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# Breakfast

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**Corporate Continental ..... \$6.25 per person**

A variety of our bakery's most popular breakfast pastries, breakfast sweet breads, and sliced fresh fruit.

**Berry Breakfast Wraps ..... \$6.50 per person**

Breakfast crepes filled with flavored cream cheese, fresh berries and sprinkled with cinnamon sugar. Served with individual yogurts and our housemade granola.

**Healthy Start ..... \$6.00 per person**

Our bakery's from scratch granola, assorted individual yogurts, sliced fresh fruit and breakfast sweet breads.

**The Classic ..... \$6.75 per person**

Cheesy scrambled eggs, seasoned breakfast potatoes and your choice of applewood smoked bacon, sausage or sliced honey ham.

**Biscuits and Sausage Gravy ..... \$6.25 per person**

Fluffy buttermilk biscuits and creamy sausage gravy served with seasoned breakfast potatoes and your choice of applewood smoked bacon, sausage or sliced honey ham.

**Build Your Own Breakfast Sandwiches ..... \$6.75 per person**

English muffins with Canadian bacon, applewood smoked bacon, scrambled eggs, and sliced cheese arranged separately. Served with seasoned breakfast potatoes.

**Bacon and Egg Quesadillas ..... \$6.50 per person**

Scrambled eggs, bacon and melted cheese nestled in a grilled flour tortilla. Served with sides of salsa and sour cream and seasoned breakfast potatoes. (A vegetarian option also available.)

**Muffin Melts ..... \$6.75 per person**

English muffins topped with a fried egg, thick slice of tomato and finished with melted mozzarella cheese. Served with applewood smoked bacon and seasoned breakfast potatoes

**Skillet Breakfast ..... \$6.75 per person**

All the good things about breakfast in one pan: seasoned breakfast potatoes, scrambled eggs, bacon, and cheese covered with sausage gravy. Served with sliced fresh fruit. (A vegetarian option also available.)

**Coffee by the Tote ..... \$14.00**

Choose from regular, flavor of the day or decaf. Serves 12- 8 ounce cups and includes cups, sugar, sweeteners, cream and stirrers.

**Hot Chocolate by the Tote ..... \$14.00**

Serves 12-8 ounce cups and includes cups and mini marshmallows.

**Orange Juice ..... Bottles \$2.00 Gallon \$11.00**

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## Box Lunches

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- Sliced Turkey and Provolone with leaf lettuce, and sliced tomato (mayo and mustard packets on side)
- Sliced Roast Beef with Cheddar, leaf lettuce, sliced tomato and horseradish mayonnaise
- Sliced Honey Ham and Swiss, leaf lettuce, sliced tomato (mayo and mustard packets on side)
- Cold BLT with American cheese and mayonnaise
- Vegetarian with spinach and artichoke spread, leaf lettuce, sliced tomato, sprouts and cucumber
- Wraps also available for an additional \$0.25 (California Turkey, Chicken Caesar, Beef and Cheddar, Ham and Swiss, or Vegetarian)

Sandwiches will be prepared on either a freshly baked white or wheat hoagie roll. All lunches are served with an individual bag of chips, bunch of grapes, and either a freshly baked cookie or specialty dessert bar from our bakery. Other side item choices (bag of pretzels, potato salad, pasta salad or cole slaw) are available upon request.

\$8.50 per person

Individual bottles of water \$1.00

Twenty-four hours advanced notice appreciated.



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# Lunch

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These lunches are perfect for office meetings! They are designed for everyone to enjoy the same meal; include disposable plates, napkins and silverware; and can be delivered directly to you (additional charges apply). Dinner portions available (and apply after 4:30pm orders) for an additional \$3.00 per person and also includes our freshly baked dinner rolls and butter. Prices listed are for drop-off catering only. Please inquire about a quote if interested in full-service catering.

