

Peppercini's Deli & Catering

# CATERING MENU

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*Your Every Occasion Caterer*

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# Everyday Catering

As convenient as we are delicious...



## Free Delivery & Setup

All your food is delivered and set up. Never a delivery fee!



## Everything Included

We provide all the essentials, including: Silverware, plates, bowls, napkins, serving utensils, etc.



## Courteous, Professional Drivers

Gratuity is never added to orders, but is always appreciated.



## Same Day Orders

We take same-day and/or emergency orders.



## Simple Reorders

Re-ordering is simple. We can keep your information on file.



## Hours

Our normal hours are: 6:00am - 4:00 pm Monday-Saturday



## Meetings

Our menu and packaging is specifically designed to complement your workplace.



## After Hours Catering

Catering is available 24/7, subject to order minimums.



## Transparent Pricing

Our pricing is always simple and transparent - no hidden fees!



## 24-Hour Notice

Cancellations within 24 hours of the event will be charged 25%.





## 8 Person Minimum

Everyday catering is for 8+ people. Special event catering is for 16+ people. Pricing is per person unless otherwise specified.



## Special Diets


We are happy to work with your diet. Contact us for specific menus, or look for the vegetarian  & gluten-free  logos throughout our menu for quick options.

# Breakfast

## Continental Breakfast

A selection of fresh breakfast pastries, muffins, and toasted bagels with cream cheese. Choose either fresh fruit salad or yogurt parfait with seasonal berries and granola. 5.99 

## Ham and Egg Scrambler

Black Forest Ham with oven-roasted peppers & onions, smothered in melted Tillamook Cheddar. Served with seasoned breakfast potatoes, baby croissants, ketchup, and salsa. 6.99 

## Breakfast Burritos

Ham, bacon, scrambled eggs, cheddar, and seasoned breakfast potatoes wrapped in a flour tortilla. Individually foil wrapped and served with salsa on the side. 3.99


## Breakfast Sandwich Tray

Bacon & Canadian bacon sandwiches with scrambled eggs, Swiss & cheddar cheese on croissants, bagels, biscuits, and English muffins. 3.49



## Biscuits & Gravy

Buttermilk biscuits with classic sausage gravy. 2.49

## Yogurt Parfait

Strawberry & vanilla yogurt layered with freshly diced Gala apples & seasonal berries. Served with granola clusters. 2.99 

## Fresh Fruit Salad

Gala apples, cantaloupe, honeydew, grapes, pineapple and other seasonal fruits. Garnished with fresh berries & mint. 2.99  

## Hard Boiled Eggs

Perfectly boiled and peeled eggs, cut in half and served with mini salt packets. Two halves per person. 1.29  

# Coffee, Tea, Juice

## Coffee Service

French roast served with cream, vanilla creamer, sugar, sweeteners, stir sticks, cups, and lids. 2.49

## Coffee Service with Afternoon Refresh

Coffee service with a second delivery to clean and refresh coffee set-up. 3.49

## Hot Tea Service

Herbal and black teas, honey, sugar, sweeteners, stir sticks, cups, and lids. 2.49

## Fruit Juice


Apple, Orange, Cranberry. 10 oz bottles. 1.99

Coffee & tea serviceware will be picked up the following business day unless arranged otherwise.



# Deli Trays

**Deli Fresh Sandwiches** Roast Beef & Cheddar, Turkey & Swiss, Ham & Swiss, Tuna Salad, and Chicken Salad. With lettuce and tomato. Mayo and mustard served on the side. 9.49

**Peppercini's Signature Wraps** Combination of Turkey Bacon Ranch, Italian House, Chicken Caesar, and Garden  wraps, cut into halves and artfully arranged. 9.49

**Sandwich & Wrap Combination** The best of both worlds. 9.49

**Artisan Sandwiches** Deli sandwiches on small artisan rolls and petite croissants. Mayo and mustard served on the side. 8.49

**Hawaiian Luau and Original potato chips included with all deli trays.**

# Box Lunches

**Includes a sandwich or wrap, Hawaiian Luau or Original potato chips, fresh baked cookie, napkin, mint, and condiments. You pick the variety or have us send the standard assortment. 9.99**

## SANDWICHES

**Roast Beef & Cheddar, Turkey & Swiss, Ham & Swiss, Tuna Salad, Chicken Salad**

Choice of bread: whole wheat, white, sourdough, marbled rye, stadium French roll, or croissant. All sandwiches include lettuce & tomato.

