



503 West Lancaster Avenue
Wayne, PA 19087
(610) 964-8744

Peppercorn is the perfect setting for any special occasion or celebration.
Our talented banquet team will make your event a memorable one.

Breakfast Packages

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee,
Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

Minimum of 25 people required.

THE FRENCHMAN

\$12 per person

Fresh Baked Croissants
Assorted House Muffins
British Tea Scones
French Palmiers

WAFFLE BAR

\$13 per person

Fresh Baked Belgium Waffles
Scented Maple Syrup, Crushed Pecan Butter
Fresh Strawberry Compote, Caramelized Bananas

THE MAIN LINER (plated)

\$14 per person

Choice of (3) Omelets
Seasoned Breakfast Potatoes
Fresh Fruit Salad
Petite Croissants

BREAKFAST IN NEW ORLEANS

\$14 per person

Fresh Beignets Dusted w/ Powdered Sugar
Bananas Foster French Toast
Fruit, Yogurt & Granola Parfait

EGGS OR CRAB BENNY (plated)

\$15 per person

Poached Farmer's Eggs with Pork Belly or Petite Crab Cakes &
Hollandaise Sauce on a Toasted English Muffin with Seasoned Breakfast Potatoes

THE FARMHOUSE (plated)

\$15 per person

Fresh Farmer's Scrambled Eggs w/ Appropriate Garnishes
Seasoned Breakfast Potatoes
Apple Wood Bacon or Pork / Turkey Sausage Links
Assorted Toast w/ Whipped Butter & House Made Jam

THE NEW YORKER

\$16 per person

Mini Bagels w/ Trio of Whipped Cream Cheeses
Smoked Jail Island Salmon
Sliced Tomato, Bermuda Onion, Capers, Dill

In Addition To Your Package

OMELET STATION

\$5 per person
\$100 chef attendant

A uniformed chef preparing "made to order" omelets with assorted fillings.

Brunch Buffet

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

Minimum of 25 people required.

Omelet Station

Made-to-Order Omelets with a variety of fillings

Carved Hot Roast Beef

Hand-carved with Au Jus and Horseradish Crème

Assortment of Chef-Selected Salads and Display Platters

Chef's choice of fruit salad, cheese display, salads, etc.

Fresh Baked Breakfast Breads / Pastries

Chef's choice of muffins, scones, croissants, cinnamon buns, bagels, Danish, etc.

Hot Breakfast Entrees

Made to Order Pancakes, French Toast, Breakfast Sausage, Apple Wood Bacon, Cheese Blintzes, Breakfast Potatoes

Hot Lunch Entrees (Pick Two)

Chicken Entree
Fish Entree
Beef Entrée
Vegetarian Entree

Dessert Station

Chef's choice of assorted cakes, cookies, brownies / bars, shooters, tarts, pies, etc.

\$36 per person

Traditional Plated Lunch

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

Soup or Salad (Pick One)

Chef's Soup of the Season or Caesar Salad

Sandwiches

Served with Kettle Chips, Fresh Fries, Pasta Salad, Country Slaw, or Potato Salad

Free Range Amish Chicken Salad - Dill Mayo, Fuji Apple, Celery, Walnut Raisin Bread

PA Dutch BLT- Apple Wood Bacon, Leaf Lettuce, Fried Green Tomatoes, Boursin

Pan Seared Crab Cake- Pickled Cucumber, Old Bay Mayo | \$3 supplement

Lobster Salad Sliders- Spring Onion Mayo, Petite Brioche | \$3 supplement

Black Angus Burger- Leaf Lettuce, Jersey Tomato, Cheddar Cheese

Roasted Vegetable Focaccia- Squash, Peppers, Onions, Spinach, Tapenade

BBQ Pulled Pork- Country Slaw, Onion Straws, Brioche Bun

Entrée Salads

All of our salads come tossed with dressing unless otherwise requested

*** Our seasonal menu is updated four times per year. Some options will vary depending on what month your event is being held. ***

2 Entrée Selections: \$20 per person

3 Entrée Selections: \$22 per person

Add Dessert Course: \$8 per person

Upscale Plated Lunch

Includes a selection of Chilled Fruit Juices, Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.

