

Action and Interactive Stations

These options can enhance your menus your guests can build-their-own plate, watch a Pepper Moon chef create their personal dish or enjoy uniquely-displayed menu items!

Mashed Potato Martini Bar

Your guests will fill their own martini with Pepper Moon's Signature Smashed Potatoes. They will then choose toppings from: Chopped ham, crumbled bacon, shredded smoked gouda, shredded cheddar, scallions, sautéed mushrooms, sour cream, salsa, and whole green olives.

Jap Che

A traditional Korean dish prepared by a Pepper Moon Chef in an Asian to go box with chopsticks. This tasty dish consists of beef, glass noodles, shredded cabbage, carrots and onion sautéed in an authentic wok with garlic, sesame oil, and black and white sesame seeds.

Shrimp and Grits

Pepper Moon's southern staple is made with jumbo shrimp, Andouille sausage, beer, mushrooms, scallions, Cajun spice and our own Moon spice blend. Our gourmet grits are made with smoked gouda, cream and butter.

Braised Beef Short Rib

This popular cut of beef cooks tender and juicy. Served on a small plate over Wild Mushroom Risotto with a small wooden fork, this short plate has proven to be one of Pepper Moon's most popular dishes.

Torcia Formaggio

Want to WOW your guests?! A Pepper Moon chef will fire housemade fresh mozzarella with a blow torch! Our mozzarella is stuffed with Italian sausage and basil, or olive tapenade for vegetarians, and served over a soft na'an wedge, and finished with hot marinara. Think "deconstructed pizza!"

Gourmet Grilled Cheese

A trend at cocktail parties is to offer a basic comfort food as an hors d'oeuvre. At your event a Pepper Moon chef will grill our gourmet grilled cheeses on our own flattop grill and serve sandwich quarters to your guests. You can pair your grilled cheese with a fresh slaw or pasta salad to complete the mini meal.

Choose from:

Bacon and Bleu Cheese on Marbled Rye

Goat Cheese and Peppadew on Whole Wheat for a sweet hot flavor

Pepper Moon's Own Pimento Cheese, *plain or jalapeño*
Double Cheese with Cheddar and Provolone

Shrimp Tacos

Our Culinary Team will fill small flour tortillas with shrimp sautéed in tequila butter or with Cajun spices, topped with shredded lettuce, red onion and homemade jalapeño remoulade.

Gyros

Remind you of an outdoor festival? We grill Greek-style seasoned beef or chicken on a skewer, then serve it on soft na'an, topped with housemade tzatziki, grilled onions, and chopped tomatoes.

Pulled Pork Wraps

A fun spin on NC Barbeque! A member of our Culinary Team will place our 8-hour-slow-roasted pulled pork on a flour tortilla with tangy barbeque sauce and fried onions (the secret ingredient!). Even your most-seasoned BBQ eater will love this dish!

Texas Beef Brisket Station

Petite sub rolls will be stuffed with chef-carved beef brisket and accompanied by shredded gourmet slaw, bleu cheese crumbles, chopped red onion, and barbeque sauce.

Chicken Strudel

Pepper Moon's recipe includes chicken breast meat mixed with cream cheese sauce, mushrooms and scallions sealed in puff pastry and baked. Delicious served with a small side salad of fancy greens tossed in olive oil with sea salt and shaved parmesan, or all by itself!

Shooters!

Soup Shooters can accompany any plated meal.

Pudding Shooters – fun, miniature desserts with tiny spoons.

Shrimp Shooters – personal shrimp cocktails with homemade cocktail sauce.

Carving Stations

A Pepper Moon chef will carve these roasted meats personally for your guests. Each meat includes assorted sliced rolls, and two spreads.

Seasoned Grilled Tenderloin of Beef
Prime Rib of Beef
Pork Loin (*sage-rubbed, lemon pepper or Jack Daniels-glazed*)
Steamship Round of Pork
Bourbon and Thyme Smoked Fresh Turkey
Slow-roasted Turkey Breast

Donut Sliders

For the consummate Sweet Tooth! Pepper Moon's Culinary Team will take a North Carolina staple, famous Krispy Kreme donuts, slice them sandwich-style and fill them with whipped cream or sweet cream cheese mousse. Your guests will create their own dessert from a smorgasbord of candies, fresh fruit, chopped nuts, and drizzles.

Cheesecake Sundaes

Pepper Moon will scoop our Traditional Bakery-fresh Cheesecake into unique vessel. Your guests will create their own cheesecake sundae with toppings to include M&Ms, crushed Snickers, chopped nuts, mixed fresh berries, chocolate sauce, raspberry sauce, caramel sauce and whipped cream.