



Vanilla and Pepper
Catering & Events

ENTREES

CHICKEN MARSALA

PAN ROASTED CHICKEN BREAST W/ SAUTÉED MUSHROOM AND LIGHT MARSALA
SAUCE

CHICKEN PICCATA

THIN CUT & SAUTÉED CHICKEN BREAST W/ CAPER, BUTTER AND LEMON WHITE
WINE SAUCE

TAGINE CHICKEN STEW

DRUM W/ SWEET POTATO, RED ONION, CAULIFLOWER, RED PEPPER, LEMON PEEL, &
TAGINE SAUCE

MEXICAN CASSEROLE CHICKEN

CHICKEN BREAST PIECES W/ SPICY BLACK BEANS, JALAPEÑO, DICED TOMATOES &
MELTED CHEESE

GLAZED PORK LOIN

THIN SLICED MEDALLION W/ A SWEET AND SOUR GLAZE

DOUBLE PORK IN MOSCATO WINE SAUCE

APPLEWOOD SMOKED BACON, WRAPPED PORK LOIN W/ MOSCATO SAUCE

BRAISED SHORT RIBS

SLOW COOKED RIBS IN BAROLO WINE & MUSHROOM SAUCE



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FLANK STEAK TAGLIATA

THIN GRILLED BEEF FLANK STEAK W/ ARUGULA, SHAVED PARMIGIANO, BALSAMIC
AND OLIVE OIL DRESSING

CHILI SPICED TENDER

STIR FRY BEEF W/ BROCCOLI, CARAMELIZED ONION AND BELL PEPPER

PAN SEARED SALMON STEAK

BUTTER AND LEMON SAUCE

BLACKENED TIPIA

SAUTÉED ZUCCHINI & PINEAPPLE CUCUMBER SALSA

SHRIMP JAMBALAYA

CHORIZO, PEPPER & RICE

CLASSIC SPANISH PAELLA

CHOOSE FROM: ORIGINAL, FISH, MEAT, OR VEGETARIAN

ENCHILADA SUIZA

CORN TORTILLA, PULLED CHICKEN, SOUR CREAM, TOMATILLO SAUCE & MELTED
CHEESE

CHICKEN TINGA TOSTADAS

SAUTÉED ONIONS, TOMATOES, CILANTRO, AND CHIPOTLE SAUCE