



Vanilla and Pepper
Catering & Events

Buffet Packages

Standard Buffet

Choice of

one salad, one starch (pasta or pizza), one side, one entree



Deluxe Buffet



Choice of

one salad, one starch (pasta and pizza), one side, two entrees

Vanilla and Pepper Signature Buffet

Choice of

two salads, two starches (pasta and pizza), two sides, two entrees

Prices do not include taxes of 8.25%

www.vanillaandpepper.com

702.291.1960



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Salads

Classic Caesar Salad with focaccia croutons, anchovies, classic caesar dressing

Mixed Green Salad with tomato, shaved parmigiano, balsamic dressing

Spinach Salad with bacon, mushrooms, cranberry mustard dressing

Greek Salad garden greens with feta cheese, olives, tomatoes, herb dressing

Potato Salad with boiled eggs, carrots, celery, sweet relish, mayo, mustard

Pasta Salad bow tie pasta, red beets, broccoli, carrots, Italian dressing

Kale Salad kale and carrot slaw, purple cabbage, shaved red onions, chick peas,
herbs, champagne vinaigrette

Cucumber and Tomato Salad with shaved red onions, watermelon radish,
fresh dill, red wine vinaigrette

Butter Lettuce and Spinach Salad with red beets, spiced pumpkin seeds,
shaved parmigiano, champagne dressing

Arugula and Fennel Salad with frisée salad, fresh orange segments,
toasted almonds, citrus dressing



Salads

Classic Caesar Salad with focaccia croutons, anchovies, classic caesar dressing
available with grilled chicken

Quinoa Salad with diced grilled vegetables, parsley lemon dressing
available with blackened baby shrimp

Caprese Salad with heirloom tomato, fresh mozzarella, basil, balsamic reduction

Vanilla and Pepper Salad romaine, arugula, bacon, apples, avocado,
cranberries, apple cider vinaigrette

Greek Riced Cauliflower Salad with heirloom tomato, cucumber, kalamata
olives, feta cheese, parsley lemon vinaigrette

Steakhouse Salad iceberg, chopped bacon, heirloom tomatoes, caramelized
pecans, blue chesse dressing

Octopus Salad arugala, frisée, chopped celery, kalamata olives, fried capers,
Spanish octopus carpaccio, and lemon aioli

Seafood Salad market fresh seafood salad with celery, gaeta olives, lemon dressing



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Pasta

Penne with alfredo sauce

Rigatoni with meat sauce (beef only)

Bow Tie with fresh tomato, roasted garlic, fresh mozzarella

Fusilli with broccoli ragout, roasted garlic, anchovies, tomato sauce

Cheese tortellini with pesto sauce

Spaghetti with arugula, spicy artichoke and roasted garlic flavored EVOO

Vanilla and Pepper signature risotto request for available options

Italian Lasagna with béchamel and beef ragout

Eggplant Lasagna

Buffalo Mozzarella and Tomato stuffed Ravioli with baby pear tomato, arugula
sauce drizzled with basil oil

Gemelli Pasta kale, sicilian olives, pesto sauce

Mushroom Ravioli with shrimp ragout, and a mildly spicy heirloom tomato sauce

Lobster Ravioli with vodka and asparagus pink sauce



Entrees

Chicken Piccata pan roasted chicken breast with white wine, butter, lemon and capers sauce

Pork Loin black pepper crusted sliced pork loin, mexican chorizo, jalapeño, cilantro, fresh tomato sauce

Chicken Saltimbocca thin sliced chicken, San Daniele prosciutto, fontina cheese, white wine sage cream sauce

Chicken Cacciatore oven roasted chicken, mushrooms, red pepper, olives in marinara sauce

Sausage sautéed sausage and peppers over a bed of soft polenta

Chicken Fiorentina oven baked pounded chicken breast with sautéed spinach, mozzarella, parmigiano, au jus

Turkey Breast brined turkey breast, roasted with gravy

Pork Chop pan seared with a spicy salsa verde



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Entrees

Pork Medallions with mushrooms and marsla sauce

Blackened Tilapia with bell peppers, onions, sicilian capers sauce

Beef Fajitas with peppers, onions and tomatoes

Stuffed Chicken Breast chicken medallion stuffed with ham, cheese,
bread crumbs, parsley crust, white wine cream sauce

Salmon filet with our own cayenne pepper sauce

Flat Iron Steak cooked to perfecton, served tagliata style with EVOO
and aged balsamic

Short Ribs slow cooked short ribs with chianti demi glaze

Pan Seared Swordfish with artichoke sauce

New Zealand Lamb Chop herb crusted, au jus, mint jelly

Beef Filet cooked to perfecton with chianti demi glaze





Sides

Roasted Asparagus with melted shaved parmigiano

Roasted Veggies maple glazed

Sauteed Mushrooms mixed wild mushrooms, garlic and oil

Cauliflower gratin with mornay sauce

Peperonata stewed bell pepper with onion, garlic, fresh tomato

Beans refried, traditional style

Green Beans sautéed with onion and bacon

Starch

Polenta creamy with cheese

Rice fried with vegetables

Mashed Potato with parmigiano and black truffle oil

Rosemary flavored Roasted Potato oven roasted potato medley with
rosemary and garlic