

PEPPER & SALT

Contemporary Catering and Events

288 South Fourth Street
Memphis Tennessee 38126
901.526.0820
901.601.0688

LUNCHBOX

CATERING MENUS

eats

Division of



PEPPER & SALT Catering

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Thank you for the opportunity to cater your event. We look forward to sharing our food and services with you and your guests. We know that planning an event can be stressful, so we promise to do everything we can to ease the burden on you.

We will take all of your concerns and requests into consideration as we developed a proposal and quote. This menu is just a sample of what we can produce. If you do not see menu items that interest you or meet your budget, please give us the opportunity to create one. We would like to assure you that our food and services will meet your high standards and suit your personal tastes.

From intimate dinners with a personal chef to large scale meetings, receptions, private parties, or extravagant galas; PEPPER & SALT Catering offers fully tailored services with a unique touch for any occasion. Following are some of our innovative and unique menu selections with what we call Gourmet Eclectic Soulful Cuisine.

Sincerely,

Kaia Brewer

PEPPER & SALT Catering

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288 South Fourth Street

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PLATED ENTREES

ALL ENTREES INCLUDE A CHOICE OF FIRST, MAIN AND DESSERT COURSES, FRESH BAKED BREAD AND ICED TEA

First Course Choices

Mixed Greens joined with Juicy Tomatoes, Crispy Cucumbers, Carrots, and Choice of Dressing

Spinach with Candied Shiitake Mushrooms, Cornbread Croutons drizzled with Ham Hock Vinaigrette

Romaine & Mustard Greens tossed with Caesar Vinaigrette accompanied by Polenta Croutons

Fresh Mozzarella, Cucumber and Vine-Ripened Tomato garnished with an Aged Balsamic Reduction and Basil Oil

Main Course Choices

Grilled Chicken Breast 25

Sauce: Demi-Glace / White Wine
Starch: Mashed Potatoes / New Potatoes
Vegetable: Green Beans or Veggie Mix

Substitute Grilled Salmon Market

Classic Lasagna 25

Ground Beef Slow Cooked at a Low Simmer in Marinara and Layered with Mozzarella Cheese, Ricotta Cheese and Fresh Egg Noodles with Julienne Mixed Vegetables

Shrimp & Grits Market

Jumbo Shrimp with a Tomato Ragout served on a bed of Creamy Grits mixed with Smoked Bacon, Scallions, Roasted Corn, Mushrooms, Garlic, Gouda Cheese and Aged Cheddar

Roasted Half Chicken 30

Juicy Chicken drizzled with Pan Gravy and served with Cornbread Mashed Potatoes and Stewed Green Beans

Ribeye 37

Coffee Rubbed Ribeye Steak accompanied by Blue Cheese Mashed Potatoes with Roasted Grape Tomatoes and Haricot Verts

Short Ribs of Beef 40

A generous portion of slow Merlot Braised Short Ribs of Beef, served with Horseradish Mashed Potatoes, Roasted Tomatoes, and Tabasco Onions

Cornish Hen 28

Perfectly Roasted Hen adorned with Sun Dried Tomato Marmalade joined by Wild Rice Dressing with Sausage and Leeks and Warm Vegetable Salad

Cornmeal Crusted Catfish Market

Two Fresh Water Catfish Fillets stacked on Crispy Pomme Frites and adorned with Black Eye Pea Succotash

Grilled Double Pork Chop 36

A Thick Cut Pork Chop topped with Roasted Sweet Potato Salsa served with Braised Red Cabbage and Baby Zucchini

Crustaceans Market

Yukon Gold Potato Croquette stuffed with Lobster, Crab, Gouda Cheese and Chives with Fresh Green Asparagus topped with Colossal Shrimp and Red and Yellow Tomato Ragout surrounded by Lemon Caper Cream Sauce

Portabella Wellington 28

Portabella Mushroom filled with Wild Mushrooms and topped with Puff Pastry served with Yukon Gold Mashed Potatoes, Green Asparagus Tips and Clove Studded Cipollini Onions in a pool of Roasted Vegetable Jus

