



## CORPORATE + SOCIAL EVENING GATHERING MENUS

Pepper Moon Catering has been offering premier, full service catering and venue management for all occasions at Revolution Mill Events since 2015. We will work diligently to ensure every event is a wonderful client and guest experience!

Our team looks forward to working closely with you to present your guests an exceptional culinary experience that will reflect the vision for your event. The following sample menus are simply a snapshot of what we can offer; and we would love to collaborate with you to customize a menu to fit exactly what you desire!

**Menu prices do not include staffing, china/flatware/glassware rental, 18% operational charge, or 6.75% sales tax. We will gladly provide a detailed quote based on your event needs, guest count, and service style. Upscale disposables are included.**



**REVOLUTION MILL EVENTS | [revmillevents.com](http://revmillevents.com)**

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# DINNER SELECTIONS | Entrees

*Dinners may be served as plated or buffet meals.*

*Water, Iced Tea, Rolls, and Butter are included with the dinner menus.*

*Please inquire about additional options and creating a custom menu!*

*Dessert may be added starting at \$3 per guest.*

## LEVEL 1

### **Oven-roasted Chicken**

select: herb-crusted, parmesan herb, rosemary mustard OR BBQ (bone-in)

### **Grilled Boneless Chicken Breast**

select: rosemary mustard, Italian, BBQ, mushroom marsala, sundried tomato cream, OR parmesan cream

### **Lightly-breaded Chicken Breast**

with pommery mustard sauce

### **Pork Loin Medallions**

select: sage-rubbed with stone fruit bacon glaze OR herb-crusted with pommery mustard sauce OR Jack Daniels glazed

### **Barbeque**

Slow-roasted Pulled Pork Barbeque OR Barbeque Pork Ribs

### **Shaved Roast Beef**

with caramelized onions and au jus OR brown gravy

*From Level 1 Accompaniments, please select:*

*1 Salad and 2 Sides*

### **Penne Pasta\***

with beef, mushroom and asparagus served in sundried tomato cream sauce

### **Lasagna\***

select: beef, Italian sausage, or spinach

### **Radiatore Pasta\***

with grape tomatoes and broccoli in a chardonnay cream sauce (may include strips of grilled chicken breast)

*\*For the pasta dishes, please select 1 Salad and 1 Side, as the entree includes a starch*

***Single Entree - \$18.95 per person***

***Double Entree - \$21.95 per person***



# DINNER SELECTIONS | Entrees

## LEVEL 2

### **Bourbon Pecan-coated Chicken Breast**

with tequila apricot sauce

### **Caprese Chicken**

topped with pesto, fresh tomato and mozzarella cheese

### **Chicken Chasseur**

with mushrooms, tomatoes, shallots and white wine

### **Grilled Flank Steak**

with porcini mushroom sauce OR pommery mustard sauce

### **Grilled London Broil**

with fire roasted onion brandy sauce

### **Bowtie Pasta**

served with asparagus and shrimp in a citrus cream sauce

### **Blackened Tilapia**

filets with cajun cream sauce

### **Portabella Mushroom**

stuffed with vegetables and topped with balsamic glaze

*From Level 2 Accompaniments, please select:*

*1 Salad and 2 Sides*

***Single Entree - \$21.95 per person***

***Double Entree - \$24.95 per person***

## LEVEL 3

### **Statler Chicken Breast**

stuffed with vegetables OR rosemary, goat cheese and fig, topped with a light fig glaze

### **Proscuitto Garlic Basil Feta Stuffed Chicken Breast**

with chardonnay cream sauce

### **Chicken Spinoccoli**

chicken breast stuffed with spinach, broccoli, tomato, mozzarella, and feta on a bed of marinara

### **Chef-carved Prime Rib of Beef**

### **Beef Tenderloin Medallions**

with merlot pan sauce OR cognac cream

### **Salmon**

grilled with lemon caper wine sauce OR horseradish crusted with mustard cream sauce

### **Pistachio-Crusted Mahi Mahi**

green tea infused, topped with an orange buerre blanc

### **Zucchini Boat**

stuffed with chick peas and Mediterranean vegetables and herbs

*From Level 3 Accompaniments, please select:*

*1 Salad and 2 Sides*

***Single Entree - \$28.95 per person***

***Double Entree - \$33.95 per person***



# DINNER SELECTIONS | Accompaniments

## LEVEL 1 SALADS

### Tossed Garden Salad

green leaf lettuce with grape tomatoes, cucumbers, shredded carrots, and croutons with buttermilk ranch and balsamic vinaigrette

