



Peppercini's Catering
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Peppercini's 2026 Holiday Catering Menu

Prepared For:	2026 Holiday Catering Customer	Event Date:	12/25/2026 - Friday
Address:		Phone:	
Proposal #:	9346	Guest Count:	100
Service Style:	2. Delivery, Set Up	Occasion:	Holiday Party
Salesperson:	Addi Dema events@peppcatering.com		
Venue:	ANYWHERE in Anchorage! awec	Last Change:	9/9/2026
Timeline:	3:00 PM Staff Arrives	Peppercini's will arrive 30-90 minutes before the catering to set up (depending on the style of service).	
	4:00 PM Event Start		
	9:00 PM Event End		

Make Holiday Catering EASY! Since 2007, Peppercini's has catered thousands of Alaska's holiday events. From intimate gatherings to parties of 2,000+, we deliver great food, exceptional service, and unbeatable value—stress-free. 75+ guests? Get 10% off automatically! You celebrate. We'll handle the food.

Choose 3 Entrees

Honey Glazed Baked Ham

Thinly sliced honey glazed ham that will leave you feeling like you are home for the holidays.

Jumbo Four Cheese Ravioli Baked in Marinara Sauce

Jumbo round cheese ravioli are filled with a creamy 4 cheese blend of: Ricotta, Romano, Parmesan & Asiago. Tossed in Marinara Sauce and baked with Mozzarella cheese. Vegetarian Delight!

Baked Chicken Alfredo

Penne pasta, creamy alfredo sauce, grilled chicken breast, diced tomatoes, chives and Italian cheese blend.

Oven Roasted Turkey w/Gravy and Cranberry Sauce

Hands down the most juicy & delicious turkey you have ever tasted! Served with a rich turkey gravy

Grilled Vegetable Alfredo

Tender penne pasta tossed in our rich, creamy Alfredo sauce and combined with a lightly seasoned blend of Brussels sprouts, sweet potato, broccoli florets, red onion, and zucchini.

Traeger Smoked Beef Tenderloin

We start with the best beef tenderloin and cook it "Slow & Low" in the Traeger until medium rare. The beef is sliced and topped w/demi glaze.

Chicken Cordon Bleu

Hand prepared crispy chicken breast filet with black forest ham & swiss cheese.

Bourbon Glazed Pork Loin

Meltingly tender pork tenderloin smothered in a sweet and spicy bourbon glaze. Perfect for holiday entertaining.

Chef Carved Holiday Prime Rib

Additional Cost of \$250 + \$6/per person if you choose this as one of your 3 entrees. Make sure to leave ample room for this station that will be in addition to the buffet set up.

Perfectly seasoned & slow roasted for hours. Carved on site by uniformed Peppercini's chef. Served with Au jus & horseradish sauces.

Choose 2 Holiday Sides

Add a 3rd Side for additional \$3/per person

Red Skin Mash Potatoes

Rustic, skin-on red potatoes mashed with rich butter, cream, and a savory blend of garlic and herbs.

Traditional Stuffing

A classic, comforting blend of sweet cornbread crumbs, fresh celery, and onions, lightly seasoned with savory herbs and baked until golden brown.

Green Bean Casserole

Peppercini's twist of a classic holiday side dish.

Panko Crusted Baked Mac & Cheese

Creamy, cheesy macaroni baked with a golden, buttery panko topping for the perfect blend of comfort and crunch.

Buttered Corn Niblets

Sweet, crisp corn kernels tossed in rich, melted butter and lightly seasoned for a simple, classic flavor.

Grilled Seasonal Vegetables

A colorful, lightly seasoned blend of Brussels sprouts, sweet potatoes, broccoli florets, red onion, and zucchini, oven-roasted to bring out their natural sweetness and perfect texture.

Holiday Dessert Extravaganza

Your Holiday Dessert Table will include ALL of the items below, along with festive holiday lights and candies to dress up the dessert table!

Biscoff Cookie Cheesecake Cups

Silky cookie butter cheesecake layered over a crunchy Biscoff biscuit crust, finished with a smooth caramel drizzle.

Pumpkin Pie

Served w/freshly whipped cream

Holiday Cookie & Brownie Tray

Rich fudge brownies, freshly baked chocolate chip cookies and assorted holiday cookies are going to make passing on dessert very challenging!

All Holiday Parties Include ALL of the Following:

Holiday Harvest Salad

Crisp garden cucumbers and tender edamame paired with fluffy quinoa and sweet, tart dried cranberries. Lightly dressed to celebrate the bright, clean flavors of the season.

Artisan Holiday Yeast Rolls

Light, fluffy and served with butter.

High Quality Disposable Plates, Napkins, Silverware, Serving Utensils & ToGo Packaging

Free Delivery & Set-Up!

Food

Qty	Description	Unit Price	Total
100	Choose 3 Entrees	\$40.00	\$4,000.00
100	Choose 2 Holiday Sides	\$0.00	\$0.00
100	Holiday Dessert Extravaganza	\$0.00	\$0.00
100	All Holiday Parties Include ALL of the Following:	\$0.00	\$0.00

Food Subtotal \$4,000.00

Charges: \$4,000.00

Payments: \$0.00

Balance Due: \$4,000.00

Choose the "STYLE OF SERVICE" that meets your needs (1, 2 or 3):

1) Drop Off Catering (Groups of 30+)

High Quality Disposable Serviceware

No Additional Cost, Included in Package Pricing

2) "Keep it Hot" Catering (Groups 30+)

Upgraded "Wedding Quality" Disposable Plates, Table Covering & Wire Chafing Dish

Additional \$1.50/per person

3) Upscale Catering w/ Uniformed Peppercini's Staff (Groups 50+)

Linen Table Coverings & Attractive Chafing Dish Set Up, Black Food Pans (Instead of Foil), Silver Serving Utensils, Dessert Display, Upgraded Roll Baskets and Salt & Pepper Shaker, Uniformed Peppercini's Staff to Set-Up, Provide Service & Clean-Up & Packaging Up all Extra Food for your Guests to Take Away

\$600 for events with 50-100 guests

\$900 for events of >100 guests

Fee covers 5 hours of Service (1 hour set up, 2.5 hour event, 1.5 hour clean up)

****Add Beverage Station: Spa Water, Ginger Ale Spritzer Punch & French Roast Coffee = \$4.50/pp**

Event Coordinator

Client

Signer Name: _____

Sign Date: _____

Signer Name: _____

Sign Date: _____



Drop Off Catering

Keep It Hot
Catering



Upscale
Catering
w/Staff