**Cracked Pepper BBQ Chicken Breasts .....\$8.75 per person**

Perfectly seasoned, baked chicken breasts topped with sweet BBQ sauce, chopped bacon and a blend of melted cheeses. Served with mashed sweet potatoes and a tossed salad.

**Parmesan Herb Crusted Chicken Breasts.....\$8.75 per person**

Herbs, spices, parmesan cheese and breadcrumbs baked on top of boneless, skinless chicken breasts. Served with garlic rosemary baby baked potatoes and a tossed salad.

**Spinach and Artichoke Chicken Breasts .....\$8.75 per person**

A creamy blend of spinach, artichoke and cheeses baked on top of seasoned chicken breasts. Served with wild rice pilaf and a tossed salad.

**Bruschetta Chicken.....\$8.75 per person**

Boneless, all-white chicken breasts with our fresh, housemade bruschetta, parmesan cheese and a drizzle of balsamic reduction. Served with wild rice pilaf and a tossed salad.

**Fried Chicken .....\$8.75 per person**

Juicy chicken pieces with a flavorful, crispy breading served with mashed potatoes, gravy and our shredded cabbage slaw.

**Award Winning Italian Beef and Meatball Sandwiches .....\$8.75 per person**

Build your own sandwiches with our freshly baked bread, award-winning Italian beef, meatballs in marinara, shredded mozzarella cheese and pepperoncinis. Served with Italian pasta salad and a tossed salad. (Add our giardiniera for \$0.25 per person; for Italian beef only, add \$0.25 per person)

**Sweet BBQ Pulled Pork Sandwiches.....\$8.50 per person**

In-house smoked pork shredded and drenched with our sweet BBQ sauce. Served with Kaiser rolls, creamy shredded cabbage slaw and potato salad.

**Chipotle BBQ Beef Brisket Sandwiches .....\$9.00 per person**

Chipotle BBQ sauce smothered over our house smoked beef brisket. Served with Kaiser rolls, creamy shredded cabbage slaw and kettle cooked potato chips. (At least 24 hour advanced notice appreciated.)

**Italian Herb Meatloaf.....\$8.50 per person**

Our secret recipe meatloaf finished with a crusted tomato glaze. Served with mashed potatoes, gravy and a tossed salad.

**Beef Stroganoff .....\$8.50 per person**

Our chef's beef stroganoff over curly egg noodles served with a tossed salad and cheddar herb biscuits.

**Deep Dish Lasagna.....\$8.50 per person**

(please order in increments of 10)

Our chef's housemade lasagna layered with seasoned ground beef, mozzarella and ricotta cheeses. Served with garlic bread and a tossed salad. (Vegetarian option available.)

**Herb Roasted Bone-In Chicken .....\$8.75 per person**

Pieces of bone-in chicken seasoned with a flavorful blend of herbs and spices. Served with mashed potatoes, gravy and a tossed salad.

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**Herb Encrusted Pork Loin.....\$8.75 per person**  
Slow-roasted pork loin encrusted in herbs and spices and served sliced in its natural jus. Served with mashed potatoes, gravy and a tossed salad.

**Taco Bar..... \$8.50 per person**  
Mexican seasoned shredded chicken and ground beef with soft flour tortilla and hard taco shells. Served with salsa, sour cream, shredded cheese, cheesy refried beans and a tossed salad.

**Enchilada ..... \$8.50 per person**  
Shredded chicken with corn and black beans and ground beef with peppers and onions rolled into flour tortillas and smothered with a savory enchilada sauce and melted cheese. Served with Mexican rice pilaf and tortilla chips and salsa. (Vegetarian option available.)

**Assorted Wrap Buffet .....\$8.75 per person**  
A variety of our cold signature wraps cut in half and neatly displayed on a tray. Served with Italian pasta salad and a tossed salad.

**Deli Sandwich Buffet..... \$8.50 per person**  
Chef's choice of deli meats prepared on our freshly baked hoagie rolls with lettuce, tomato, cheese and condiments on the side. Served with kettle cooked potato chips and a tossed salad.

