PEPPER MOON CATERING

2027 Wedding Catering Package

COVINGTON GARDENS

As a preferred caterer for Covington Gardens,
we at Pepper Moon Catering look forward to
assisting you with your special occasion!
For your convenience, we have put together a
Catering Package to consider.
Please reach out to us if you have any questions
or if you would like a tailored quote.

Bethann Flaherty
Wedding Sales Executive
(336) 429-5597 Direct
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4310 Regency Drive
High Point, NC 27265
(336) 218-8858
www.peppermooncatering.com

PEPPER MOON CATERING

Only the Best for You

MAKING YOUR DREAMS COME TRUE

Reception Package Includes:

- EVENT PRICING IS BASED ON 100 GUESTS
- 2 PASSED HORS D'OEUVRES
- DUAL-ENTREE, DOUBLE-SIDED SELF-SERVED BUFFET DINNER:
  - 1 SALAD
  - 2 ENTREES
  - 2 SIDE ITEMS
  - ROLLS & BUTTER
- SELF-SERVED NON-ALCOHOLIC BEVERAGE STATION:
  - SWEET/UNSWEET TEA
  - WATER
  - BEVERAGE DISPENSERS
- BASIC LINENS (WHITE/IVORY/BLACK):
  - 90X156" LINENS FOR BEVERAGE STATION & BUFFET TABLES
    *YOU WILL WORK DIRECTLY WITH ANOTHER VENDOR FOR ADDITIONAL LINENS
- ECO-FRIENDLY DISPOSABLES:
  - PLATES/UTENSILS/CUPS FOR DINNER/DESSERT/BEVERAGES
  - WHITE PAPER NAPKINS: COCKTAIL NAPKINS & DINNER NAPKINS
- EVENT STAFF FOR A 5 HOUR EVENT INCLUDING OUTDOOR CEREMONY TIME
- 1.5 HOURS SET-UP & 1 HOUR CLEAN-UP INCLUDING TRASH REMOVAL + FEE

SAMPLE TIMELINE:

- 4:00-5:30PM CATERING ARRIVAL AND SET-UP
- 4:30-5:00PM ETA OF GUESTS
- 5:00-5:30PM OUTDOOR CEREMONY
- 5:30-6:30PM COCKTAIL HOUR AND PHOTOS
- 6:30-7:30PM ANNOUNCE BRIDAL PARTY, FIRST DANCES, WELCOME, BEGIN DINNER
- 7:30-8:00PM TOASTS AND CAKE CUTTING, OPEN THE DANCE FLOOR
- 10:00PM END OF THE EVENT
- 11:00PM END OF CLEAN-UP

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Classic Reception $55/person Dinner Buffet

Choice of 2 hors d'oeuvres

- **Spinach Stuffed Mushroom Caps** (V+, GF) [may also be served with Cheese OR sausage & cheese]
- **Petite Polenta Cakes** with Smoked Gouda and Fresh Mushroom (v, GF)[(may also be served with bacon]
- **Spanakopita** – A traditional Greek treat! Puff pastry filled with a delicious creamy spinach filling (v)
- **Sundried Tomato Biscuit** filled with Homemade Pimento Cheese (v)
- **Bacon-wrapped Sweet Potato** with a black pepper brown sugar glaze (GF)
- **Mini Mac & Cheese Muffin** (v)
- **Chunky Walnut Chicken Salad Canapé**
- **Caramelized Onion Tart** with Tomato Relish (v)

Choice of 1 salad

- **Tossed Garden Salad** - Green leaf lettuce with grape tomatoes, cucumbers, shredded carrots, & croutons with buttermilk ranch and balsamic vinaigrette (V+, GF if no Croutons)
- **Caesar Salad** - Romaine lettuce topped with home-style croutons & freshly-grated Parmesan cheese with traditional Caesar dressing (v)
- **Greek Salad** - Romaine lettuce with pepperoncini, feta, kalamata olives, & croutons with Aegean dressing (v, GF if no croutons)

Choice of 2 entrees

- **Shaved Roast Beef** with caramelized onions and au jus (GF)
- **Classic Pot Roast** with mushrooms and carrots
- **Homestyle Meatloaf with Jack Daniels Glaze**- Beef, Turkey, OR Rustic Vegetarian
- **Slow-Roasted Pulled Pork** with BBQ sauce Duo (GF)
- **Blackened Tilapia Filets** with Cajun Cream Sauce OR Fresh Fruit Salsa (GF)
- **Tomato Coconut Cod Curry** (GF)
- **Chicken Marsala**- Breaded Chicken Breast in a sweet Marsala and mushroom sauce
- **Grilled Chicken Breast** with choice of marinade: Rosemary Mustard, Italian, BBQ, OR Parmesan Cream
- Zucchini Boat stuffed with chickpeas and Mediterranean vegetables and herbs (V+, GF)
- **Curried Lentils** served over a bed of white rice (V+, GF)

Choice of 2 sides

- **Smashed Potatoes** (v, GF)
- **Baked Mac & Cheese** (v)
- **Garden Vegetable Rice** (V+, GF)
- **Rosemary Roasted Baby Potatoes** (V+, GF)
- **Grilled Vegetable Medley** (V+, GF)
- **Fresh Green Beans** (V+, GF)
- **Maple Glazed Carrots** (V+, GF)
- **Zucchini, Yellow Squash and Onions** (V+, GF)

Also Includes:
Rolls & Butter
Non-alcoholic Beverages
Basic Linens
Eco-friendly Plastic-ware
Event Staff
Set-up & Clean-up
Trash Removal

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Pepper Moon Catering Enhanced Services:

- Custom-designed Menus
- Breakfast/Brunch Options
- Plated Meals
- Heavy Hors D'oeuvres Stations
- Late Night Snacks
- Dessert Options
- Upgraded Non-alcoholic Beverages
  - Sparkling Water Station
  - Coffee Station
- Additional Tables and Chairs
- Additional Staff for Staff-served Buffets/ Chef-attended Stations/ Events with Formal Service-ware
- Additional Staffing Hours available for longer events
- Formal Service-ware (Glassware/China/Silverware) starting at $1.00++/piece
- Heavy clear plastic-ware starting at $2.00++/person
- Biodegradable/ Bamboo Disposables starting at $4.00++/person

Please let us know if there are any food allergies or dietary restrictions that we should be aware of. Additional or upgraded food items can be added or substituted in any Package for an additional cost.

We'll work with you and your planner to develop your Timeline and Room Diagram.
Final costs will be determined based on your Confirmed Guest Count & Final Details which are due on Tuesday of the week prior to the wedding.

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