



Sample Menu for an elegant Dinner Meal

With each course served to your guests by Pepper Moon's culinary service staff, you cannot choose a more formal Wedding dinner service.

First Course – Salad and Bread Course

California Salad

Fancy Greens tossed with Red Grapes, Goat Cheese and Candied Bourbon Pecans
Served with Chef's housemade Prosciutto Vinaigrette

Bread Course

Each guest finds at their place setting a petite round white Boule carved out and hosting bread sticks and crackers, accompanied by Date Nut Butter or Shrimp Butter

Second Course – Choice of Entree

Beef Entrée Option

8-ounce Filet of Beef with Fire-roasted Onions Finished with Cognac Cream Sauce

Fish Entrée Option

Horseradish-crusting Salmon
Finished with a light Mustard Cream Sauce

Chicken Entrée Option

A Statler Chicken Breast stuffed with finely chopped fresh Garden Vegetables and Herbs

Pepper Moon's Signature Smashed Potatoes

Sesame Snow Peas

Third Course – Dessert and Champagne

Baileys Irish Cream Cheesecake

Served over a bed of Caramel Cream Sauce and drizzled with rich Chocolate Fudge
Accompanied by a Chocolate Cup filled with Baileys Syrup (for coffee or poured over dessert) Each guest will be offered a flute of champagne with dessert, Compliments of your Pepper Moon Wedding Specialist.

\$ 30.00 Per Guest

This price is for food only. Please speak with your Pepper Moon Wedding Specialist to discuss your additional individual needs. Note that your Wedding Specialist will require your guest count for each dinner entrée option three days prior to your wedding reception, and place cards showing which entrée each guest selected. Ask your Wedding Specialist the easiest way for you to provide this information.