**Build Your Own Salad Bar .....\$8.75 per person**  
A blend of mixed greens served with at least a dozen seasonal salad toppings such as sliced cucumbers, grape tomatoes shredded cheese, diced ham, croutons, sunflower seeds with a variety of salad dressings. Served with chef's choice of freshly baked bread, rolls or garlic toast.

**Soup and Salad Bar ..... \$8.50 per person**  
Choose any of our slowly-simmered soups: chicken noodle, tomato basil, broccoli cheddar, baked potato or the soup du jour. Served with a mixed green salad piled high with a variety of toppings and chef's choice of freshly baked bread, rolls or garlic toast. (If order is for 20 or more people, please choose 2 soups.)

**Soup and Sandwiches.....\$9.00 per person**  
A variety of deli sandwiches on freshly baked bread served with your choice of chicken noodle, tomato basil, broccoli cheddar, baked potato or the soup du jour and a tossed salad.  
\*All lunches include an assortment of from-scratch cookies, brownies and seasonal dessert bars from our bakery.\*

**Beverages:**

Soda..... \$0.75 per person (two liters)  
Bottles of Water .....\$1.00 each  
Totes of Iced Tea and Lemonade ..... \$12.00



All hors d'oeuvres listed per person must have a 25 person minimum order. All hors d'oeuvres listed as a flat price are a 50 piece order.

## Cold Hors D' Oeuvres

Crudités Tray .....	\$2.25 per person	
Fresh Fruit Display.....	\$2.75 per person	
Domestic Cheese Tray .....	\$3.00 per person	
Imported Cheese Tray.....	\$4.00 per person	
Topped Brie with Crackers.....	\$3.00 per person	
Fruit Salsa with Cinnamon Pita .....	\$2.25 per person	
Hummus with Pita &Vegetables.....	\$2.25 per person	
Sweet Cheese and Fruit Spread .....	\$2.00 per person	
Tortilla Chips & Fresh Pico de Gallo .....	\$1.75 per person	
Deviled Eggs .....	\$45	
Bruschetta.....	\$50	
Crazy Cucumber Sandwiches .....	\$45	
Chicken Salad Pate a Choux.....	\$55	
Topped Hummus on Toasted Pita.....	\$60	
Brie and Sundried Tomato Crostinis.....	\$65	
with Sliced Beef Tenderloin.....	\$95	
Fresh Mozzarella and Tomato Platter .....	\$70	
Caprese Cucumbers.....	\$80	
Whole Smoked Salmon .....	Market Price	
Antipasto Skewers.....	\$90	
Jumbo Shrimp Cocktail .....	\$90	

Crab Salad in Phyllo .....	\$85
Shrimp and Avocado in Phyllo .....	\$85
Goat Cheese Stuffed Endive .....	\$60
with Poached Shrimp .....	\$90
Scallop Bruschetta .....	\$85
Shrimp Ceviche.....	\$85
Thai Peanut Beef Lettuce Wraps.....	\$95
Turkey and Artichoke Pinwheels .....	\$50
Beef and Roasted Red Pepper Pinwheels .....	\$65

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## Hot Hors D' Oeuvres

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Shrimp Skewers.....	\$100
Garlic Herb Chicken Skewers.....	\$65
Rosemary Roasted Vegetable Skewers .....	\$50
Smoked Chicken Quesadillas .....	\$60
Mini Beef Wellington.....	\$85
Mini Chicken Wellington.....	\$75
Sliced Beef Tenderloin on Flatbread.....	\$90
Pot Stickers .....	\$65
Bacon Wrapped Scallops.....	\$95
Goat Cheese and Pine Nut Phyllo .....	\$80
Beef Tenderloin on Silver Dollar Rolls .....	\$90*

