



PEPPERBERRY CATERING

Funeral Receptions Catering Services

memorial gatherings / celebration of life

We understand that losing a loved one is a difficult and emotional time for you and your family. The hardest thing you'll ever do is say goodbye to someone you love. Regardless of your traditions, a funeral service, memorial gathering, or celebration of life all offer an important opportunity to pay tribute to someone you love. Receptions provide an opportunity for family and friends to come together and find comfort in each other, to share memories, tell stories and to support one another. There are so many things to do in such a short period of time. Having **Pepperberry** cater the funeral reception helps you focus on other important things during this busy time. Pepperberry is dedicated to helping you say goodbye in a way that's comfortable and meaningful for you.

From **traditional to gourmet reception packages**, to helping you develop a unique and custom creation that perfectly represents your loved one (perhaps a toast with his or her favorite food or drink), and customizable menu for you and your guests. Whatever you choose, our goal is for your reception to provide the perfect opportunity for family and friends to come together and find comfort in each other while sharing a meal or refreshments.

We have designed food options that are popular, easy to serve, and suitable for **sit-down or stand-up receptions**. You can choose from our selection of Reception Menus or we can help you design a custom menu quickly and easily.

You have the option of **plating on china ceramic platters** (recommended) at no extra cost, or we can plate on **disposal platters** if that is preferred.

Pepperberry can provide onsite **service attendants** to help serve and clean-up, if required, to fully cater to your needs during your gathering (service fees do apply). Rentals requirements can also be arranged.



Reception Packages:

All items served cold & room temperature unless indicated otherwise.

All items are prepared as two bite size servings.

All items served on china ceramic platters and silver platters, unless client(s) wishes otherwise.

Reception Packages require minimum 15 guests per package.

I. Reception Package A - \$16 per person

- Tea sandwiches – salad scoops (egg, tuna, salmon, chicken)
- Selection of artisan cheese with crackers
- Artisan breads with house spreads (hummus, babaganoush, tzatziki)
- Fruit and yogurt dip
- Baked fresh selection of cookies and brownies


II. Reception Package B - \$19 per person

- Tea sandwiches/pinwheel sandwiches/mini sandwiches
- Vegetable and dip platter
- Sliced fresh fruit with chocolate dip
- Anti-pesto selection with grilled vegetables, pickles and olives
- Selection of fresh baked mini tarts and cookies

III. Reception Package C - \$23 per person

- Selection of fresh grilled room temperature meats
 - Salmon and mango salsa
 - Roast chicken and mushroom aioli
 - Shaved Ontario beef with house chimichurri
- Artisan breads and spreads (hummus, babaganoush, tzatziki)
- Anti-pesto selection with grilled vegetables, pickles and olives
- Selection of mini pastries and fresh baked cookies
- Fresh fruit and chocolate dip





Beverages

- Coffee/tea - 10 cups \$15
- Soft drinks/bottled water/fruit juice – \$1.50 each
- Sparkling water - \$3 each
- Water station - 40 glasses \$35
- Coffee cambro – 50 cups \$60, 100 cups \$100

Available Add-ons to Packages:

- Mini croissants tea sandwiches tray for 10 \$40
- Mini chicken/beef/pork kebab on pita bread \$36/dozen
- Pigs in a blanket served with ketchup and a honey mustard sauce \$30/dozen
- Bocconcini with tomato and fresh basil kebab serve with balsamic \$30/dozen
- Fruit kebab (strawberry, honey dew, canter lope, pineapple) \$36/dozen
- Assorted antipasti skewers vegetarian, and meat \$30/dozen
- Vegetable dip 3oz of veg/pp tray - Small (serves 10) \$40, Medium (serves 20) \$75, Large (serves 30) \$110
- Artisan cheese and crackers -Small (serves 10) \$60, Medium (serves 20) \$110, Large (serves 30) \$150
- Savory tarts: your choice of leek and mushroom, cranberry and brie, and mushroom and spinach. \$30/dozen
- Beef/chicken kebab: your choice of Greek souvlaki, Thai coconut satay, Tandoori or Jerk style. \$36/dozen
- Smoke salmon blini served with cream cheese and dill \$35/dozen
- Shrimp kebab marinated with your choice of Chipotle or Peri Peri \$36/dozen
- Assorted maki roll platter 40 pieces \$40, each additional piece \$1
- Assorted cookies \$1.50 each, \$18/dozen
- Assorted pastries (2pcs per person) \$3
- Assorted gourmet pastries (2pcs/per person) \$4





