



Banquet and Congress Dining Menu



We combine experience, passion and dedication and the result is the great food and service we always deliver at Vanilla and Pepper Catering.

Leave a lasting impression for your guests by letting our team of Executive Chefs create and customize your next event.

We Specialize in

Corporate Events Weddings Office & Box Lunches Business Meetings
Large Conventions Award Ceremonies Holiday Parties
Private Dinner Parties Birthday Celebrations
Graduations

Cooking in itself is a science, it is up to the Chef to make it art!



Vanilla and Pepper
Catering & Events

Breakfast

Vanilla and Pepper Signature Start

To start our selection of freshly baked artisanal breakfast pastries, including fruit lattices, croissants, and muffins & jams

Eggs

(select one)

Scrambled light and fluffy

Scrambled Rancheros with a crispy corn tortilla, tomato, jalapeño, onion sauce, refried beans, and queso

Poached Benedict classic with hollandaise sauce and chives over an english muffin

Poached Flamenca slow simmered tomato and pepper ragout topped with manchego cheese

Meats

(select two)

Peppered bacon

Honey ham

Canadian bacon

Pork patty

Turkey sausage

Pork link

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Starches (select one)

- Roasted Yukon Potato Wedges with fresh herbs
- Crispy Breakfast Potato with caramelized onions and roasted pepper
- Hashbrown Cake with chipotle ketchup and tomatillo salsa verde
- Potato Hash with crispy bacon, onions, and garlic

The Essentials



Our selection of freshly baked artisanal breakfast pastries, including fruit lattices, croissants, and muffins & jams

- Fresh ripened fruit salad with seasonal berries
- Assorted yogurt



Tip-Top Shape

- Egg white frittata with mushrooms, herbs, and tomatoes
- Turkey sausage patties and grilled ham
- Fresh sliced fruit
- Greek yogurt



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Breakfast Enhancement

Omelet Station

(two eggs)

Meat

ham, turkey, and sausage

Veggies

bell pepper, mushrooms, onions, spinach and jalapeño

Cheese

swiss, cheddar, and jack

Add on

breakfast potato with onion and bell pepper

peppered crispy bacon

turkey breast

Canadian bacon

assorted breakfast pastries

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The Bagel Shop

Assortment of Bagels

Spreads

plain cream cheese

cinnamon cream cheese

maui onion jam cream cheese

roasted veggie cream cheese

Meat

Scottish smoked salmon

sliced smoked turkey

sliced honey ham

Toppings

sliced roma tomato

capers

peanut butter

assorted jams

honey

pickle chips

onion jam

sliced cucumber



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Wraps

Scrambled eggs with a choice of bacon, pork sausage, turkey, ham
and cheddar or mozzarella cheese

Individual Frittata

Choice of

White with chipotle potatoes, spinach, red pepper and cheddar cheese

or

Classic with potatoes, green onions, ham and pepper jack cheese



Quiches

Classic bacon, onion and swiss cheese

Mushroom with cheddar cheese

Veggie sautéed seasonal diced veggies with parmigiano cheese

Spinach sautéed with garlic and spicy jack

Morning Salumi and Cheese Board

Prime selection of assorted salami, ham, local, and international cheeses
with onion jam and freshly baked rolls

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Breakfast Sandwich

Croissant fried egg (well), rosemary ham and brie

Ciabatta panini scrambled eggs, mild Italian sausage, oregano and basil flavored tomato sauce, mozzarella

English muffin peppered bacon, spinach frittata and gouda

Wrap scrambled eggs, mexican chorizo, spicy jack cheese, jalapeño and salsa roja

Pancake or French Toast Station

(select one)

Pancakes with fresh berries, jams, syrup, whipped butter, nutella and whipped cream

French toast with syrup, whipped cream, nutella and fresh berries

Boxed Cereal

assorted, served with 2% milk

Extra

yogurt with fresh berries

breakfast pastries

or granola



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Brunch

(Minimum 50 guests)

Tri-color salad with sliced almonds, fresh strawberries, and orange dressing

New York steak with brandy and three color pepper corn sauce

Pan seared prosciutto wrapped chicken tender and asparagus with chardonnay
and white truffle flavored cream sauce



Roasted garlic and rosemary flavored potato medley



Scrambled eggs with ranchero sauce

Peppered bacon, pork links, and smoked turkey ham

Fresh fruit salad

Assorted danish, fruit breads, and muffins with butter and jam

Assorted yogurt



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Break

Sandwich Board

served with chips and dips
(select three)

Ham with swiss cheese, pesto sauce, lettuce, and tomato on a burger bun

Turkey with mustard sauce, pickles, and lettuce on focaccia bread

Salmon cured with onion jam, capers, and sun dried tomato cream cheese
spread on a pretzel bun