Pork Tenderloin on Silver Dollar Rolls.....	\$70*
Smoked Brisket on Silver Dollar Rolls.....	\$90*
Bacon Wrapped Dates.....	\$75
Caramelized Onion and Bacon Tarte.....	\$85
Baby Bakers with Gouda Fondue.....	\$2.00 per person
Spinach and Artichoke Dip.....	\$55
Crab Dip.....	\$85
Sausage Stuffed Mushrooms.....	\$60
Crab Stuffed Mushrooms.....	\$75
Mini Crab Cakes with Aioli.....	\$75
Meatballs (Swedish, BBQ, Sweet 'n Sour or Marinara).....	\$50
BBQ Sliders (Pork or Chicken).....	\$55
Potato Skins.....	\$55
Chicken Tenders.....	\$80
Buffalo Wings.....	\$65
Salmon Skewers.....	\$100
Beef Tenderloin Skewers.....	\$100
Cracked Pepper Nachos.....	\$60
with Smoked Chicken.....	\$75
with Pork Carnitas.....	\$75
with Beef Brisket.....	\$85

\*Chef Carving Fee \$35 per hour



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# Wedding and Special Event Buffets

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All orders include black disposable plates, silverware packet, cups, proper disposable serving utensils, chafing dishes (when applicable) and appropriate staff to set up, replenish and clean up the buffet area. China, silver and linens available for rent. Prices do not include tax or 18% gratuity. A non-gratuitized drop-off option available, please ask for details.

## **Black Pepper Buffet .....\$14.75 per person**

Salad Choice: tossed house salad or Caesar

Main Entrée One: herb roasted bone in chicken or Cracked Pepper chicken

Main Entrée Two: sliced honey ham, sliced roast beef, smoked turkey breast, salmon, or roasted pork loin

Starch: baby baked potatoes, mashed potatoes, au gratin potatoes, buttered pasta, or rice pilaf

Vegetable: seasonal vegetable, glazed baby carrots, buttered corn, broccoli or green beans with bacon and onions  
Includes: dinner rolls with butter

## **Pink Pepper Buffet.....\$18.00 per person**

Salad Choice: tossed house salad or Caesar

Main Entrees: chicken kabobs with vegetables, beef kabobs with vegetables, grilled shrimp skewers (includes all 3)

Starches (choice of 2): wild rice pilaf, garlic herb couscous, garlic mashed potatoes, baby baked potatoes  
Includes: dinner rolls with butter

## **Cracked Pepper Buffet .....\$20.00 per person**

Salad Choice: tossed house salad or Southwestern corn and black bean salad

Main Entrées (choose 2): quarter rack smoked BBQ ribs, smoked beef brisket, smoked pork loin, smoked quartered chicken (all meats smoked in house)

Side Items (choose 2): shredded cabbage slaw, BBQ bacon baked beans, cheesy cavatappi, potato salad, green beans and bacon or corn on the cob (seasonal)  
Includes: corn bread

## **White Pepper Buffet.....\$22.00 per person**

Salad Choice: tossed house salad or Caesar

Main Entrée One: chicken wellington, parmesan herb crusted chicken, goat cheese stuffed chicken breast, bone-in pork chops or salmon filet with lemon caper sauce

Main Entrée Two: chasseur style beef sirloin, beef wellington, stuffed pork loin or crab stuffed tilapia

Starch: dauphinoise potatoes, baby baked potatoes, garlic mashed potatoes, mashed sweet potatoes, wild rice pilaf, garlic herb couscous, or farfalle pasta

Vegetable: fresh seasonal vegetable, steamed broccoli, honey garlic Parisian carrots, green beans with mushrooms, mixed squash or asparagus (additional dollar per person)  
Includes: dinner rolls with butter

### **Carving Station**

Replace any entrée choice with chef carved prime rib of beef for \$4 per person.

Add chef carved prime rib of beef to any buffet for \$6 per person.

