

Peppercini's
Wedding Catering 2024



Details

THE BASICS

With 245 weddings under our belt, Peppercini's is well-versed in the art of wedding catering. We want your big day to be fun and stress-free while also staying within your budget. We offer the best food quality, service and value in Alaska with menus ranging from "appetizer only" affairs to formal full service sit down meals. We serve groups as small as 40 guests to over 400.

Included in the price of all menus:

- »» An on-site catering manager
- »» Uniformed service staff
- »» Full buffet setup
- »» Skirted tablecloths for all food & beverage tables (not guest seating)
- »» High-quality disposable plates, napkins, tableware, drinkware, and takeaway containers [*Real China available for additional charge*]

Never any added fees or gratuities

ADDITIONAL OPTIONS

ON-SITE CHEF GRILLING | BAR SERVICE
CAKE CUTTING | CHAMPAGNE TOAST



Details

MORE INFO

Planning a wedding takes a lot of work, and there are seemingly endless details to cover! Our website contains a lot of helpful resources to assist you. For answers to an extensive list of frequently asked questions, a handy venue cheat sheet, and a pre-consultation checklist, visit:

PeppCatering.com

What you can expect with Peppercini's:

- »» *Transparent pricing.* Unlike other caterers, Peppercini's pricing is all-inclusive. Your customized catering proposal will never have any additional fees or gratuities.
- »» Total flexibility with menus. All of our menus are fully customizable. In addition, Peppercini's is happy to cater to any special dietary needs. Vegetarian and gluten-free options are readily available.
- »» A face-to-face consultation. After you contact us, we will schedule a consultation in our office to discuss catering options and select a menu, serviceware, and decor options.
- »» A simple payment structure. Following your consultation, we will email you a proposal. To reserve your date, a 50% deposit is requested. Pay the remaining amount when you provide us with your final guest count, ten days before your Wedding Day.
- »» Friendly, fun, professional staff. Our staff will ensure every aspect of the food and beverage service is executed flawlessly, from setup to breakdown.



Eat & Drink

entirely customizable

THE SOUTHWEST

« APPETIZERS »

Queso, Chip & Salsa Bar
Tequila Lime Chicken Skewers

« BUFFET DINNER »

Grilled Chicken & Steak Taco Bar
Green Chili Verde *OR* Beef Enchiladas
Vegetarian Refried Beans
Chilled Jicama & Black Bean Salad
Spanish Rice
Salsa Bar

« TO SIP »

Lemon Ice Water
Pick any two beverages on page 8

INCLUDES HIGH-QUALITY DISPOSABLE PLATES, NAPKINS AND SILVERWARE;
SERVICEWARE; TAKEAWAY CONTAINERS; TABLECLOTHS FOR FOOD TABLES; AND
STAFFING TO SERVE ALL FOOD AND BREAK DOWN FOOD SERVICE AREAS.

GROUPS 40 - 74	GROUPS 75 - 99	GROUPS » 100
51.99 PER PERSON	43.99 PER PERSON	40.99 PER PERSON

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HAWAIIAN LUAU WEDDING MENU

« APPETIZERS »

Fresh Pineapple & Strawberry Fruit Tray
Sweet & Spicy Meatballs

« BUFFET DINNER »

Grilled Chicken Teriyaki
Kalua Pig
Steamed Rice
Almond Ginger Chicken Salad
Island-Style Macaroni Salad
Hawaiian Sweet Rolls

« TO SIP »

Lemon Ice Water
Pick any two beverages on page 8

INCLUDES HIGH-QUALITY DISPOSABLE PLATES, NAPKINS AND SILVERWARE;
SERVICEWARE; TAKEAWAY CONTAINERS; TABLECLOTHS FOR FOOD TABLES; AND
STAFFING TO SERVE ALL FOOD AND BREAK DOWN FOOD SERVICE AREAS.

GROUPS 40 - 74	GROUPS 75 - 99	GROUPS » 100
50.99 PER PERSON	42.99 PER PERSON	39.99 PER PERSON



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THE CLASSIC

« 2 APPETIZERS »

Pick any two on page 8

« BUFFET DINNER »

Traeger Smoked Beef Tenderloin w/Demi Glaze

Hand Rolled Chicken Cordon Bleu

Panko Crusted Baked Mac & Cheese

Green Bean Almondine

Mixed Green Salad

Freshly Baked Honey Wheat Rolls w/Whipped Butter

« TO SIP »

Lemon Ice Water

Pick any two beverages on page 8

INCLUDES HIGH-QUALITY DISPOSABLE PLATES, NAPKINS AND SILVERWARE;
SERVICEWRE; TAKEAWAY CONTAINERS; TABLECLOTHS FOR FOOD TABLES; AND
STAFFING TO SERVE ALL FOOD AND BREAK DOWN FOOD SERVICE AREAS.

GROUPS 40 - 74	GROUPS 75 - 99	GROUPS » 100
55.99 PER PERSON	47.99 PER PERSON	45.99 PER PERSON

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THE ALASKAN

« 2 APPETIZERS »

Pick any two on page 8

« BUFFET DINNER »

Traeger Smoked Beef Tenderloin w/Demi Glaze

Alaskan Jambalaya w/Shrimp and Reindeer Sausage.

