



Action Stations

These options can enhance your menus on Staffed Events. 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 glass OR kraft paper tray with Pepper Moon's Signature Smashed Potatoes. They will then choose toppings from: chopped ham, crumbled bacon, shredded cheddar, shredded smoked Gouda, chopped peppers, scallions, homemade salsa, sour cream, sauteed mushrooms & whole green olives.

Barbeque-tini

Pepper Moon'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, in a martini glass, garnished with a skewered pickled okra & barbeque sauce drizzle

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!

Shrimp & Grits

We have 2 wonderful options for this Southern staple! The first 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 & butter. The second has our jumbo shrimp with a lobster reduction and fresh rosemary over our gourmet grits.

Texas 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.

Braised Beef Short Ribs

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.

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.

Streudels

Pepper Moon's recipe includes Chicken Breast mixed with Cream Cheese, Mushrooms & Scallions OR Salmon & Spinach sealed in puff pastry and baked, then chef-carved on-site. Delicious served with a small side salad of fancy greens tossed in olive oil with sea salt and shaved Parmesan, or all by itself!

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 (GF), shredded cabbage, carrots & onions sautéed in an authentic wok with garlic, sesame oil, and black & white sesame seeds



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Fired Ahi Tuna

Fresh rare Ahi Tuna will be fired right in front of your guests and sliced by a Pepper Moon Chef and served over Asian seaweed salad with Wasabi, pickled ginger & soy sauce on the side

Torcia Formagio

Want to WOW your guests?! A Pepper Moon chef will fire housemade fresh mozzarella with a blowtorch! 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. 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, or it could be cut into smaller pieces & set in a shooter of Tomato Cream Soup!

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 on White
- Spinach, Artichoke & Smoked Gouda on White
- Double Cheese with Cheddar and Provolone on White

Tacos

Our Culinary Team will fill small flour tortillas with an option of your choosing:

- Shrimp sautéed with Cajun spices, topped with shredded lettuce, red onions, cilantro & homemade jalapeño remoulade.
- Skirt Steak with grilled cabbage & scallions and a how chipotle mole on the side
- Pulled Chicken OR Pulled Pork with BBQ sauce & crispy onion straws

Carving Stations

A Pepper Moon chef will carve these roasted meats personally for your guests. Each meat includes assorted sliced cocktail rolls, and two spreads: Scallion Mayonnaise, Honey Mustard/Hot Honey Mustard, Bernaise Mayonnaise, Horseradish Cream, Dijon Mustard

- Seasoned Grilled Tenderloin of Beef
- Top Round of Roast Beef
- Pork Loin: Sage-rubbed, Honey Pepper, OR Jack Daniels-glazed
- Steamship Round of Pork
- Bourbon & Thyme Smoked Fresh Turkey
- Oven-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.