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## On-site Grilling Buffets

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The following buffets are cooked on site with our diamond-plated, aluminum portable grill. Set up fee starts at \$100 and includes first 2 hours of service. All orders include black disposable plates, silverware packet, cups, proper disposable serving utensils, chafing dishes (when applicable) and appropriate staff to set up, replenish and clean up the buffet area. China, silver and linens available for rent. Prices do not include tax or 18% gratuity. 50 person minimum

**Summer Picnic Buffet.....\$11.75 per person**

Hot Sandwiches Choices (select 2): hamburgers, hot dogs, brats, chicken breast (grilled or BBQ), or butterflied pork chops (grilled or BBQ)

Side Item Choices (select 3): potato salad, shredded cabbage slaw, kettle-cooked potato chips, Italian pasta salad, macaroni salad, BBQ bacon baked beans or tossed salad

Includes: relish and condiment tray

**Select Grill Buffet.....\$19.00 per person**

Entrée Choices (select 2): eight ounce sirloin steaks, third rack BBQ ribs, bone-in pork chops, mahi mahi filets or quartered chicken

Side Items Choices (select 2): rosemary garlic baby baked potatoes, baked potatoes with butter and sour cream, steamed broccoli, corn on the cob (when in season) or any side item from Summer Picnic Buffet

Includes: tossed salad, dinner rolls with butter

**Elite Grill Buffet..... \$25.00 per person**

Entrée Choices (select 1): eight ounce filet, twelve ounce ribeyes, full rack baby back ribs, or ten ounce salmon filet

Side Item Choices (select 2): grilled asparagus, dauphinoise potatoes honey garlic Parisian carrots, wild rice pilaf or any side item from the Select Grill Buffet

Includes: tossed salad, dinner rolls with butter

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## Wedding and Special Events Plated Meals

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Cracked Pepper Catering and Bakery, Inc. also offers full-service plated meals. The following items are a sample of available selections. All meals include choice of starch, vegetable, dinner rolls and salad. Price indicated is for one dish offered to all guests, additional fee applies when offering more than one selection. Price does not include tax or 18% gratuity.

### Beef

Filet - Eight ounce grilled filet of beef with a mushroom jus .....	\$30
Prime Rib – Ten ounce slice of prime rib with au jus and creamy horseradish .....	\$25
New York Strip – Ten ounce grilled New York strip with a cracked pepper red wine sauce.....	\$27
Sirloin – Ten ounce herb-marinated grilled sirloin.....	\$18
Beef Kabobs – Medallions of sirloin skewered with an assortment of vegetables .....	\$16
Roast Beef – Slow roasted beef, sliced and served with a demi-glaze .....	\$14

### Lamb and Pork

Rack of Lamb - Herb crusted rack of lamb with a whole grain mustard sauce .....	\$29
Leg of Lamb – Mint stuffed leg of lamb, sliced and served with a natural jus .....	\$22
Pork Medallions – Pan-roasted pork medallions topped with a bourbon glaze.....	\$23
Bone-In Pork Chop – Slow roasted ten ounce pork chop with apple chutney .....	\$19
Stuffed Pork Loin – Mushroom stuffed pork loin served with an herbed mushroom sauce .....	\$14

## Poultry

Mapleleaf Duck Breast - Pan-roasted Mapleleaf Farms duck breast with an apricot balsamic glaze .....	\$27
Stuffed Chicken Breast - Breast of chicken stuffed with prosciutto and goat cheese	\$22
Chicken Marsala Florentine - Sautéed chicken breast with a spinach, mushroom marsala sauce .....	\$18
Grilled Chicken Poblano - Cilantro lime marinated, chicken breast with poblano cream sauce .....	\$16
Chicken Bruschetta - Baked chicken breast topped with tomato bruschetta and balsamic glaze .....	\$14
Chicken Kabobs - Tender chunks of chicken skewered with an assortment of vegetables .....	\$14