### Caesar Salad

romaine lettuce topped with croutons and freshly-grated parmesan cheese; served with Caesar dressing

### Greek Salad

romaine lettuce with pepperoncini, feta, kalamata olives, croutons, and Aegean dressing

## LEVEL 1 SIDES

### Fresh Green Beans

### Zucchini, Yellow Squash, and Onions Medley

### Grilled Vegetables

### Steamed Broccoli

### Creamy or Vinegar-style Cole Slaw

### Glazed Carrots

### Sweet Peas, Mushrooms and Pearl Onions

### Carrots and Sugar Snap Peas

### Confetti Corn

### Garden Vegetable Rice

### Carolina Wild Rice

### Barbequed Baked Beans

### Smashed Potatoes

### Baked Mac and Cheese

### Fresh Cut Fruit

## LEVEL 2 & 3 SALADS

### Caprese Spinach Salad

baby spinach with fresh mozzarella, grape tomatoes, and croutons with basil vinaigrette

### Strawberry Spinach Salad

baby spinach with strawberries, mandarin oranges, red onion rings, goat cheese, almonds and blood orange vinaigrette

### Seasonal Artisan Greens

with red grapes, feta, walnuts, and dijon vinaigrette

with thinly-sliced granny smith apples, dried apricots, bleu cheese crumbles, and pistachio nuts in roasted cinnamon honey vinaigrette

with red apples, walnuts, shaved parmesan, and apple cider vinaigrette

*Any salad from Level 1*

## LEVEL 2 & 3 SIDES

### Rosemary Roasted Baby Potatoes

### Lemon Parsley Steamed Potatoes

### Potatoes au Gratin

### Roasted Sweet Potatoes, Beets, and Parsnips

### Herbed Quinoa

with tomatoes and spinach

### Creamy Risotto

with wild mushrooms OR baby spinach OR assorted vegetables

*Any sides from Level 1*





## HORS D'OEUVRES | Lighter Fare

*Water and Iced Tea are included with hors d'oeuvres menus.*

*Please inquire about additional options and creating a custom menu!*

### **Fresh Cut Fruit**

cantaloupe, honeydew, and pineapple

### **Cubed Cheese Display**

with crackers

### **Southwestern Fondue**

with tortilla chips

### **Buffalo Chicken Dip**

with tortilla chips

### **Petite Pimento Cheese Sandwich Triangles**

### **Hummus**

with pita points OR carrots and celery

### **Black Eyed Pea Salsa**

with tortilla chips

### **Jalapeno Fingers**

Pepper Moon's cheese straw

### **Bowtie Pasta Salad**

### **Rotini Pasta**

in tomato cream sauce

### **Black Bean Cakes**

with Serrano sour cream

### **Deviled Eggs**

traditional, wasabi, OR pickled beet

### **Mushroom Caps**

stuffed with chicken and fontina OR spinach OR sausage cream cheese

### **Basil Chicken Salad**

on mini croissants

### **Shredded Pork Tamale**

on polenta cake

### **Mini Country Ham biscuits**

with cranberry mustard

### **Meatballs**

choose from Swedish, Marinara, Citrus Glazed or BBQ

### **Mini Pick Up Sweets**

variety of our homemade dessert bars

**Select 6 - \$16.95 per person**

**Select 7 - \$18.50 per person**





# HORS D'OEUVRES | Filling & Familiar

## SELECT FOUR

**Fresh Fruit Display** with brandied custard OR chocolate sauce

**Gourmet Crudite Display** with our signature Bossong dip

**Dip Trio** served with bread rounds (select 3): hummus, pimento cheese, black bean and corn salsa, black eyed pea salsa, artichoke aioli, olive tapenade, OR bruschetta