Veal Osso Buco 47

Chardonnay Braised Veal Osso Buco joined with Potato Risotto and Steamed drizzled with Veal Demi-Glace

Filet Mignon Market

A Filet in a pool of Pink Peppercorn Demi Glaze topped with Kumquat Marmalade accompanied by a Wild Mushroom Reduction, Deep Fried Spinach and Plum Tomato Brule

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Seared Mahi Mahi

Market

Seared Mahi Mahi with Pineapple, Mango & Tomato Salsa in a bed Wild Rice Pilaf and Sugar Snap Peas

Chicken Tuscany

26

A Lightly Breaded Plump Chicken Breast over Angel Hair Pasta, with a Red Wine Demi Glace, smothered with Fresh Herbs, Tomatoes, Scallions and Mushrooms

Turkey Mignon

36

Bacon wrapped Turkey joined with layers of Golden Raisins and Cranberry Compote and Andouille Cornbread Dressing drizzled with White Wine Turkey Pecan Jus

Bacon Wrapped Pork Tenderloin

26

Roasted tender Pork wrapped in Hickory Smoked Bacon topped with Pan Gravy served with Marmalade Sweet Potatoes and Wilted Spinach

Dessert Course Choices

Standard Desserts

- Chess Pie
- Bread Pudding
- Rum Cake
- Banana Pudding
- Red Velvet Cake
- Sweet Potato Pie
- Cheese Cake
- Lemon Poundcake

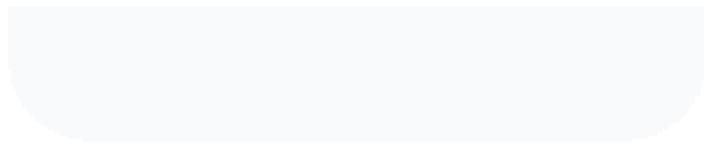
Premium Dessert

(Additional fee)

- Hershey Pound Cake
- Apple Dumplings
- Pecan Cheese Cake
- Pineapple Cobbler
- Strawberry Pizza
- Carrot Cake
- Red Velvet Cake
- Strawberry Cake
- Peach Cobbler
- Pineapple Upside Down

LUNCHBOX

Mini Dessert Trio



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All food and beverages are subject to all applicable TN taxes and 20% service charge.

Cold Hors D' Oeuvres

(PRICES BASED ON 50 PIECES)

COLD SELECTIONS

Bloody Mary Oyster Shooters	Market
Blue Cheese Pecan Bites	125
Crab Cucumber Cups	175
Shrimp Gazpacho Shooters	150
Mini Deli Sandwiches	125
Tomato Bruschetta	125
Chicken Salad on Cornbread Toast	125
Lobster Rolls	300
Marinated Scallop Skewers	Market
Catfish Ceviche	Market
Crab Cake BLT's	200
Low Country Pimento Cheese	125
Spinach Dip w/ Tortilla Points	175
Chili Glazed Ahi Tuna Burger	Market
Crudit� Bread Cups	150
Druken Fruit Shooters	150
Avocado Deviled Eggs	150
Goat Cheese Croquettes	150
Smoked Trout Tartare	175
Firecracker Shrimp	175
Peanut & Jelly Clubs	125
Onion Dip	125
Butterbean Pate	125
Scallop BLT	Market

Hot Hors D' Oeuvres

(PRICES BASED ON 50 PIECES)

