (serves 24) 155.00

MENU SELECTIONS

SALADS

All salads are served per guest and can be served with out nuts upon request

Baby spinach frisée and endiga with spiced walnuts, dried cranberries, shaved asiago with lemon herb vinaigrette

4.35

Crisp Caesar salad, parmesan, red onion and focaccia croutons

4.25

Mixed field greens with Crystal Brook chevre, tomato, shaved fennel and radish with cranberry vinaigrette

4.35

Field Greens with Poached Pears toasted Walnuts, Salad Vegetables, crumbled Blue Cheese and Cranberry Vinaigrette

5.25

Farm Green, Butternut Squash & Ricotta Salata, crisp garden fresh field greens, light pomegranate vinaigrette and dressed with roasted butternut squash, toasted hazelnuts & dry aged local ricotta cheese.

4.92

Roasted Local Beet, Chevre & Pistachio Salad - naturally sweet local beets, with goat cheese and dressed with a blood orange vinaigrette

4.92

Panettone croutons, julienne carrots, romaine lettuce, pancetta, brussel sprouts, with an apple vinaigrette

5.25

MENU SELECTIONS



ENTRÉES PRICED PER GUEST

Seafood

Salmon filet herb de Provence sauce

Station 7.91 Dinner 12.44

Scallop, shrimp and whitefish casserole in a tarragon sherry cream sauce

Station 9.50 Dinner 12.75

Grilled swordfish with orange ginger horseradish marinade & herb butter

Station 10.95 Dinner 14.72

Basil crusted Halibut with saffron lobster essence

Station 12.73 Dinner 18.95

Beef

Hanger steak cognac peppercorn sauce

Station 8.91 Dinner 13.33

Rosemary-crusted beef tenderloin with shallot demi-glace

Station 9.95 Dinner 17.82

English-style braised boneless short ribs with apple pie demi glace

Station 10.95 Dinner 14.45

Long bone CAB Prime Rib, creamy horseradish Sauce

**Market price, estimate of 335.00 for a roast to serve 25-30 guests*

Poultry

Coffee crusted chicken breast, apple cognac cream

Station 8.75 Dinner 11.15

Statler style breast of chicken with herb crust tarragon, lemon Beurre Blanc

Station 9.92 Dinner 13.50

Tandoori spiced duck breast (We recommend served with spiced Basmati Rice)

Lunch 9.95 Dinner 12.95

Seared chicken preserved lemon scaloppine

Station 8.25 Dinner 10.50

MENU SELECTIONS

SIDE DISHES PRICED PER GUEST

Au gratin potatoes	3.95
Truffle mashed Yukon gold potatoes	3.95
Buttermilk mashed potatoes with horseradish	3.70
Whole grain rice pilaf with vegetable mirepoix	3.25
Wild and white rice pilaf with sun-dried cranberries	4.10
Roasted root vegetables with orange ginger butter	3.95
Baked acorn squash with cranberry chutney	3.50
Braised Brussel Sprouts shallots and Bacon	3.95
Butternut Squash with Brown Sugar and a hint of Curry	3.45
White sweet potato puree	3.25
Cauliflower cheddar gratin	3.75
Roasted garlic smashed red potato	3.75
Cranberry glazed baby carrots with tops	3.95
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

CHRISTMAS DINNER* PICK UP AT OUR FACILITY DECEMBER 24TH BY NOON

A la Carte - Sides

Old fashioned stuffing with apples & walnuts	12.75/quart	(serves 6-8)
Roasted garlic whipped potatoes	13.85/quart	(serves 6-8)
Butternut squash with cinnamon and fried sage leaf	12.75/quart	(serves 6-8)
Sage gravy	10.00/quart	(serves 10-12)
Bordelaise Sauce	12.75/quart	(serves 10-12)
Apple Raisin Compote – Ham	10.00/quart	(serve 15-17)
Cranberry pear chutney	10.15/quart	(serves 6-8)

A la Carte- Poultry and Meats

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

12 to 14 lb. Turkey	57.00	(serves 8-10)
18 to 20 lb. Turkey	77.00	(serves 14-18)