## Seafood

Fresh Seabass - Fresh, pan-roasted seabass with tomato basil vinaigrette.....	\$28
Seared Sea Scallops - Pan-seared sea scallops served a romesco sauce .....	\$28
Ahi Tuna - Sesame crusted, seared tuna with a soy ginger glaze .....	\$27
Lobster Ravioli - Topped with jumbo shrimp and served in a shrimp and corn broth .....	\$25
*does not include starch choice*	
Salmon - Seven ounce filet of salmon with an orange ginger butter sauce .....	\$22
Crab Cakes - Homemade crab cakes with a lemon roumalade .....	\$18
Grilled Shrimp - Chili and lime grilled shrimp skewers.....	\$16
Tilapia - Baked tilapia filet with a tropical fruit salsa .....	\$15

## Vegetarian

Potato Gnocchi - Herb roasted tomatoes and pearl onions with goat cheese potato gnocchi.....	\$16
Stuffed Eggplant – Sliced eggplant, sautéed and seasoned, stuffed with a parmesan filling .....	\$15
Portabella Mushroom – Grilled portabella mushroom stuffed with spinach, walnuts and bleu cheese .....	\$15
Black Bean Ravioli – Black pepper agnolotti ravioli with a black bean filling.....	\$15
*does not include starch choice*	

## Additional Choices

Please choose one option from each category:

Salad – tossed house salad with raspberry vinaigrette, Caesar, cherry pecan (additional \$1.00 per person)

Starch – dauphinoise potatoes, baby baked potatoes, garlic mashed potatoes, sweet potato mashed, garlic herb couscous, wild rice pilaf, or farfalle pasta

Vegetable – seasonal vegetable medley, steamed broccoli, honey garlic partisan carrots, green beans with mushrooms, mixed squash, or asparagus (additional \$1.00per person)

## Dessert

Flourless Chocolate Torte.....	\$5.50
Chocolate Mousse .....	\$4
Mini Cheesecake Duo .....	\$7
Crème Brulee.....	\$6
Carrot Cake with Cream Cheese Frosting.....	\$6
sorbet (inquiry about custom flavors).....	\$4
Fresh Berry Tarte.....	\$6
Live Action Dessert Station (50 person minimum) .....	\$7.50
Bananas Foster, Peach Melba and Cherries Jubilee made fresh, before your eyes by our chef!	

\*Chef Fee \$35 per hour

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## Specialty Cakes and Desserts

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Celebrate your next special occasion in style! Cracked Pepper Catering and Bakery, Inc. is available for cake consultations that range from your standard birthday cake to extravagant, like-real life cakes. Twenty-four hours notice for standard sheet and round cakes greatly appreciated. Custom, specialty cakes require order at least one week in advance.

Cake Flavors: White, Chocolate, Marble, Lemon, Coconut

Icing Flavors: Vanilla Buttercream, Chocolate Buttercream, Lemon, Coconut

Fillings (one included with round cakes): Vanilla Fluff, Chocolate, Raspberry, Strawberry, Lemon

Quarter Sheet Cakes .....	\$23
Half Sheet Cakes.....	\$35
Full Sheet Cakes.....	\$65
8 inch round .....	\$30
10 inch round.....	\$40
12 inch round.....	\$50

\*\*Price includes standard decorations and writing only. \*\*

Wedding cakes and other specialty cakes priced by order.

Cookies.....	\$0.79 each / \$8 per dozen
Brownies .....	\$1.95 each / \$22 per dozen
Cupcakes.....	starting at \$1.50 each
Mini Éclairs .....	\$1.25 each / \$14 per dozen
Lemon Bars.....	\$1.75 each / \$20 per dozen
Pecan Bars .....	\$1.75 each / \$20 per dozen
Mini Fruit Tarts.....	\$1.25 each / \$14 per dozen
Flourless Chocolate Bites.....	\$1.25 each / \$14 per dozen
Pies.....	\$8-\$12 each
Flourless Chocolate Torte.....	\$28 per torte (12 servings)
Chocolate Covered Strawberries .....	\$24 per dozen
Cinnamon Roll Bread Pudding with Caramel Sauce.....	\$18 (12 servings) & \$30 (24 servings)