Reception A La Carte Menus:

Meat & Veggie Platters

Antipasto Platter

Sliced Genoa salami, prosciutto, Black Forest Ham, capicola, mortadella, smoked turkey, grilled seasonal vegetables, provolone and bocconcini cheese, artichoke hearts, marinated olives and mushrooms with Italian bread

Small (serves up to 10) \$108

Medium (serves up to 16) \$192

Large (serves up to 25) \$277.25

Avocado Hummus Platter

Fresh avocado with a hint of jalapeño peppers blended with our delicious hummus. Served in a round bread bowl with selected flat breads and bread sticks.

Small (serves up to 10) \$37.25

Medium (serves up to 20) \$58.95

Large (serves up to 30) \$74.95

Deli Meat & Cheese Platter

(Build your own sandwich!) Selected sliced deli meats including but not limited to: smoked & roast turkey, Black Forest ham, Montreal smoked meat, roast beef and assorted cheeses with tomatoes, olives, marinated vegetables & fresh bread.

\$13.25 PP (min 10)

Grilled Beef Platter

Sliced beef striploin served with marinated grilled vegetables and Dijon dip, bread and butter

\$20.35 PP (min 10)

Grilled Chicken Platter

Herb-marinated sliced chicken breast with marinated grilled vegetables and pineapple salsa, bread and butter

\$15 PP (min 10)





Grilled Salmon Platter

Herb-marinated salmon fillet with marinated grilled vegetables, herb-yogurt dip, bread and butter

\$20.35 PP (min 10)

Grilled Vegetables Platter

Marinated grilled in-season vegetables with pesto for dipping

Small (serves up to 10) \$48

Medium (serves up to 20) \$74.45

Large (serves up to 30) \$99.95

Mediterranean Mezza Dip Platter

Assorted salads and dips including but not limited to: tabbouleh, chick pea salad, roasted red pepper dip, hummus, babaghanoush, olive tapenade, fresh yogurt dips, marinated olives & pickles, stuffed grape leaves and grilled vegetables with pita, flat breads, and relish garnish

Small (serves up to 10) \$54

Medium (serves up to 20) \$78

Large (serves up to 30) \$99

Mixed Grilled Meat Platter

Choice of 2 Proteins (6 oz of Protein total pp): Grilled Salmon with herb-yogurt dip, Beef with Dijon dip, OR Chicken with pineapple served with marinated grilled veggies.

\$18 PP (min 10)

For all 3 Proteins (6 oz of Protein total pp) - **\$20 PP**

Smoked Salmon Platter

Garnished with red onion, lemons, capers, dark & light rye bread, herbed cream cheese

\$59 (serves up to 10)

Vegetable and Dip Tray


Served with our own dips, your choice of: Hummus, Ranch, Roasted Red Peppers, Sun-dried Tomatoes or Tzatziki Dip.

Small (serves up to 10) \$47.95

Medium (serves up to 20) \$72.95

Large (serves up to 30) \$95.95





Sandwiches & Breads Platters

Afternoon Tea Platter

Fresh baked muffins, scones, croissants, Danishes, and fruit breads and coffee breads served with butter, jams and cream cheese

\$6.50 PP (min 8) - Approx. 3 pieces per person

Assorted Scones Platter

Assorted scones with butter and jams.

\$5.95 PP (min 6) - 2 pieces per person

Croissants Sandwiches

Fresh baked croissants with your choice of fillings:

Smoked Salmon & Cream Cheese;

Black Forest Ham & Cheddar Cheese;

Smoked Turkey & Swiss Cheese.

\$8.35 PP (min 6 per type)

Gluten-Free Wraps


* **Vegan options are available**

Served on rice paper wraps and garnished with our tantalizing house made condiments and spreads.

