

PEPPER & SALT

Contemporary Catering and Events

288 South Fourth Street
Memphis Tennessee 38126
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Catering Menus

Subsidiary of



PLATED ENTREES

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

Iceberg topped with Fresh Tomatoes, Blue Cheese, Hickory Smoked Bacon and Choice of Two Dressings

Soup Du Jour

Main Course Choices

Kobe Beef Meatloaf **\$27**

Juicy Kobe Beef Meatloaf joined with Tomato Gravy, Goat Cheese Mashed Potatoes and Fresh Broccoli

Gobble Gobble **\$27**

Fresh Roasted Turkey Breast atop buttered Cornbread Toast smothered by Cranberry Compote and Turkey Jus served with Creamy Mashed Potatoes and Fresh Green Beans

Bacon Wrapped Pork Tenderloin **\$28**

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

Chicken & Grits **\$27**

Plump Chicken Breast stuffed with Stone Ground Grits atop Smoky Collard Greens and Corn

Roast Beef **\$29**

Slices of Tender Slow Roasted Beef in a pool of Red Wine Demi Glace served with Au Gratin Potatoes and Vanilla Bean Baby Carrots

Grilled Chicken **\$26**

Choice of Sauce: Demi Glace, White Wine, or Marsala

Choice of starch: Creamy Mashed Potatoes or Roasted New Potatoes

Choice of Vegetable: Green Beans or Roasted Veggie Mix

Substitute Grilled Salmon **Market**

Roasted Eggplant **\$25**

Thick Slices of Fresh Eggplant topped with a Celery Ragout joined with Chunky Sweet Potato Banana Mash and Braised Red Cabbage

IF MORE THAN ONE ENTRÉE IS SELECTED, THE HIGHER PRICE WILL PREVAIL.
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ENTRÉE PRICES ARE SUBJECT TO CHANGE DUE TO CHANGES IN FOOD COST.

Classic Lasagna	\$25
Ground Beef Slow Cooked at a Low Simmer in Marinara and Layered with Mozzarella Cheese, Ricotta Cheese and Fresh Egg Noodles served 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	\$32
Juicy Chicken drizzled with Pan Gravy and served with Cornbread Mashed Potatoes and Stewed Green Beans	
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	\$32
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	
Ribeye	\$37
Coffee Rubbed Ribeye Steak accompanied by Blue Cheese Mashed Potatoes with Roasted Grape Tomatoes and Haricot Verts	
Crustaceans	\$45
Yukon Gold Potato Croquette stuffed with Lobster, Lump Crab, Gouda Cheese, Chives and Roasted Garlic served with Fresh Green Asparagus topped with Colossal Shrimp and Red and Yellow Tomato Ragout surrounded by Lemon Caper Cream Sauce	
Portabella Wellington	\$34
Portabella Mushroom filled with Wild Mushrooms and topped with Puff Pasty 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 Broccolini drizzled with Veal Demi Glace	

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Filet Mignon

A Bone-In 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 Brulee

Market**Seared Mahi Mahi**

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

Market**Chicken Tuscany**

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

\$26**Turkey Mignon**

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

\$36**Dessert Course Choices*****Standard Desserts***

Bread Pudding
Rum Cake
Banana Pudding
Red Velvet Cake
Sweet Potato Pie
Buttermilk Pie
Strawberry Cake
Cheese Cake

Premium Dessert (Additional fee)

Hershey Pound Cake
Apple Dumplings
Pecan Cheese Cake
Pineapple Cobbler
Strawberry Pizza
Orange Ripeno
Peach Ripieno
Carrot Cake

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Cold Hors D' Oeuvres

(PRICES BASED ON 100 PIECES)

Cold Selections

Bloody Mary Oyster Shooters	Market
Blue Cheese Pecan Bites	\$225
Crab Cucumber Cups	\$350
Shrimp Gazpacho Shooters	\$300
Mini Deli Sandwiches	\$200
Tomato Bruschetta	\$200
Chicken Salad on Cornbread Toast	\$200
Caviar topped Deviled Eggs	\$300
Chocolate Dipped Strawberries	Market
Scallop Ceviche	Market
Mustard Greens Caesar Teasers	\$200
Catfish Ceviche on Cornbread Croutons	Market