HOT SELECTIONS

Bang Bang Chicken Wings	100
Chicken Quesadillas	125
BBQ St. Louis Ribs	125
Lump Crab Mushrooms	175
Spanakopita	125
Chicken Lollipops	150
Bacon Wrapped Scallops	Market
Pork Tenderloin Cowboy Sliders	150
Baked Mini Brie with Fresh Chutney	125
Mini Steak Wiches w/ Blue Cheese	150
Shrimp Po'boys w/ Spicy Remoulade	175
Yukon Twice Baked Potatoes	125
Salmon Croquette Sliders	175
Soft Shell Crab w/Red Pepper Coulis	250
The Best MAC & CHEESE	150
Corn Cakes w/ Tomato Marmalade	125
Butternut Squash Tacos	150
Smoking Birds Sliders	150
Homeroom Chicken & Waffles	150
Leadership MAC & PORK Clubs	175
Cornbread Stuffed Quail	300
Mini Sheppard's Pie	150
Buttermilk Fried Oyster	Market
Mini Angus Hamburgers	125
Fried Green Tomato Slider	150
Pineapple Glazed Chicken Slider	150
Collard Green Eggrolls	150
Ribeye Quesadillas	175
Short Rib & Gravy on Cornbread Toast	200
Pork Belly Sliders	200
Lamb Chops	200
Crab Melts	175
Boursin stuffed Turkey Burgers	150
Avocado JoJo	125
Mashed Potatoes Croquettes	125
Shrimp & Grits	175
Catfish Tacos	150

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Let's get it Started in Here Stations!!!!

Stations can be used to enhance a party theme or to offer a great variety of menu items. We use them in conjunction with hors d'oeuvres passed on trays, a buffet, or in a group of three. Depending on the number of guests you need to serve and the atmosphere you wish to create, our team will direct you on how these stations can be used for your event. Minimum 50 people

Mini Gourmet Burger Joint 10 per person

Angus Beef Burgers and Turkey Burgers, Crumble Blue Cheese, Aged Cheddar Cheese, Imported Swiss, Caramelized Onions, Bacon, Shiitake Mushrooms, Tomatoes, Arugula, Thick Cut Dill Pickles

Were Smokin Now Market

Trio of Honey Smoked Salmon, Smoked Catfish, and Pecan Smoked Trout served with Caramelized Onion Aioli, Chives, Capers, Eggs, Cucumbers, Roma Tomatoes, Lavasch and Sour Dough Bread

Mashed 'Taters Bar 11 per person

Creamy Buttermilk Mashed Potato with choice Whipped Butter, Chives, Crumbled Hickory Smoked Bacon, Caramelized Onions, Sharp Cheddar Cheese, Sour Cream, Turkey Gravy and Beef Gravy

Pulled Station 13 per person

Build your own BBQ Sliders with pulled Pork, Birds or Brisket served with B.B.Q. Sauce, Veggie Slaw and Silver Dollar Rolls

Cap Off the Party 13 per person

Baby Portabella Mushrooms filled with Caramelized Onions, Mustard Greens, Roasted Corn, Tomato Tapenade, or Ham and Grits

MAC AND CHEESIN 10 per person

Four Cheese Mac topped with your choice of: Scallops, Pulled Pork, Grilled Chicken, Broccoli, Mushrooms, Tomatoes and Scallion

Chili Bar 12 per person

You can smother any of these items with Homemade Chili: Baked Potato, Fritos Corn Chips, Hot Dogs, Nachos, Pasta, Potato JoJos, or top a bowl off with Cheddar Cheese, Sour Cream, Onions, Jalapenos and Tomato

Taco Stand 12 per person

Soft or Hard Taco Shells
Meats: Chicken, Beef, Fish
Veggies: Red, Yellow and Green Peppers, Onions, Jalapeños and Black Beans
Salsas: Grilled Pineapple and Cilantro Pico de Gallo served with Sour Cream, Cheddar Cheese and guacamole

Waffle bar 11 per person

Maple syrup, whipped cream, Kahlua whipped cream, marmalade, jet puff marshmallow fluff, peanut butter, fresh fruit, bacon pops and chicken bites

Humus Bar1 10 per person

Traditional, Sundried Tomato & Basil and Roasted Pepper Feta are served Pita Chips

Low Country boil Market

Shrimp, New Potatoes, Corn on Cob and Spicy Sausage are piled high

Popcorn Night 6 per person

Fresh popped Popcorn and topped with your choice of Chinese Five spice, bbq rub, Parmesan Cheese, Ranch,

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Let's Show Off Stations!!!!