- Grilled chicken breast with tomato, avocado and chipotle aioli
- House roast beef and Swiss cheese with grainy honey mustard and horseradish mayonnaise
- Smoked salmon with English cucumber and watercress sour cream cheese
- Smoked turkey club wrap with jalapeno lemon mayo
- Curried chicken salad wraps with raisins and apples
- Oven-roasted Mediterranean vegetables with black olive tapenade and hummus
- Shredded chicken Caesar salad wrap with creamy garlic dressing

\$8 PP - 2 full wraps per person





Cheese, Fruit, & Sweets Platters

Brownies

Our traditional brownies are rich and scrumptious and will not disappoint!

\$5.95 PP (min 6) - 2 pieces per person

Cheese Tray

Selected imported & domestic cheeses served with grapes & dried fruit, assorted crackers, flatbreads, and twists.

Small (serves up to 10) \$61.25

Medium (serves up to 18) \$91.25

Large (serves up to 25) \$117.65

Cookies

Assorted fresh baked cookies including but not limited to: chocolate chip, double chocolate fudge, white macadamia nut, oatmeal raisin, and shortbread.

Regular size \$2.15 (min 6) - 1 piece per person, \$25.25 per dozen

Mini Cookies \$1.55 (min 6) - 1 piece per person, \$18 per dozen

Fruit & Cheese Platter

Selected imported & domestic cheeses, fresh seasonal fruit, grapes and assorted crackers.

Small (serves up to 10) \$64.85

Medium (serves up to 18) \$85.25

Large (serves up to 25) \$117.65

Fruit & Dip Platter

Fresh seasonal fruits cut in cubes (for dipping) including, but not limited to: strawberries, red & green grapes, cantaloupe, kiwi, seedless watermelon, oranges, honeydew melon, pineapple, mango, & berries. Accompanied with fresh yogurt and chocolate dip.

Small (serves up to 10) \$48

Medium (serves up to 18) \$76.85

Large (serves up to 25) \$98.95





Fresh Fruit Platter

Fresh seasonal fruits including, but not limited to: strawberries, red & green grapes, cantaloupe, kiwi, seedless watermelon, oranges, honeydew melon, pineapple, mango, & berries.

Small (serves up to 10) \$46.85

Medium (serves up to 18) \$70.35

Large (serves up to 25) \$92.95

Fruit Skewers

Fresh seasonal fruit skewers including, but not limited to: strawberries, red & green grapes, cantaloupe, kiwi, seedless watermelon, oranges, honeydew melon, pineapple, mango & berries.

\$4.75 (min 12) - 2 skewers per person

Individual Fruit Salad Cups

Fresh seasonal cubes of fruits including, but not limited to: strawberries, red & green grapes, cantaloupe, kiwi, seedless watermelon, oranges, honeydew melon, pineapple, mango, & berries. Served in individual cups.

\$5.95 PP (min 6) - 12 oz per cup

Mini Pastries

A selection of squares, tarts, & pastries


\$3.65 PP (min 6) 2 pieces per person

Whole Fruit Basket

An assortment of seasonal whole fruit.

\$2.95 PP





Meat Hors D'Oeuvres

Gluten-Free options are available & maybe subject to additional charges

All Beef Mini Meatballs

Choose from one of our tantalizing house made dips and sauces: Sweet & Sour; Red Thai; Teriyaki; Mexican; Zesty Orange Ginger

\$28.85 per dozen (min 2 dozens per type)

Beef Kebabs (by the dozen) - Served at room temperature.

Your choice of: Beef Tenderloin Satay with Peanut Sauce or Mild Jerk Beef

\$36 per dozen (min 2 dozens)

Beef Sliders with Caramelized Onions

Served at room temperature for drop offs or hot when prepared on site. Requires 48-hour notice.

\$57.65 per dozen (min 2 dozens)

Chicken and Goat's Cheese Tortilla Wraps

\$31.25 per dozen (min 2 dozens)

Chicken Dumpling with Orange Dipping Sauce

Requires 48-hour notice

\$25 per dozen (min 2 dozens)

Chicken Kebabs (by the dozen) - Served at room temperature.

Your choice of: Tandoori Chicken Skewers with Mint Dip; Chicken Souvlaki with Tzatziki Sauce; Chicken Satay with Peanut Sauce; OR Chicken Kebab.

