




Chef Specialty Menus


Italian

(Select one salad, one pasta and one entree)

Salads



Classic Caprese Salad vine ripened tomatoes with fresh mozzarella, basil, EVOO, aged balsamic reduction



Three Color Salad mixed green salad with blue cheese, white wine poached pear, camrelized walnuts, champagne vinaigrette

Cold Pasta Salad bow tie pasta with potatoes and pesto sauce

Vanilla and Pepper Salad romaine and arugula with bacon, green apples, dried cranberries, champagne vinaigrette

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



Vanilla and Pepper
Catering & Events

Pasta

Beef Lasagna thin pasta layered with meat sauce, béchamel and parmigiano reggiano

Risotto creamy risotto with parmigiano and black truffle oil
(or your seasonal favorite with extra charge)

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

Cheese Tortellini with pesto sauce

Lobster Ravioli with vodka and asparagus pink sauce



Entrees

Chicken Piccata pan roasted chicken breast with white wine, butter, lemon caper sauce and rosemary flavored roasted potatoes

Pork Medallions oven roasted with creamy port wine demi and sautéed kale and caramelized onions

Sea Bass with oven roasted tomato, prosecco sauce and sautéed baby brocolli

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

Salmon Steak seared salmon with clams and shrimp sauce, basil, lemon and sautéed mixed veggies

Short Ribs oven baked fork tender short ribs with red wine demi and horseradish mashed potatoes



Vanilla and Pepper
Catering & Events

American

(Select one salad, two sides and one entree)

Salads

Classic Caesar Salad romaine lettuce and croutons dressed in our classic dressing

Spinach Salad with ranch dressing, oven roasted almonds and green apples

Mixed Green Salad with honey mustard dressing, mushroom and crispy bacon

Cobb Salad green salad with tomato, chicken breast, boiled eggs, bacon, avocado, roquefort cheese, red wine vinaigrette

Quinoa Salad with chickpeas, cucumber, red bell pepper, onions with citrus vinaigrette

Entrees

Glazed Ham baked with brown sugar, cloves and cranberry sauce

Roasted Chicken Budweiser marinated, mildly spicy in au jus

Pork Loin pan seared thin cut medallion with a mushroom cream sauce

Turkey Breast oven roasted with gravy

Jambalaya rice with shrimp, chicken, andouille sausage, celery and spices

Roast Beef cooked to perfection angus beef, au jus



Vanilla and Pepper
Catering & Events

Sides

Green Beans sautéed with onion and bacon

Corn sautéed with lime, cumin and cilantro

Baked Potato with sour cream, chives and crispy bacon

Mashed Potato with parmesan cheese and butter

Macaroni Salad with mixed veggies and mayo

Coleslaw cabbage with mayo, carrots and apple cider vinegar



Mac and Cheese the American Classic
with lobster





BBQ

(Select one starter, one salad, two sides and two entrees)

Starters

Fried Shrimp

Smoked Meatloaf Bite

Sausage and Pineapple Skewers

Salads

Classic Caesar Salad romaine lettuce and croutons dressed in our classic dressing

Spinach Salad with ranch dressing, oven roasted almonds and green apples

Mixed Green Salad with honey mustard dressing, mushrooms, crispy bacon

Entrees

Beef Ribs

Chicken

Turkey Breast

Hot Links

Pulled Pork

Baby Back Pork Ribs

Brisket

Prices do not include taxes of 8.25%

www.vanillaandpepper.com

702.291.1960



Vanilla and Pepper
Catering & Events

Sides

Three Meat Cowboy Beans

Mac and Cheese

Coleslaw

Potato Salad

Classic Baked Beans

Cornbread

Latino

(Select one salad, two sides two entrees, and one dessert)

Salads

Nopales (Cactus) Salad cactus salad with tomato, serrano pepper, onions, queso fresco, citrus dressing

Verde Salad mixed greens with blackened shrimp, jicama, citrus cilantro dressing

Southwestern Salad with romaine lettuce, charred corn, black baked beans, avocado

Mexican Caesar Salad romaine, onions, corn, garbanzo beans, avocado dressing

Vanilla and Pepper Signature Ceviche market seafood with our signature style marinade



Entrees

- Beef Fajitas with bell pepper, onions, cilantro and light tomato sauce
- Chicken Ranchero chicken breast with onions, jalapeño and tomato sauce
- Pork Chop pan seared with salsa verde
- Carne Asada grilled flank steak with salsa rojas
- Tilapia with chipotle sauce and cilantro
- Chicken Enchilada corn tortilla with shredded chicken, queso fresco and roja or verde sauce
- Halibut pan seared with mango salsa



Sides

- Mexican Rice baked with veggies
- Pinto Beans refried with onion, garlic and lard

Dessert

- Classic flan in a verrine