Soup or Salad (Pick One)

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

Entrees

Jumbo Lump Crab Cake- Haricot Verts, Whipped Potatoes, Old Bay Remoulade

Pretzel Crusted Rainbow Trout- Herb Spaetzle, Swiss Chard, Mustard "Snow"

Pan Roasted Atlantic Salmon- Red Pepper, Asparagus Tips, Cauliflower Cous Cous

Amish Boneless Chicken Breast- Whipped Potatoes, Spinach, Carrots, Rosemary Jus

Summer Vegetable Napoleon- Wheatberry Salad, Tomato Basil Ragout

Fresh Pappardelle- Pork Belly, Peas, Pearl Onions, Lemon Veloute, Poached Egg

*** Our seasonal menu is updated four times per year. Some options will vary depending on what month your event is being held. ***

2 Entrée Selections \$24 per person

3 Entrée Selections \$26 per person

Add Dessert Course: \$8 per person

Dinner Menus

All menus include a selection of Freshly Brewed Regular Coffee,
Decaffeinated Coffee, Hot Tea, Iced Tea and Soda.
Our seasonal menu is updated four times per year.
Some options will vary depending on what month your event is being held.

Traditional Plated Dinner

Soup or Salad (Pick Two)

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

Entrees

Pretzel Crusted Rainbow Trout- Herb Spaetzle, Swiss Chard, Mustard "Snow"
Pan Roasted Atlantic Salmon- Crab, Asparagus Tips, Cauliflower Cous Cous
Herb Roasted Amish Chicken Breast- Whipped Potatoes, Spinach, Carrots, Rosemary Jus
Summer Vegetable Napoleon- Wheatberry Salad, Tomato Basil Ragout
Peppercorn Hanger Steak- Panko Crusted Onion Rings, Sea Salt Baked Potato

2 Entrée Selections \$36 per person 3 Entrée Selections \$38 per person
Add Dessert Course: \$8 per person

Upscale Plated Dinner

Soup or Salad (Pick Two)

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

Intermezzo

Chef's Fresh Made Seasonal Sorbet

Entrees

Jumbo Lump Crab Cakes- Whipped Potatoes, Haricot Verts, Old Bay Remoulade
Pan Roasted Atlantic Salmon- Crab, Asparagus Tips, Cauliflower Cous Cous
Stuffed Amish Chicken Breast- Black Truffle, Foie Gras, Mushroom Orzo, Sage Jus
6 oz. USDA PRIME Filet Mignon- Au Gratin Potatoes, Asparagus, Cabernet Demi
Bone In Heritage Pork Chop- Smoked Bacon, Maytag Polenta, Tomato Duet, Cider Jus
Zahtar Spiced Lamb Loin- Preserved Lemon, Bulgur Pilaf, Charred Eggplant, Harissa
2 Entrée Selections \$46 per person 3 Entrée Selections \$48 per person

Add Dessert Course: \$8 per person

Unforgettable Plated Dinner

Soup or Salad (Pick Two)

Chef's Soup of the Season or Seasonal Salad (from restaurant menu)

Intermezzo

Chef's Fresh Made Seasonal Sorbet

Entrees (Choice of 3)

Twin Canadian Lobster Tails- Twice Baked Stuffed Potato, Haricot Verts, Clarified Butter

Lemon Poached Halibut- Jumbo Shrimp, Heirloom Tomato, English Cucumber, Horseradish

8 oz. USDA PRIME Filet Mignon- Au Gratin Potatoes, Asparagus, Cabernet Demi

12 oz. USDA PRIME NY Strip – Panko Onion Rings, Sea Salt Potato, Anchovy Butter

12 oz. Bone In Veal Chop – Sweet Corn Truffle Porridge, Kennett Square Mushroom Trio

Dessert

Choice of two in house desserts

\$66 per person

Regional Wine Dinner

Schedule a complimentary consultation with our chef to go over a specific region of the world or wine theme. He will then create the ultimate dining experience with a multi course menu & wine pairing.

5 Courses: \$90 per person

7 Courses: \$115 per person

Display Platters

Our display platters are the perfect addition to any package!