\$36 per dozen (min 2 dozens)

Cocktail Beef Striploin Tikka on Mini Naan

\$30.95 per dozen (min 2 dozens)

Cocktail Chicken Tikka on Mini Naan

\$30 per dozen (min 2 dozens)





Cucumber Rounds

English cucumber slices topped with your choice of: Turkey & Cranberry Compote; Tender Roast Beef & Roasted Red Pepper; Thai Shrimp; Smoked Salmon & Red Onion
\$28.85 per dozen (min 2 dozens per type)

Ginger Curry Chicken Satay with Mango Dipping Sauce
\$36.95 per dozen (min 2 dozens)

Mini Spanakopita - Spinach & Feta in Phyllo Pastry
\$21.65 per dozen (min 2 dozens)

Mini Spring Rolls - Chicken
\$28.85 per dozen (min 2 dozens)

Mini Vietnamese Rice Paper Rolls
Assorted varieties including Pear Prosciutto; Chicken; Mango Shrimp; Shrimp Apple & Spice.
\$32.45 per dozen (min 2 dozens per type)

Pulled Pork Sliders - on site only. 48-hour notice required
Served on Mini Ciabatta buns or Egg buns with Pepperberry BBQ sauce & caramelized onions.
\$36 per dozen (min 2 dozens)

Roast Beef Striploin, Dijon, Caramelized Onion on Mini Brioche
\$40.85 per dozen (min 2 dozens)

Stuffed Mushroom Caps
Choose from delicious house made fillings: Caramelized Onion & Chorizo Sausage; Roasted Red Pepper & Kalamata Olives; Herbed Goat's Cheese
\$28.85 per dozen (min-2 dozens per type)

Tarragon Chicken Salad in Sesame Cone
With blonde frisee & roasted red pepper garnish
\$40.85 per dozen (min 2 dozens)





Traditional Samosas

Served with coriander lime or tamarind ginger dipping sauce.

Choice of: Traditional Beef, Fresh Onion & Coriander; Spiced Chicken & Vegetables

\$28.85 per dozen (min 2 dozens per type)

Vol-Au-Vents / Savory Tarts

(If not available, Puff Pastry may be substituted with butter tarts)

Choose from our enticing house made fillings: Cajun Spiced Chicken; Smoked Salmon and Dill; Baby Spinach and Goat's Cheese.

\$26.45 per dozen (min 2 dozens per type)

Vegetarian Hors D'Oeuvres

Gluten-Free options are available & maybe subject to additional charges

Baby Bocconcini and Cherry Tomato Skewers

With fresh basil and aged balsamic reduction

\$27.65 per dozen (min 2 dozens)

Baked Brie and Cranberry Tart with Fresh Rosemary

\$24 per dozen (min 2 dozens)

Leek and Cremini Tarts with Crème Fraiche

\$22.85 per dozen (min 2 dozens)


Leek Squash and Asiago Tarts

\$22.85 per dozen (min 2 dozens)

Mini Half-Baked Potato, Sour Cream, and Chives

\$26.45 per dozen (min 2 dozens)





Mini Quiche

Choice of: Mushroom & Spinach; Brie & Leek

\$28.85 per dozen (min 2 dozens per type)

Pepperberry Sweet Potato Latke

Our great tasting sweet potato latkes are simple crowd pleasers - served with jalapeno pepper sweet jelly.

\$28.85 per dozen (min 2 dozens)

Roasted Tofu Pop

Drizzled with house made basil pesto

\$31.25 per dozen (min 2 dozens)

Traditional Samosas

Served with coriander lime or tamarind ginger dipping sauce. Choice of: Curried Vegetables; Spinach & Feta

\$28.85 per dozen (min 2 dozens per type)

Vegetarian Mini Spring Rolls

\$26.45 per dozen (min 2 dozens)

Vegetarian Mini Vietnamese Rice Paper Rolls

\$32.45 per dozen (min 2 dozens)

Vegetarian Stuffed Mushroom Caps

Filled with our house made vegetarian filling: Roasted Red Pepper & Kalamata Olives

\$28.85 per dozen (min 2 dozens)

Wild Mushroom and Fig Tart

\$28.85 per dozen (min 2 dozens)