**Cubed Cheese Display** with grape and berry garnish and assorted crackers

**Spinach, Artichoke, and Smoked Gouda Fondue** with tortilla chips

**Parmesan Onion Bake** with toasted bread rounds

**Sundried Tomato Biscuit** stuffed with housemade pimento cheese

**Southwestern Potato Skins** with black beans, corn, cheese, and sour cream

**Herbed Cous Cous** with tomatoes and snap peas

**Roasted Mushroom Caps** stuffed with goat cheese and topped with rosemary and panko bread crumbs

**Pesto Tartlet** with roasted tomato, fresh goat cheese, and green bean pesto in a jalapeno cheddar shell

**Spanikopita** – puff pastry filled with a delicious creamy spinach filling

**Black Bean Slider** with arugula and garlic aioli

## SELECT THREE

**Thai Pesto Chicken Skewer** with sriracha mayo

**Rosemary Chicken Skewer** with our signature Merebob dipping sauce

**Chunky Chicken Walnut Salad Canape**

**Turkey Meatball** with spicy marinara

**Beef Empanda** with salsa and sour cream

**Beef Satay** with soy ginger dipping sauce

**Pulled Pork Slider** with sliced rolls, vinegar based coleslaw and barbeque sauce duo

**Bacon Wrapped Sweet Potato** with black pepper brown sugar glaze

**Three Cheese Wild Mushroom Penne Pasta** with or without strips of grilled chicken

**Rotini Pasta** with or without strips of grilled chicken in spinach red pepper cream sauce

## SELECT ONE

**Pork Loin** (Jack Daniels glaze or Herb Crusted) - chef carved with assorted cocktail rolls, scallion mayo and Dijon mustard

**Pulled Pork Wraps** - a chef will roll our slow roasted pulled pork into a flour tortilla with tangy barbeque sauce and french fried onions, accompanied by black bean and corn salad on the side

**Mashed Potato Bar** - our signature smashed potatoes with toppings: chopped ham, chopped bacon, shredded cheddar, shredded smoked gouda, chopped peppers, scallions, salsa, sour cream, sauteed mushrooms, and whole green olives

**Mac and Cheese Bar** with toppings: tomatoes, bacon crumbles, red peppers, French fried onions, Parmesan, and hot sauce

**Pasta Station** - a chef will prepare a custom pasta dish for guests. Choose from strips of grilled chicken, Italian sausage, marinara sauce, alfredo sauce, penne pasta, and Parmesan

**Taco Bar** - (select 1 protein): seasoned taco meat, grilled chicken strips, OR pulled pork. Served with flour tortillas, shredded lettuce, salsa, shredded cheese, jalapenos, sour cream and guacamole

**Warm Lobster Fondue** with chopped tomatoes, artichokes, and herbs, served with blue and red tortilla chips

**Warm Crab Dip** with toasted bread rounds

**Mini Crab Cakes** with mustard seed remoulade

**\$24.95 per person**



# HORS D'OEUVRES | Elegant Entertaining

## SELECT THREE

**Grilled Vegetable Display** with sundried tomato vinaigrette for dipping

**Roasted Baby Carrots and Beets** with yogurt dipping sauce (seasonal)

**Sweet African Peppers** stuffed with herbed cream cheese, pimento cheese, OR hummus

**Caprese Skewers** - fresh mozzarella, grape tomato, fresh basil on a skewer with balsamic glaze

**Herbed Tomato and Smoked Gouda Salsa** with ruffled tortilla chips

**Endive** filled with homemade Waldorf salad and cranberries OR marinated fall vegetable salad

**Polenta Cake** topped with creamed spinach and portabella mushrooms

**Imported and Domestic Cheese Display** - assorted wedged and cubed cheeses alongside a savory cheesecake, with red grape and berry garnish, accompanied by assorted crackers

**Brown Sugar Candied Pecan Baked Brie** in puff pastry with assorted crackers

**Rainbow Veggie Flatbread** topped with a colorful array of assorted vegetables with marinara and Mozzarella

**Deviled Potato** - a steamed baby baker filled with our delicious deviled egg mixture

**Tortellini Skewers** - tri-colored tortellini, marinated and served on a skewer with spicy marinara sauce

## SELECT THREE

**Bourbon Pecan Coated Chicken Tenders** with tequila apricot dipping sauce

**Buttermilk and Honey Chicken Skewers** with spicy toasted pecan pesto

**Margarita Grilled Chicken Skewer** - chicken, peppadew, grilled pineapple, and lime wedge with tequila cream sauce

**Chicken Meatball** in homemade teriyaki glaze

**Turkey Brie Arugula Triangle** on white bread with cranberry mayonnaise

**Sweet Potato Biscuit** stuffed with bourbon and thyme smoked fresh turkey and cranberry mustard

**Beef Tenderloin Slider** with arugula, tomato, and bernaise aioli

**Beef Bruschetta** - tenderloin on bread round with bleu cheese crumbles and bruschetta relish

**Tenderloin Roulade** - sauteed spinach and goat cheese with beef tenderloin served on a skewer

**Cheddar Biscuit** stuffed with Virginia ham, granny smith apple, and honey mustard

**Sweet Potato Flatbread** topped with sweet potato puree, balsamic marinated onions, and soppressata

**Sesame Pork Sliders** with fresh pineapple salsa and sweet chili aioli

**Fusilli Pasta** with fresh shrimp, asparagus, and capers in a light citrus cream sauce

## SELECT TWO

*(limited to one seafood)*

**Jumbo Shrimp Cocktail** with housemade cocktail sauce and lemon wedges

**Spicy Thai Shrimp Cake** with sweet chili sauce

**Crab & Shrimp Tartelette** - a pastry shell filled with crab meat in a cream sauce and topped with shrimp and fresh dill

