



Sample Menu for a Non-traditional Heavy Hors d'oeuvres Cocktail Reception

If you are a couple that would like to offer your guests a menu that is filling, unique and fun Pepper Moon's Chef has created this menu for you.

Station One – Light Hors d'oeuvres

Imported and Domestic Cheeses Display

Cheeses to Include Blocks of Windsor Red, Stripey Jack, Sage Derby, Drunken Goat, Wisconsin Cheddar, Baby Gouda and Assorted Cubed Cheeses Served with Assorted Gourmet Crackers Garnished with Red Grapes and Fresh Berries

Herb Cheese Stuffed Sweet African Peppers

Creamy Lobster Fondue

Made with Diced Tomatoes, Herbs, Lobster Meat, Creamy Sauce, Toasted French Bread Rounds

Personal Crudite Cube

A small cube filled with Bossong Dip, Zucchini, Red Pepper, Yellow Squash, Celery and Carrot Sticks

Station Two - Chef-Attended Carving Station

Seasoned Grilled Beef Tenderloin

Served with Assorted Cocktail Rolls, Hearty Breads, Sweet Potato Biscuits accompanied by Scallion Mayonnaise, Warmer Horseradish Sauce, Spicy Dijon, Cranberry Mustard

Petite Pork Shanks

Topped with Homemade Mango Salsa. A unique, delicious addition to your carving station

Station Three – Chef-prepared Short Plates

A Pepper Moon Chef will prepare and fill tiny vessels with gourmet dishes, individually for each guest.

Shrimp and Grits

Pepper Moon's Signature Gourmet Grits topped with a Duo of Jumbo Shrimp finished with Lobster Reduction And Fresh Rosemary served in a Petite Tray with a Tiny Fork

Short plates displayed on raised glass pieces with Granny Smith green or bright red apple risers.

Dessert Table to accompany your Wedding Cake

White Chocolate Cheesecake Pops!

Assorted Petite Fancy Pastries to include: Chocolate Cherry Cordial Cups, Cream Puffs, Key Lime Tarts

\$26.65 Per Guest

This price is for food only. Please speak with your Pepper Moon Wedding Specialist to discuss your additional individual needs.