## WRAPS

**Turkey Bacon Ranch, Italian House, Chicken Caesar, Garden **

All wraps served on a white flour tortilla. Tomato, wheat, or spinach tortilla available upon request.

*Upgrade your box lunch!*



**Add 1/2 liter bottle of water and choice of: orzo salad, potato salad, chicken pasta salad, coleslaw, or side salad for 1.99!**


T 907.279.3354 • F 907.279.3353

# Salads

**All dressings served on the side. 2.49**

**Caesar** The classic of all classics.

**Almond Ginger Chicken** Peppercini's signature salad! Savory marinated chicken, roasted red peppers, toasted almond slices, wasabi crusted peas, celery, chow mein noodles, and crisp romaine lettuce. Served with sesame ginger dressing.

**Mixed Green** Freshly chopped romaine, iceberg and red cabbage are topped with tomatoes, olives, celery, cucumber, croutons. Served with homemade buttermilk ranch and balsamic vinaigrette. 


**Chop** Savory marinated chicken breast, chopped bacon, bleu cheese crumbles, diced tomatoes, & chives over crisp romaine lettuce. Served with balsamic vinaigrette.



**Spinach** Diced egg, chopped bacon, bleu cheese crumbles, diced red onion, croutons, and spinach. Served with balsamic vinaigrette.

# Deli-Style Sides

**Made fresh in-house daily. 1.99**

**Chicken Pasta Salad** Peppercini's signature pasta salad. Penne pasta, chicken, toasted almonds, and celery, tossed in our buttermilk ranch dressing.

**Orzo Salad** Mediterranean style pasta salad. Orzo pasta in a balsamic vinaigrette with red onions, artichoke hearts, roasted red peppers and feta. 

**Potato Salad** Homemade red skinned potato salad. So simple, so good.  

**Coleslaw** Crisp, cold freshly mixed coleslaw with a hint of sweetness.  

# Soups & Chili

**Served with crackers. 2.49**

- Broccoli Cheese
- Tomato Bleu 
- Chicken Noodle
- Chili - with Cheese & Onion 

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# Pasta Bar

Served with freshly baked white & wheat rolls and whipped butter.

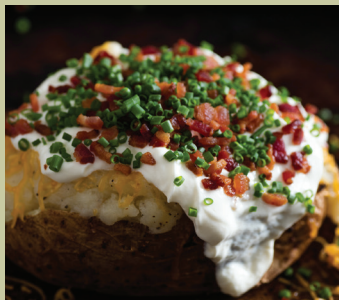
- Chicken Alfredo** Penne pasta, creamy alfredo sauce, savory marinated grilled chicken breast, diced tomatoes, chives, and Italian cheese blend. 9.99
- Mediterranean Pasta** Penne pasta, black olives, roasted red peppers, artichoke hearts, crumbled feta cheese, herbed extra virgin olive oil, diced tomatoes, chives, and Italian cheese blend. 9.99 V
- Smoked Salmon Alfredo** Penne pasta, creamy alfredo sauce, wild Alaskan smoked salmon, diced tomatoes, chives, and Italian cheese blend. 10.49
- Chicken Parmesan** Lightly breaded all white chicken breast topped with homemade marinara and Italian cheese blend over a bed of Penne pasta. 10.49
- Cajun Shrimp Alfredo** Smothered in Alfredo sauce with a hint of Cajun spice, topped with Parmesan, diced tomatoes, and chives. 10.49
- Meatball Marinara** Penne pasta, zesty marinara, lotsa meatballs, and Italian cheese blend. 9.99

# Taco Bar

Choice of grilled chicken breast or seasoned steak.

Corn & flour tortillas, refried beans, Juanita's tortilla chips, salsa, sour cream, guacamole, shredded cheese, diced tomatoes, diced red onions, shredded lettuce, & jalapeños. 11.49

# Potato Bar



Load it up!

**1 potato per person - 6 hours advance notice**

Meal-sized baked potatoes served with whipped butter, shredded cheddar cheese, sour cream, chopped bacon, and chives on the side. 8.49 GF

- \$1.49 HOT TOPPINGS:**
- Broccoli Cheese Soup V
  - Hearty Chili GF
  - BBQ Chicken

# Everyday Appetizers

Choose any appetizer for 3.99.