**Salmon Bites** - pan seared, served with dill creme fraiche on a skewer

**Seared Ahi Tuna** served with wasabi cream on a crispy flour tortilla strip

**Beef Tenderloin**- chef carved with assorted cocktail rolls, bearnaise mayo and horseradish sauce

**Petite Pork Shanks** with mango salsa OR peppadew gastrique

**Antipasto Display** with pepperoni, salami, provolone, marinated mozzarella, marinated mushrooms, roasted red peppers, grilled vegetables, hot honey mustard, and bread rounds

**An Action Station** - see options on following pages

**\$30.95 per person**



# HORS D'OEUVRES | Action Stations

*Provide a memorable opportunity for your guests to interact with their food by building their own plate or watching a Pepper Moon chef create their personal dish. Please inquire about station pricing.*

## **Mashed Potato Bar**

Guests will create their personal potato sundae with our signature smashed potatoes. Toppings to include: chopped ham, chopped bacon, shredded cheddar, shredded smoked gouda, chopped peppers, scallions, salsa, sour cream, sauteed mushrooms and whole green olives.

## **Mac & Cheese Bar**

Our homemade baked or creamy gouda Mac & Cheese with toppings for guests to choose from: tomatoes, bacon crumbles, red peppers, French fried onions, Parmesan, and hot sauce.

## **Polenta Bar**

Creamy, rich Italian polenta, served with choice of toppings to include: sauteed mushrooms, roasted red peppers, roasted tomatoes, pesto, Italian sausage, and freshly grated Parmesan.

## **Southern Biscuit Bar**

Buttermilk Biscuits served with cider glazed ham, sausage gravy, cranberry relish, dijon mustard, honey, preserves and whipped cinnamon butter.

## **Pretzel Bar**

Our soft-baked pretzels with warm pub cheese, honey mustard, dijon mustard, and chocolate sauce for dipping.

## **Taco Bar**

Guests will build their own taco creation! Choose 1 protein: seasoned ground beef, grilled chicken strips or pork carnitas. Served with flour tortillas, shredded lettuce, salsa, shredded cheese, jalapenos, sour cream and guacamole.

## **Fajita and Guacamole Station**

Freshly prepared guacamole with avocado, red onion, tomatoes, kosher salt and fresh lime; along with chef sauteed sliced chicken breast or sliced beef with peppers and onions, served in flour tortillas with salsa, sour cream, and the homemade guacamole.

## **Pasta Station**

Chef-prepared custom pasta dishes. Guests will choose from strips of grilled chicken, Italian sausage, mushrooms, peppers, marinara sauce, alfredo sauce, penne pasta, and Parmesan. Ask about more toppings!

## **Petite Gyros Station**

Greek-style seasoned beef OR chicken on a skewer, kept warm on our searing griddle accompanied by soft na'an, housemade tzatziki, grilled onions, mesculin mix and chopped tomatoes.

## **Jap Che Station**

A traditional Korean dish prepared by a PMC chef in an Asian to go box. 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.

## **Torcia Formaggio Station**

Want to WOW your guests?! A PMC 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 atop fresh foccacia, and finished with hot marinara. Think "deconstructed pizza!"

## **JAR-B-Q**

PMC's Culinary Team will serve up their 8-hour slow-roasted pulled pork layered with traditional fixings to include baked beans, shredded gourmet slaw, over North Carolina cornbread, garnished with a pickled okra and barbeque sauce drizzle.





# HORS D'OEUVRES | Action Stations

## **Beef Brisket Station**

Petite rolls will be stuffed with beef brisket and accompanied by shredded gourmet slaw, bleu cheese crumbles, pickled red onion, and barbeque sauce.

## **Braised Beef Short Rib Station**

This popular cut of beef cooks tender and juicy. Served on a small plate over Wild Mushroom Risotto.

## **Gourmet Grilled Cheese Station**

A PMC 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 salad or soup shooter 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 jalapeno
- Double Cheese with cheddar and provolone

## **Shrimp & Grits Station**

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.

## **Shrimp Tacos Station**

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

## **Seared Salmon Slider Station**

Fresh pan seared homemade salmon burgers served on a soft yeast roll with ginger chile mayo and arugula.