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

25.00 per turkey

Whole Trimmed Choice Beef Tenderloin

*Seasoned and ready to cook
Suggested sauce Bordelaise * see a la carte*

175.00 (serves 8-10)

Bone-in Spiral Ham

112.00 (serves 15-17)

MENU SELECTIONS



THE WHOLE CHRISTMAS DINNER

Ham

Honey-glazed Spiral Ham - Apple raisin compote
Served with 3 quarts each of the following:

Roasted garlic mashed potatoes
Butternut squash with cinnamon
Cranberry pear chutney (1 quart)
Two dozen dinner rolls

158.95 (serves 15-17)

Tenderloin

Whole Trimmed Choice Beef Tenderloin
Served with 2 quarts each of the following:

Roasted garlic mashed potatoes
Butternut squash with cinnamon
Bordelaise sauce
Cranberry pear chutney (1 pint)
One dozen dinner rolls

245.00 (serves 8-10)

MENU SELECTIONS

THE WHOLE CHRISTMAS DINNER

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
Butternut squash with cinnamon
Old fashioned apple walnut stuffing
Sage gravy
Cranberry pear chutney (pint)
One dozen dinner rolls

119.95 (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
Butternut squash with cinnamon
Old fashioned apple walnut stuffing
Sage gravy
Cranberry pear chutney (1 quart)
Two dozen dinner rolls

148.95 (serves 14-18)

MENU SELECTIONS



DESSERTS

Bûche de Noël

Black Bûche de Noël

Thin layers of chocolate cake filled with chocolate mousse and topped with dark buttercream

White Bûche de Noël

Thin layers of vanilla sponge filled with vanilla mousse and topped with white buttercream

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

75.00 *(serves 20)*

Holiday Whole Cakes

Holiday spice cake with eggnog buttercream

German Black Forest cake with rich cream and cherries

Peppermint chocolate bundt cake.

Cake size 8" round (serves 10-12)

\$45.00 *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

3.86 *per guest (2 pieces)*

MENU SELECTIONS



DESSERTS

Holiday Dessert Table

A rich selection of Pepper's handmade holiday cookies, seasonal mini sweets, and fruit bars, assorted fudge, holiday cake pops, small-bite mousse cups and seasonal mini tartlets. (30 person minimum)

\$7.95 per guest (4 pieces)

Holiday Cookies

A delightful variety of freshly made holiday cookies that may include, eggnog meltaways, hazelnut raspberry thumbprints, gingerbread cookie cutouts or flavored biscotti. (3 dozen minimum)

\$4.50 per guest (2 pieces)

Miniature Cakes

A delicious selection of Pepper's in-house made miniature holiday cupcakes, whoopie pies, seasonal cheesecake pops, and an assortment of roulade. (30 person minimum)

\$8.95 per guest (4 pieces)

Holiday Sundae

Peppermint stick ice cream topped with vanilla rum sauce and hot fudge. Finished with fresh whipped cream and 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 cellophane bag tied with 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 signature chocolate and truffle duo, presented 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 chocolate chip cookies, peanut butter cookies, 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 warm white or dark hot chocolate with peppermint. Add fun toppings such as chocolate shavings, cinnamon powder, marshmallows, peppermint sticks or whipped cream.

\$4.00 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.

\$2.95 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

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 event coordinators 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 & Delivery Orders **during Holiday Season Weekend Deliveries must meet a \$1,000.00 order minimum

Most items listed are available for both pick-up and/or delivery service with some having minimum order requirements. All pick-up orders will be artfully garnished and ready to serve on your choice of either real platters or superior quality plastic ware at a cost of \$3.50 or \$5.00 respectively per platter.

Upscale Plastic & China

We offer various upscale plastic and paper goods that are reasonable priced. We also offer two selections of china including a traditional white and contemporary clear. Each includes flatware and glassware for the guest tables 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 event coordinators 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 event coordinator for specific information regarding staffing your event with service and culinary personnel. Staffing for events is charged on an hourly basis for actual hours worked including 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 is a full service catering company offering catering services for private, social, family and corporate events from casual to formal.

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