Say CHEESE!!!!!!

Imported and Domestic Cheeses
Assorted Crackers and Bread

6 per person

The Garden Party

Crudit  and Grilled Vegetables with Creamy Jalapeno Ranch

5 per person

Fresh Fruit Stand

Served with Poppyseed Dressing

5 per person

Antipasto Display

Balsamic Marinated Grilled Vegetables, Genoa Salami, Mortadella,
Fresh Mozzarella, Marinated Artichokes and Mushrooms, Assorted Imported
Olives served with Italian Breads and Crackers.

11 per person

The Steamboat

Fresh Half Shell Oysters, Mussels, Clams, Crawfish, Rock Crab Claws,
Jumbo Shrimp, Scallops and Calamari with Dill Mustard Sauce and Chili Sauce

Market

Ni oise Salad

Herbed Rare Ahi Tuna, New Potato Salad, Green Beans, Assorted Marinated
Olives, Cherry Tomatoes, Hard-Boiled Eggs, Mixed Greens, Basil Mayo
and Garlic Crostini

Market

Smoked Salmon

Roma Tomatoes, Red Onions, Cream Cheese, Cucumbers, Hard Boiled Eggs and
Choice of Mini Bagels or Toast Points

Market

Let's take a DIP (pick two)

Dill Pickle Dip

Onion Dip

Salsa

Hot Crab Dip (upcharge)

Spinach Dip (upcharge)

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Can I get Your Order Please Stations?

Southern Grits **15 per person**
Stone Ground Grits topped with your choice of items: Tiger Shrimp, Scallions, Shiitake Mushrooms, Roasted Corn, Garlic, Sharp Cheddar Cheese, Monterey Jack Cheese, Collard Green Pesto, Tasso Gravy, Crumbled Hickory Smoked Bacon, Tomato Ragout, White Wine and Butter

Ravioli Station **Market**
Choice of Two: Cheese Ravioli, Spinach Ravioli, Wild Mushroom, Beef Ravioli or Roasted Chicken Ravioli
Choice of Three: Tuscan Tomato Sauce, Alfredo, Pesto Cream, Collard Green Pesto, White Wine Sauce, Marsala Sauce, Lobster Cream Sauce or Pink Vodka Sauce
Choice of Two: Grilled Chicken, Scallops, Tenderloin Tips, Tiger Shrimp, Portabella Mushrooms

Salad Tini Bar **11 per person**
All Items can be shaken to your liken: Grilled Chicken, Chopped Shrimp, Smoked Ham, Grape Tomatoes, Cucumbers, Sweet Peppers, Hard Boiled Eggs, Cheddar Cheese, Parmesan, Shredded Carrots, Pickled Okra, Sliced Scallions, Corn, Croutons, Roasted Corn, Variety of Lettuce Greens, Buttermilk Ranch, Ham Hock Vinaigrette, Italian Vinaigrette, or Honey Mustard Dressing

Knife & Fork Stations

Garlic Infused Leg of Lamb **200**
Served with Plum and Mint Marmalade, Grain Mustard Jus, and Silver Dollar Rolls
Serves 25 guest

Spiral Honey Baked Bone in Ham **200**
Pineapple Roasted Red Pepper Relish and Buttermilk Biscuit
Serves 40 guest

Buttermilk Soaked Turkey **120**
Served Cranberry Orange Marmalade, Giblet Gravy and Cornbread Dressing
Serves 15 guest

Horseradish Crusted Prime Rib **350**
Served with Buttery Yeast Rolls and Horseradish Cream Sauce, Au Jus
Serves 35 Guest

Bourbon Roasted Beef Tenderloin **225**
Served with Béarnaise Sauce and Silver Dollar Rolls
Serves 15 Guest

Sesame Crusted Ahi Tuna Loin **Market**
Pickled Ginger, Wasabi, Soy Sauce, Fried Won Tons
Served 30 Guest

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