Vegetable Crudite

Fresh Crisp Seasonal Vegetables
with our House Made Onion Caviar Dip
\$6 per person

House Made Soft Pretzels

Sweet Mustard Dip, House Cheese "Whiz"
\$6 per person

Balsamic Marinated Grilled Vegetables

Zucchini, Yellow Squash, Beefsteak Tomatoes, Roasted Peppers,
Red Onion, Portobello Mushrooms, & Green Asparagus
\$6 per person

Mediterranean Platter

Roasted Red Pepper Hummus, Toasted Pita Bread, Feta Cheese, Marinated Olives,
Artichokes, Sun Dried Tomatoes, Rice Stuffed Dolmas, Sliced English Cucumbers
\$8 per person

Artisanal Cheese Platter

Assortment of Soft, Medium & Hard Cheeses w/ Fresh Baked Bread,
Marcona Almonds, Dried Apricots, Fruit Preserves
\$10 per person

Italian Antipasta Platter

Sliced Italian Meats, Provolone Cheese, Marinated Olives,
Pesto Glazed Artichokes, Sun Dried Tomatoes & Italian Crostini
\$8 per person

Chilled Seafood Display

Jumbo Shrimp, Clams on the 1/2 Shell, Oysters on the 1/2 Shell,
Crab Claws, Mignonette, Cocktail Sauce, Lemons
\$22 per person / \$300 supplement with standard ice carving

Baked Wheel of Brie

Topped with Strawberry Preserves, Wrapped in Puffed Pastry
\$125 (serves 30 people)

Passed Hors D'Oeuvres

All prices are per piece.

We suggest 6 pieces per person per hour.

Vegetarian

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| Fresh Mozzarella and Marinated Tomato Skewers | \$2 |
| Wild Mushroom Tartlet w/ Shaved Grana Padano | \$2 |
| Spinach & Ricotta Spanakopita in Phyllo Pastry | \$2 |
| Roasted Eggplant Caponata on Italian Crostini | \$2 |
| Seasonal Soup "Shooter" | \$2 |
| "Grown Up" Grilled Cheese Sliders w/ Shaved Black Truffle | \$3 |

Meat

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| Beef Tenderloin Crostini w/ Gorgonzola Mousse | \$2 |
| Pulled Pork Turnover w/ Smoked Peach BBQ Sauce | \$2 |
| Pork Pot Sticker w/ Ginger Soy Dipping Sauce | \$2 |
| Petite B.L.T. –Bacon, Micro Greens, Tomato, Truffle Mayo | \$3 |
| Steak Tartare Crostini w/ Boursin Cheese | \$3 |
| Angus Beef Skewer w/ Horseradish Crème | \$3 |
| Cheese Steak Egg Roll w/ Spicy Ketchup | \$3 |

Seafood

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| "Jersey" Devil Egg w/ Peekytoe Crab | \$3 |
| Lobster Salad Brioche w/ Micro Celery | \$3 |
| Tuna Tartare w/ Wasabi Crème | \$3 |
| Petite Crab Cake w/ Dijonaise Sauce | \$3 |
| Poached Jumbo Shrimp w/ Spicy Cocktail Sauce | \$3 |
| Scallops Wrapped in Apple Wood Bacon | \$3 |
| Smoked Salmon Blini w/ Red Onion & Dill | \$3 |

Poultry

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| "Waldorf" Curried Chicken Salad with Walnut "Zest" | \$2 |
| Chicken Satay w/ Sesame Dipping Sauce | \$2 |
| Jerk Chicken Tartlet w/ Black Pepper Ricotta | \$3 |

Basic Cake Menu

6" Round (6 people)
10" Round (12 to 14 people)
12" Round (18 to 24 people)
½ Sheet Rectangle (40 to 50 people)
Full Sheet Rectangle (70-100 people)

Since all cakes are not made equal, the pricing listed below are for a basic cake with simple decorations. If you have a photo of what you would like us to replicate, please provide it to us for an accurate quote for your cake.

All of our cakes, icings and fillings are made from scratch.