- Veggie Tray** A seasonal blend of fresh and pickled garden vegetables served with homemade buttermilk ranch. V GF
- Smoked Salmon Spread** A real crowd pleaser! Wild Alaskan smoked salmon in a cream cheese herb spread. Served with freshly baked baguette slices.
- Mozzarella Meatballs** Italian seasoned meatballs in a rich marinara sauce with melted mozzarella cheese chunks.
- Fresh Fruit Tray** Sliced melon, pineapple, Gala apples, grapes, and other seasonal fresh fruits. Garnished with fresh mint and berries. V GF
- Reindeer Sausage & Cheese Tray** Sliced Alaskan reindeer sausage, and cubed Tillamook cheddar, spicy pepper jack and Monterey jack cheeses. Served with stone ground mustard and assorted table crackers. GF
- Sweet & Spicy Meatballs** Little bit of heat, little bit of sweet. These meatballs got it going on...
- Mediterranean Hummus Tray** Sun-dried tomato hummus with cucumber slices, roasted red peppers, black olives, and crumbled feta cheese. Served with pita chips and pita bread triangles. V
- Petite Croissants** Homemade chicken salad and tuna salad served on flaky, buttery snack-sized croissants.





# Dessert

**Cookies** Freshly baked chocolate chip, white chocolate macadamia, oatmeal raisin cookies. 1.99

**Brownie of the Day** Rich fudge brownies topped with crushed M&M's, Reese's Peanut Butter Cups, butterscotch chips and other decadent toppings. 1.99

**Cookie & Brownie Combo Tray** The ever popular combination of freshly baked chocolate chip cookies and rich fudge brownies. Garnished with fresh berries and mint. 1.99

**Fresh Fruit Salad** Gala apples, cantaloupe, honeydew, grapes, pineapple and other seasonal fruits. Garnished with fresh berries and mint. 2.99  



## Deluxe Dessert Tray

Cheesecake squares, cream puffs, eclairs, cupcakes, cookies and dessert bars all in fun, bite-sized pieces. Garnished with fresh mint and seasonal berries. 3.49

# Drinks

**Assorted Bottled Soft Drinks** Pick your own, or have us send you an assortment of our most popular bottled Coke & Pepsi products, sweet and unsweetened teas as well as Vitamin Water, San Pellegrino, Talking Rain Ice, and other fun drinks. 1.99

**Healthier Choice Beverages** Skip the soda and stick to bottled water, apple, orange and cranberry juice, vitamin water, talking rain ice, San Pellegrino, & lemonade. Throw in a few diet sodas if that's more your style... 1.79

**Bottled Water** 1/2 L bottles. 1.49

**Coffee Service** French roast served with cream, vanilla creamer, sugar, sweeteners, stir sticks, and lids. 2.49







# Full-Day Meal

8+ people • 2 Deliveries • 28.99 per person

Hosting an all-day seminar or meeting?  
You take care of the PowerPoint, we take care of the rest!


## Delivery 1: Breakfast

Includes coffee service, bottled water and juice, fresh breakfast pastries, muffins, bagels, assorted bottled juices, bottled water, coffee service, and choice of:

- Fresh Fruit Salad   or
- Warm Breakfast Sandwiches  or
- Vanilla & Strawberry Yogurt Parfait with Granola 
- Breakfast Burritos 
- Ham & Egg Scramble 






## Delivery 2: Lunch & Afternoon Snack

Lunch includes bottled teas, sodas, and waters, deluxe dessert tray, choice of any salad or deli-style side, and choice of:

- Sandwich, Wrap or Combo Tray
- Baked Potato Bar 
- Taco Bar 
- Chicken Alfredo
- Meatball Marinara
- Smoked Salmon Alfredo
- Mediterranean Pasta
- Chicken Parmesan
- Cajun Shrimp Alfredo

See page 5 for salad and deli-style side options.

Afternoon Snack includes choice of:

- Petite Croissant Sandwiches
- Veggie Tray  
- Fresh Fruit Tray  
- Smoked Salmon Spread
- Mediterranean Hummus Tray 
- Reindeer Sausage & Cheese Tray 

**Note: We will pick up coffee service from the morning during the second delivery or refresh coffee service for \$1 per person. Coffee refresh must be arranged prior to second delivery.**

*Other menu options available for multi-day events!*

Email [info@peppcatering.com](mailto:info@peppcatering.com) for sample menu packages.

