

PEPPER'S

FINE EVENT CATERING

Artisan Beer Lover, Handcrafted Cuisine Menu

- Baby Burgers topped with aged cheddar, arugula & garlic herb aioli
- Petit Pumpkin Risotto Arancini, warm smoked local gouda center
- Seared Chicken Piccata Lollipop, on a bamboo skewer
- Thai Grilled Shrimp, spicy Lemongrass Sambal drizzle
- Crisp Wild Mushroom & Gruyere Pastry
- Beef Tenderloin, Grilled Portabella Mushroom, blue cheese drizzle

Best of the Wurst Grill

Assorted artisan sausages such as weisswurst, bratwurst and tourestenwurst grilled before your guests and presented in petite bites on bamboo skewers. An eclectic selection of condiments is offered such as German mustard, Dijon mustard, fennel mustard and cranberry-pear chutney.

Smoked Duck and Butternut Squash Risotto Table

Our personable chef crafts a delicious Roasted Butternut Squash Risotto made with Pancetta slow steeped stock, oven roasted tomato and topped with shaved aged Gouda from a local cheese maker and slivers of apple smoked duck.