## **Crab Cakes Station**

Fresh pan-seared fresh Crab Cakes served with mustard seed remoulade, scallion mayonnaise, cocktail sauce and wedges of lemon. May also be served as a slider.

## **Lobster Mac & Cheese Station**

Macaroni sauteed with scallions, tomatoes, Moon spice, and chunks of lobster in a creamy beschamel sauce garnished with scallions.

## **Carving Stations**

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

- Seasoned Grilled Tenderloin of Beef
- Prime Rib of Beef
- Pork Loin - Lemon Pepper OR Jack Daniels-glazed
- Bourbon and Thyme Smoked Fresh Turkey

## **Fresh Popcorn**

Who can resist the smell of fresh popped popcorn?

## **Coffee Station**

Regular Coffee with add-ins: chocolate sauce, caramel sauce, whipped cream, cinnamon, creamer, and sweeteners.

## **Cookie & Brownie Display**

Assortment of our homemade cookies and brownie bars.

## **Krispy Kreme Sliders**

The famous local donuts, sliced sandwich-style and filled 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.



# BAR SERVICE

## **Bar service is \$5 per guest**

Includes: bartenders, setup/cleanup, ice, equipment, glassware, stirrers, beverage napkins, ABC permit, and general liability insurance.

Liquor bars include ginger ale, club soda, tonic water, sour mix, orange juice, cranberry juice, pineapple juice, grapefruit juice, lemons, limes, cherries, and olives.

## **Selections depending on bar type:**

Liquors with appropriate mixers and garnishes  
4 house wines  
4 house beers

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## 3 HOUR INCLUSIVE BAR

### **Ultra Premium Full Bar**

Ultra Premium Liquor/Beer/House Wine/Soda  
**\$36 per guest**

### **Classic Bar**

Beer/House Wine/Soda  
**\$21 per guest**

### **Premium Full Bar**

Premium Liquor/Beer/House Wine/Soda  
**\$32 per guest**

### **Simply Sodas**

**\$6 per guest**

### **House Full Bar**

House Liquor/Beer/House Wine/Soda  
**\$25 per guest**

*Bar pricing is based on 3 hours of service for each guest 21+. Additional time available.  
Guests under 21 will be billed at \$6 each for soda service.*

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## HOST CONSUMPTION or GUEST CREDIT/DEBIT BAR

Ultra Premium Pour Liquor	\$10 per drink
Premium Pour Liquor	\$9 per drink
House Pour Liquor	\$7 per drink
House Wine	\$25 per bottle
House Wine <i>(by the glass for credit bar only)</i>	\$7 per glass
House Sparkling Wine	\$28 per bottle
Craft/Specialty Beer	\$7 per bottle
Import Beer	\$6 per bottle
Domestic Beer	\$4 per bottle
Bottled Water	\$2.50 per bottle
Soda	\$2 per can

*A consumption bar will be billed after the event based on what your guests consume.*

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## TOASTS

Sparkling Wine	\$3.50 per guest
Sparkling White Grape Juice	\$2.50 per guest

# BAR SERVICE

	ULTRA PREMIUM LIQUOR	PREMIUM LIQUOR	HOUSE LIQUOR
<b>VODKA</b>	Tito's	Absolut	Fris
<b>GIN</b>	Sutler's	Beefeater	Seagram's
<b>RUM</b>	Queen Charlotte Reserve	Plantation Grande Reserve	Bacardi
<b>WHISKY</b>	Crown Royal	Pendleton	Canadian Club
<b>BOURBON</b>	Maker's Mark	Jack Daniels	Jim Beam
<b>SCOTCH</b>	Johnnie Walker Black	Johnnie Walker Red	Clan MacGregor
<b>TEQUILA</b>	1800 Reposado	Jose Cuervo Gold	Sauza Silver
<b>OTHER</b>	Cointreau	Amaretto	Triple Sec
		Triple Sec	Peach Schnapps
		Peach Schnapps	

## IMPORTED BEER

Stella Artois | Heineken

## CRAFT/SPECIALTY BEER

Blue Moon Belgian White

Foothills Hoppyum IPA

Foothills A Thousand Smiles Golden Ale

Bull City Hard Cider - Off Main

White Claw Hard Seltzer

## DOMESTIC BEER

Michelob Ultra | Bud Light | Yuengling

## HOUSE WINE

Chardonnay | Pinot Grigio | Moscato

Pinot Noir | Cabernet Sauvignon

*All bars may be customized to fit your preferences!*

Special beer/wine brand orders

Premium wines

Table-side wine service

Signature Drinks

*All brands are subject to availability and may change*