Served w/Rice Pilaf

Ricotta Stuffed Shells Baked in Marinara

Grilled Seasonal Vegetables

Tossed on Site Caesar Salad

Freshly Baked Honey Wheat Rolls w/Whipped Butter

« TO SIP »

Lemon Ice Water

Pick any two beverages on page 8

INCLUDES HIGH-QUALITY DISPOSABLE PLATES, NAPKINS AND SILVERWARE;
SERVICEWRE; TAKEAWAY CONTAINERS; TABLECLOTHS FOR FOOD TABLES; AND
STAFFING TO SERVE ALL FOOD AND BREAK DOWN FOOD SERVICE AREAS.

GROUPS 40 - 74	GROUPS 75 - 99	GROUPS » 100
55.99 PER PERSON	47.99 PER PERSON	45.99 PER PERSON



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APPETIZER & DRINKS

« ALL MENUS INCLUDE CHOICE OF TWO APPETIZERS »

Vegetable Crudit  with Homemade Buttermilk Ranch
Fresh Fruit, Reindeer Sausage & Artisan Cheese Tray
with Seasonal Berries & Fresh Mint

Queso Dip with Juanita's Tortilla Chips and Salsa Bar
Alaskan Smoked Salmon Spread with Baguettes

Mozzarella Marinara Meatballs

Sweet & Spicy Meatballs

Warm Reindeer Sausage & Bell Pepper Medallions

Jumbo Shrimp Cocktail with Tangy Cocktail Sauce
(\$3 Additional Per Person)

« TO SIP »

Flavored Spritzer:

Blackberry, Grapefruit & Pomegranate, Raspberry

Bottled Coca Cola Products

Fruit Infused Lemonade:

Fresh Strawberry, Raspberry, Mint Limeade

French Roast Coffee

Upgrades

entirely customizable

"Grilled On-Site" Alaskan Teriyaki Glazed Salmon

\$150 + \$6 per person

Peppercini's uniformed chef will grill your Alaskan salmon on site. There is no better treat for your out of state guests!

« WEDDING CAKE CUTTING/SERVICE »

Peppercini's will slice your wedding cake and provide service at each table. Price includes additional plates, napkins & silverware.

\$1.50 per person

« CHAMPAGNE TOAST »

Peppercini's will open and pour your champagne toast and provide table service to each guest. Price includes high quality disposable or glass champagne flutes, as well as chilling and transporting your bubbly if you bring it by Peppercini's in advance. \$2 per person

« MIDNIGHT SNACK »

Well after dinner when your guests are having fun drinking and dancing, serve Peppercini's Signature Wraps and

Artisan Sandwich Trays! \$5 per person

Order for half to two-thirds of your guests



Bar Service

entirely customizable

Peppercini's offers bar service. You provide alcohol and mixers and we take care of the rest: Glasses, Attractive tubs, Ice, Fruit, Napkins, Picks, Portable Bar and Uniformed Bar Staff. Also, we are happy to have you drop your alcohol off at Peppercini's 2-5 days prior to your big day and we chill & transport for you!

Beer & Wine Bar (no hard alcohol)

Under 125 Guests: \$500

Over 125 Guests: \$700 (includes 2nd bartender)

Full Bar (with mixed drinks)

Under 75 Guests: \$550

Over 75 Guests: \$750 (includes 2nd bartender)

2 hour set-up, 5 hours of alcohol service, 1 hour breakdown.



**Add Draught Beer for \$200 set up fee.
Includes CO2 system, jockey boxes and beer glasses.*

Additional Info

Ready to book an in person consultation? Call 907-279-3354 or Email PeppCatering@Gmail to set up your Informative Wedding Consultation at our convenient midtown office. Meetings will last 45-75 minutes and by the time we wrap up, you and your fiancé will have a solid understanding of what peppercini's will provide, how the food & staff will look and what it will cost.

Menu Tastings are complimentary. After your wedding consultation we will arrange to have you pick up menu samples for you to "Bake @ Home". You can try our delicious entrees and then cross "Find Caterer" off your list!

See PeppCatering.com for photos and Testimonials from some of the over 245 weddings we have catered in the past 12 years.

Contact

Wedding Operations

TAYLOR MORRISON

General Manager

TOM GANDEE

Consulting & Planning

JASON KIMMEL

info@peppcatering.com | 907.279.3354 | Events@PeppCatering.com



« ALL MENUS INCLUDE CHOICE OF TWO BEVERAGES »

Lightly Sweetened Mango Iced Tea

Flavored Spritzer:

Pomegranate, Blackberry or Blueberry, Pink Grapefruit, Raspberry, Green Apple

Mint Limeade

French Roast Coffee Service

Assorted Coca Cola Products

Flavored Lemonade:

Strawberry with Fresh Berries, Raspberry, Pink Grapefruit, Pomegranate

« ALL WEDDING RECEPTIONS INCLUDE WATER GLASSES
(WITH LEMON SLICE) AT EACH PLACE SETTING, AS WELL AS
LEMON CUCUMBER ICE WATER SERVICE »

« MIDNIGHT SNACK »

Well after dinner when your guests are having fun drinking and dancing, serve Peppercini's Signature Wraps and Artisan Sandwich Trays! \$1.29 Per Person

CONTACT

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