# Special Events

VISIT  
[peppcatering.com/menus](http://peppcatering.com/menus)

TO VIEW POPULAR MENUS, OR MIX & MATCH ITEMS FROM  
OUR EVERYDAY & SPECIAL EVENT MENUS TO MAKE  
YOUR OWN!

Whether it's a wedding, a retirement party, a birthday bash, or a holiday celebration, Peppercini's has you catered!

We offer an extended menu for special occasions and a variety of **service & decor** options for you to choose from:

## Full-Service Catering - fully staffed

**For large events and more formal occasions.**

Includes:

- Chafing dishes, attractive serving platters and serving utensils, beverage dispensers, high-quality disposable serveware, and table linens for food tables.
- Staffing to deliver, set up, manage and refresh food and beverage service, pack up your leftovers, bus tables, and clean up food areas.
- 2 hours on-site service.

Add 2.99 per guest to menu

Additional hours billed at \$25/hour per employee

### *the fine print:*

- Minimum of 16 people
- 24 hour notice required
- Available 6am-5pm or 24 hours/day for orders totaling \$500+

## Hybrid-Service Catering - partially staffed

**The amenities of our fully staffed service, dropped off. Return supplies to Peppercini's after the event.**

Includes:

- Chafing dishes, attractive serving platters and serving utensils, beverage dispensers, high-quality disposable serveware, and table linens for food tables.
- Staffing to deliver and set up food.

Add 1.49 per guest to menu

## Drop-Off Service Catering - partially staffed

**Well-suited for smaller and/or less formal events.**

Includes:

- Disposable serving dishes, serveware, attractive disposable plates, napkins, and silverware.
- Staffing to deliver and set up food.

Free!

- Orders can be placed over the phone, via email, or online
- We arrive early to set up and request a little extra space
- We will work with you to create personalized custom menus for any group of 75+
- TAP certified bartenders available

# Hot Entrees

- Chicken Picatta** Chicken breast, artichokes, sun-dried tomatoes, and capers in a lemon garlic butter sauce over penne pasta. Served with freshly baked white & wheat rolls and whipped butter. 10.99
- Beef Bourguignon** So much better than beef stew... Oven braised steak in a rich burgundy wine sauce with mushrooms and carrots, seasoned with garlic, onion, and thyme. Includes red skinned garlic mashed potatoes, freshly baked white & wheat rolls, and whipped butter. 12.99 <sup>GF</sup>
- Alaskan Jambalaya** Alaskan reindeer sausage and shrimp with bell peppers and onions in a mildly spicy tomato based sauce. Served with rice. 12.99 <sup>GF</sup>
- Lasagna Primavera** Seasonal vegetables tossed in herbed extra virgin olive oil, spinach, zesty marinara, ricotta cheese, and Italian cheese blend. Served with freshly baked white & wheat rolls and whipped butter. 10.99 <sup>V</sup>
- Teriyaki Orange Glazed Salmon** Flaky salmon fillets topped with a teriyaki orange glaze, sesame seeds, and green onion. Served with rice pilaf. 12.99 <sup>GF</sup>
- Chicken Milano** Oven-roasted chicken breast baked with fresh spinach, sun-dried tomatoes, and feta cheese. Served over a bed of linguini pasta that has been lightly tossed in a balsamic vinaigrette. Served with freshly baked white & wheat rolls and whipped butter. 11.49
- Roast Pork Loin with Apricot Glaze** Green apple & cornbread stuffed pork loin, roasted with a sweet apricot glaze Served with freshly baked white & wheat rolls and whipped butter. 11.49
- Pulled Pork Sliders** 24-hour slow cooked pork served with Hawaiian sweet rolls and homemade coleslaw. 10.99
- Margarita Chicken** Tender chicken breast infused with tequila & lime flavors and grilled to perfection. Served with rice pilaf. 12.95 <sup>GF</sup>
- Chef Carved Prime Rib** Served with au jus & horseradish cream. 16.49 <sup>GF</sup>