Butter Cream Icing, Filling and Simple Decorations
starting at \$4.50 per serving

Butter Cream Icing with Premium Filling (Fruit, Mousse, Custard, etc.)
starting at \$5 per serving

Rolled Fondant Icing and Decorations with Butter Cream Filling
starting at \$6 per serving

Rolled Fondant Icing and Decorations with Premium Filling (Fruit, Mousse, Custard, etc.)
starting at \$6.50 per serving

Cake Flavors

Chocolate / Vanilla / Marble / Chocolate Chip / Carrot / Spice / Banana Nut
Strawberry / Red Velvet / Rum / Lemon / Mocha

Filling Flavors

Butter Cream / Chocolate Mousse / Vanilla Mousse / Raspberry Mousse
Whipped Cream Cheese / Lemon Curd / Pastry Cream / Chocolate Hazelnut Spread
Marshmallow / Fresh Berries / Chantilly Cream / Peanut Butter Mousse

Icing Flavors

Whipped Cream / Assorted Butter Cream / Chocolate Ganache
Whipped Cream Cheese / Rolled Fondant

Custom Flavors & Decorations Available Upon Request

Please Provide 5 Days Notice

Open Bar Packages

any package can be billed on a consumption basis

Champagne Toast

8 per glass

Stanford Sparkling White Wine

Wine & Beer

First Hour – 20 / Second Hour – 18 / Each Additional Hour - 16
Yuengling Lager, Yuengling Light, Michelob Ultra, Miller Lite,
Amstel Light, Heineken, Corona,
Gravelly Ford Chardonnay, Gravelly Ford Merlot, Stanford
Sparkling White Wine,
Bottled Water, and Soft Drinks

House Brands

First Hour – 24 / Second Hour – 22 / Each Additional Hour – 20

Absolut, Absolut Citron, Smirnoff, Stoli, Stoli Vanilla, Stoli
Orange, Stoli Raspberry, Beefeater,
Bombay Dry, Gordon's, Bacardi, Captain Morgan, Malibu,
Cuervo Gold, Jim Beam, Wild Turkey, Seagrams 7,
Seagrams VO, Canadian Club, Dewar's, J & B, Famous
Grouse,
CuttySark, Jonnie Walker Red, Southern Comfort, Triple Sec,
Apple Pucker,
Peach Schnapps, Martini & Rossi Vermouths,
Yuengling Lager, Yuengling Light, Michelob Ultra, Miller Lite,
Amstel Light, Heineken, Corona,
Gravelly Ford Chardonnay, Gravelly Ford Merlot, Stanford
Sparkling White Wine,
Bottled Water, and Soft Drinks

Premium Brands

First Hour – 32 / Second Hour – 30 / Each Additional Hour - 28

Includes All House Brand Pours Plus:

Grey Goose, Grey Goose Orange, Grey Goose Citrus,
Grey Goose Pear, Ketel 1, Belvedere, Ciroc, Bombay
Sapphire, Tanqueray, Myer's, Mt. Gay, Jack Daniels,
Maker's Mark, Crown Royal, Jameson, Chivas Regal 12yr,
Jonnie Walker Black 12yr, Glenfiddish 12yr, Glenlivet 12Yr,
Cointreau, Martini & Rossi Vermouths, Woodford Reserve,
Guinness, Sam Adams, Kona IPA, Goose Island Matilda,
Wells Banana Bread



Event Deposit Form

Event Date _____

Name _____

Name of Event _____

Company _____

Email Address _____

Phone _____

Address _____

City _____ State _____ Zip _____

Deposit Amount \$ _____

Credit Card ☐ AmEx ☐ Mastercard ☐ Visa ☐ Discover

Name as it appears on the card _____

Credit Card # _____ Exp _____

Would you like the final bill to be charged to this card? Yes ☐ No ☐

I hereby authorize Peppercorn to charge my credit card for the deposit.

Signature _____ Date _____

Please note: A room and/or date is not reserved until a deposit has been received. The deposit is refundable up to 30 days prior to the event. If canceled between 30 and 14 days prior to the event, the deposit can be withheld and transferred to a future event, or 50% will be refunded. The deposit for an event canceled within 14 days or less cannot be refunded.