Tuna with arugula, and pickled carrot on ciabatta bread

Roast Beef with horseradish spread, lettuce, and tomato on Italian baguette

Veggie with pesto spread, and mixed grilled veggies on an onion roll

Salami with provolone cheese, Calabrian spicy tomato spread, and
mixed greens on ciabatta bread

Classic

Assorted breakfast pastries

Butter and jams

Orange and apple juice

Greek yogurt with granola

Seasonal fresh fruit salad

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A la mode

Plain and chocolate dipped madeleines
Melon and pineapple skewers with fresh lime and chili powder
Assorted chips, pretzels and savory snacks
Spinach feta and tomato cheese savory bistro style strudel
Coffee and tea

Healthy



Fresh vegetable display with ranch and onion jam and hummus
Diced fresh fruit salad
Mini Greek yogurt parfait
Hot and spicy mix
Gourmet popcorn

A la carte

Tortilla chips with guacamole and pico de gallo
Assorted savory strudel (tomato olive, spinach feta, leek parmesan)
Assorted breakfast pastries
Muffins
Madeleine
Fruit Salad



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Lunch Buffet

(Bread, butter, coffee and tea included)

Wine Country Deluxe

(Select one item per section)

Section 1

Roasted tomato soup with fresh basil

 Pasta salad fusilli pasta with pesto sauce, campari tomato and diced mozzarella 

Panzanella tri-color salad with heirloom tomato, cucumber, ciabatta bread croutons, red onions and Italian dressing

Section 2

Classic Italian Sandwich mortadella, spicy jack, sliced tomato, olive spread on focaccia bread

Classic Valdostana pan sautéed thin sliced chicken breast with fontina cheese and San Daniele prosciutto with roasted potato

Italian Sausage sautéed mild Italian sausage, baked polenta and oven baked garlic flavored broccoli

Section 3

Vanilla panna cotta with fresh raspberry

White chocolate mousse with marinated strawberries

Cannoli with ricotta and chocolate chips

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New World Classic

(Select one item per section)

Section 1

From Iowa corn chowder soup

From Florida iceberg lettuce, orange segments, dried cranberries,
toasted slivered almonds

From California potato salad with carrots, celery, boiled eggs, mayo



Section 2

From New York pastrami with onion jam, swiss cheese, and mustard
on sour rye bread

From Arizona sautéed thin sliced chicken breast with bacon, black beans,
diced tomatoes, and cilantro

From Montana sautéed trout with garlic, lemon, and pink peppercorn sauce

Section 3

From Illinois our classic brownie

From Colorado granny smith apple pie

From Texas pecan pie



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Boxed Lunches

(Potato chips, fresh fruit, water, utensil and napkin packet included)

(All sandwiches served with lettuce and tomato)

Sandwiches

Tuna Wrap albacore tuna with celery, pickled jalapeno and red onions

Vegetarian Wrap grilled seasoned veggies, classic hummus and feta cheese

Cuban Pork Wrap with marinated slow cooked pork shoulder, pickles,
red onion, swiss cheese, mustard spread

Turkey Club French baguette with turkey, crispy bacon, hard boiled eggs,
mustard and mayo spread

Caprese ciabatta bread with sun dried tomato spread, Italian mozzarella,
fresh sliced rosso bruno tomato, fresh arugula, parmigiano, basil pesto

Italian ciabatta bread with mortadella, salami, sopressata, pesto aioli,
fontina cheese

Ham burger bun with ham, provolone cheese, carmelized onions,
chipotle hummus spread

Shrimp round freshly made bun with garlic and parsley sautéed shrimp
ragout with chives, red onion and cayenne pepper aioli

Chicken Wrap shredded chicken breast, mushrooms, black olives, sun dried
tomato, fresh shaved carrot

Roast Beef Wrap mustard, carmelized onions and blue cheese spread

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Gourmet Options

Eggplant Parmigiana Vanilla and Pepper eggplant napoleon with tri color tortellini and basil pesto, iceberg lettuce (your choice of dressing)

Chicken organic herb marinated chicken breast with lemon and capers, Italian rice salad, served with our classic brownie

Salmon spiced marinated salmon steak with lemon zest, quinoa and mixed veggies, mixed green salad (your choice of dressing)
served with chocolate chip cookies

Shrimp sautéed blackened shrimp with broccoli cous cous, arugula, and mayo served with our classic brownie



Salads

Romaine, Mixed Green or Iceberg Wedges

Sides

Italian Rice with garden veggies

Potato Salad with mustard, pickles and celery

Pasta Salad with basil pesto and kale

Cheese Tortellini Salad with Italian dressing and slivered almonds

Southern Quinoa Salad with tomato, cilantro, serrano peppers and red onion

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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

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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



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



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Appetizers

Cherry tomato and mozzarella bite with balsamic vinaigrette

Classic Italian bruschetta

Deviled eggs with crispy bacon and cayenne pepper

Chicken skewers with green chili sauce

Arancini with spicy marinara sauce

Pesto tortellini skewers

Tuna tartare crispy taco

Potato and shrimp cake with paprika aioli

Calamari salad in a verrine with frisée and lemon aioli

Cowboy caviar - charred corn, black beans, cilantro, tomato in a crispy shell (Veg)