Hot Hors D' Oeuvres

Barbeque Meatballs	\$200
Bang Bang Chicken with Tangy Ranch Dip	\$200
Chicken Quesadillas with Chunky Tomato Salsa	\$250
BBQ St. Louis Ribs	\$250
Hawaiian Chicken Skewers	\$250
Lump Crab Mushroom Gratin	Market
Spanakopita	\$250
Chicken Popsicles with Honey Mustard Dippin Sauce	\$250
Bacon wrapped Scallops Lollipops	Market
Crab Cakes with White Truffle Tartar Sauce	Market
Pork Tenderloin Cowboy Cookies	\$250
Inside-Out BLT	\$250
Mini Flank Steak Sandwiches with Blue Cheese Sauce	\$250
Shrimp Poboys with Spicy Remoulade	\$300
Yukon Twice Baked Potatoes	\$200
Mini Ham & Cheese Biscuits with Apple Salsa	\$250
Soft Shell Crab with Red Pepper Coulis	Market
Fried Green Tomatoes with Buttermilk Dip	\$250
Jalapeno Mac & Cheese	\$225
Catfish Fingers with White Truffle Tennessee Tartar	Market
Sweet Corn Cakes with Sun-Dried Tomato Marmalade	\$250
Squash Casserole with Crispy Cornbread Crumbs	\$225
Mini Munster Grilled Cheese Sandwiches	\$225
Jerk Chicken Spears	\$250

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Lets 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

Mini Gourmet Burger Bar

\$10 per person

Ground Kobe Beef Burgers and Ground Turkey Burgers, Crumble Blue Cheese, Aged Cheddar Cheese, Imported Swiss, Caramelized Onions, Shiitake Mushrooms, Roma Tomatoes, Red Leaf Lettuce, Thick Cut Kosher Pickles and Mini Kaiser Buns

The Southern Lady

\$12 per person

Display of Petit Cucumber Dill, Egg Salad, and Chicken Salad Croissants Scones and Mini Desserts and Strawberries & Cream with Fresh Brewed Tea and Coffee

Wish Upon a Star Chocolate Bar

Market

Chocolate Fountain accompanied with dippable treats
Cream Cheese Pound Cake
Graham Crackers
Strawberries
Marshmallows
Rice Crispy Treats
Pineapples

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 Potato 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 Pork Station

\$13 per person

With Jack Daniels B.B.Q. Sauce, Creamy Apple Slaw, Fresh Buttermilk Biscuits 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

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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

Crisp Seasonal Vegetables with Creamy Jalapeno Ranch
and Pecan and Spinach Pesto

\$5 per person

Fresh Fruit Stand

Served with Poppyseed Dressing

\$5 per person

Antipasto Display

Balsamic Marinated Grilled Vegetables, Cipollini Onions, Genoa Salami, Mortadella with Pistachios, 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 Bayou Chili Sauce

Market

Niçoise 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

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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

Quesadilla

\$14 per person

Flour Tortillas, Chipotle Chile Tortillas, or Spinach Tortillas filled with your choice of Chicken, Steak, Sautéed Onion & Peppers, Tomatoes, Spinach, Mushrooms, Monterey Jack Cheese, Chunky Tomato Salsa, Zesty Guacamole, Shredded Lettuce, and Black Bean Dip

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, Hickory Smoked Ham, Grape Tomatoes, Cucumbers, Sweet Peppers, Hard Boiled Eggs, Cheddar Cheese, Parmesan, Shredded Carrots, Pickled Okra, Sliced Scallions, Dilled Baby Corn, Croutons, Roasted Corn, Variety of Lettuce Greens, Buttermilk Ranch, Ham Hock Vinaigrette, Italian Vinaigrette, or Honey Mustard Dressing

Attendant fees not included

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Knife & Fork Stations

Memphis Rubbed Pork Steamship

Served with BBQ Sauce, Pickles, Onions, and Silver Dollar Rolls

Serves 50 guest

\$350

Garlic Infused Leg of Lamb

Served with Plum and Mint Marmalade, Grain Mustard Jus, and Silver Dollar Rolls

Serves 25 guest

\$300

Slow Roasted Beef Steamship Round

Served with Rolls and Horseradish sauce

Serves 150 guest

\$625

Buttermilk Soaked Turkey

Served Cranberry Orange Marmalade, Giblet Gravy, Cornbread Dressing, Drop Biscuits

Serves 25 guest

\$225

Horseradish Crusted Prime Rib of Beef

Served with Buttery Yeast Rolls and Horseradish Cream Sauce, Au Jus

Serves 35 Guest

\$300

Bourbon Roasted Beef Tenderloin

Served with Béarnaise Sauce and Silver Dollar Rolls

Serves 15 guest

Market

Black and White Sesame Crusted Ahi Tuna Loin

Pickled Ginger, Wasabi, Kikkoman Soy Sauce, Fried Won Tons

Served 30 Guest

Market

Spiral Honey Baked Bone in Ham

Pineapple Roasted Red Pepper Relish and Buttermilk Biscuit

Serves 50 guest

\$250

Carver Fees not included

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