# Salads

All dressings served on the side. 2.49

- Caesar** The classic of all classics.
- Almond Ginger Chicken** Peppercini's signature salad! Savory marinated chicken, roasted red peppers, toasted almond slices, wasabi crusted peas, celery, chow mein noodles, and crisp romaine lettuce. Served with sesame ginger dressing.
- Mixed Green** Freshly chopped romaine, iceberg and red cabbage are topped with tomatoes, olives, celery, cucumber, croutons. Served with homemade buttermilk ranch and balsamic vinaigrette. <sup>V</sup>
- Chop** Savory marinated chicken breast, chopped bacon, blue cheese crumbles, diced tomatoes, & chives over crisp romaine lettuce. Served with balsamic vinaigrette.
- Spinach** Diced egg, chopped bacon, blue cheese crumbles, diced red onion, croutons, and spinach. Served with balsamic vinaigrette.

# Sides

- Mitch's Famous Baked Mac & Cheese** 2.49 <sup>V</sup>
- Cowboy Baked Beans** 1.99 <sup>GF</sup>
- Red Skinned Mashed Potatoes** 2.49 <sup>V GF</sup>
- Oven Roasted Vegetables** 1.99 <sup>V GF</sup>
- Rice Pilaf** 1.99 <sup>V GF</sup>
- Oven Roasted Baby Red Potatoes** 2.49 <sup>V GF</sup>
- Island-Style Macaroni Salad** 1.99 <sup>V</sup>



# Appetizers

## Smoked Salmon Spread

Wild Alaskan smoked salmon in a cream cheese herb spread. Served with freshly baked baguette slices. 3.99

## Peppercini's Meatballs

Choose Sweet & Spicy or Mozzarella Marinara 3.99



## Reindeer Sausage & Cheese Tray

Alaskan reindeer sausage, Tillamook cheddar, pepper jack and Monterey jack cheeses. Served with stone ground mustard and assorted table crackers. 3.99



## Mini Quiches

Choose bacon or florentine or a combination! 3.99


## Veggie Tray

A seasonal blend of fresh and pickled garden vegetables served with homemade buttermilk ranch. 3.99  


## Fresh Fruit Tray

Sliced melon, pineapple, Gala apples, grapes, and other seasonal fresh fruits. Garnished with fresh mint and berries. 3.99  

## Reindeer Sausage Medallions

Served warm with sauteed bell peppers & onions. 3.99 


## Mediterranean Hummus Tray

Served with feta, olives, cucumbers, pita chips & pita bread triangles. 3.99 

## Petite Croissants

Homemade chicken salad & tuna salad on mini croissants. 3.99


## Artichoke Dip

Served warm with baguette slices. 3.99 

## Caprese Skewers

Cherry tomatoes, mozzarella, and fresh basil, drizzled with a balsamic reduction. 3.99  

## Sirloin Steak Tips

Teriyaki marinated, with green onion & sesame seeds. 4.99 

## Jumbo Shrimp Cocktail

Served with not-too-spicy cocktail sauce. 4.99 

# Dessert

## Deluxe Dessert Tray

Cheesecake squares, cream puffs, eclairs, cupcakes, cookies and dessert bars all in fun, bite sized pieces. Garnished with fresh mint and seasonal berries. 3.49

## Cookie & Brownie Combo Tray

The ever popular combination of freshly baked chocolate chip cookies and rich fudge brownies. Garnished with fresh berries and mint. 1.99

## Warm Fruit Crisp

Warm fruit filling topped with oatmeal & brown sugar crumble. Served with freshly whipped cream. Choose from wildberry, peach, or apple. 3.49

# Drinks

In addition to our extensive bottled beverage selection, we offer homemade beverages, served in beautiful glass dispensers.

## Lemon-Cucumber Infused Ice Water

0.99

## Grapefruit-Pomegranate Spritzer

2.49

## Hawaiian Spritzer

2.49

## Raspberry Lemonade

1.99

## Iced Tea

1.99

## Mango Infused Iced Tea

1.99

Visit [peppcatering.com/menus](http://peppcatering.com/menus) TO VIEW POPULAR MENUS FOR A VARIETY OF OCCASIONS!



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*Catering You Can*

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# COUNT ON.

MEETINGS

RETIREMENT PARTIES

CORPORATE EVENTS

MEMORIAL SERVICES

MILITARY CHANGE OF COMMAND

BIRTHDAYS

GRADUATION PARTIES

FUNDRAISERS

HOUSEWARMING PARTIES

WEDDINGS

SEMINARS

HOLIDAY PARTIES

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