Thyme and lemon brined salmon crostini

Mini slider - chicken, pulled pork or beef

Spinach and provolone cheese tart

Sausage and jalapeño stuffed mushrooms

Bacon wrapped shrimp skewers

Bourbon BBQ little smokies lollipop





Vanilla and Pepper Signature Appetizers

Signature Ceviche market fresh seafood with our signature
style marinade

Italian Crudo Bar

Tuna with capers and agrumato dressing

Scallops celery jus and Italian spicy red pepper

Opah with grapefruit and rafano (horseradish)

Red Snapper key lime, chives and watermelon radish

Tuna Poke Crispy Tacos Hawaiian tuna in a poke sauce
and a crispy taco shell

Salmon Crostini with sour cream, smoked Scottish salmon, quail eggs,
and micro chives

Fois Gras Terrine brioche bread with fois gras terrine, quince apple marmalade
and 20 year old aged balsamic



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Vanilla and Pepper Signature Appetizers

Oyster Bar

Market fresh oysters with classic condiments
horseradish, tabasco, cocktail sauce and mignonette

Oysters with Caviar

Deviled eggs with smoked salmon
with chives and caviar

Jumbo Lump Crab

Fresh lump crab bite over caramelized maui onion, spicy aioli in a savory tart

Beef Tartare

Prime filet tartare with capers, pickled onions, chives, lemon zest
and bottarga (grey mullet roe)



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Action Stations

Corn Lollipop

Boiled on a stick with choice of mayo, cojita cheese, sour cream, chili powder, lime

Chicken Tinga Tostada

A classic shredded chicken tostada filling prepared with sliced onions and a tomato chipotle sauce

Nachos

Make your own - colored tortilla with a choice of marinated chicken or beef, cheddar, pepper jack, mozzarella, jalapeño, olives, sour cream and salsa (hot or mild)



Street Tacos

Warm fresh tortilla with a choice of beef, fish, chicken or pork
Condiments - sour cream, pico de gallo, shredded cabbage and romaine, onion, cilantro, jalapeño, rice beans, spicy and medium sauce

Pasta

A selection of two pastas (regular or stuffed) sauteed with your favorite sauce

Meatballs

Your choice of three meats with your favorite sauce
Sauces - four cheese sauce, sweet and sour, beer ketchup sauce, creamy mushroom casserole or cajun cream with slider on the side (select three)

Poke

Made to order tuna and salmon poke with forbidden rice salad, wasabi aioli, sesame seeds and green onions

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Carving Station

(Rolls included)

(Requires chef at additional cost - minimum 2 hours)

Pork Tenderloin

oven roasted with peach mustard glaze and sautéed baby broccoli

Glazed Ham

carved to order, baked with brown sugar, cloves, cranberry sauce and sautéed corn



Turkey Breast

brined, prosciutto wrapped, served with white wine demi glaze and mashed potato



Prime Rib

herb, pepper and mustard marinated, barolo sauce and creamy spinach

New York

herb and pepper crusted with red wine, roasted shallots demi with napa cabbage
and crispy bacon

Filet Mignon

cooked to perfection with chianti demi, sautéed mushrooms and a white truffle oil drizzle



Gourmet Pizza

All pizza is made with Vanilla and Pepper signature
48 hour - one inch raised pizza dough crust

Margherita

Vanilla and Pepper fresh basil marinated Italian tomato sauce, mozzarella, oregano

Pepperoni

Vanilla and Pepper Italian tomato sauce, mozzarella, pepperoni

Loaded

tomato sauce, mozzarella, sausage, peppers, bacon, onion, jalapeño

Hawaiian

tomato sauce, mozzarella, canadian bacon, pineapple

BBQ

bbq sauce, mozzarella, grilled chicken, red onions, roasted corn, cilantro

Greek

tomato sauce, mozzarella, grilled veggies, black olives, feta cheese

Shrimp

pesto sauce, mozzarella, sautéed shrimp, fresh heirloom tomato

Salmon

mozzarella, ricotta, red onions, caper, arugula, smoked Scottish salmon

Bianca (Vanilla and Pepper Signature)

mozzarella, ricotta, sunny side up egg, fresh black truffle



Desserts

(Available in quantity of two dozen)

Italian tiramisu

Cannoli with ricotta and chocolate chips

French macaroon

Mini flan with caramel sauce

Pistachio panna cotta with strawberry and basil compote

Chocolate covered strawberries

Dark, Milk or White Chocolate

Soft berries cheesecake with marinated raspberry

Mexican chocolate pots de crème

Arroz con leche with cinnamon and shaved coconut

White chocolate mousse tart with fresh fruit






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



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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 carmelized 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



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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



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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

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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