



*Sault & Pepper & Co.*

*Delivering more style to your table.*

## **Sault & Pepper & Co. wants to make your life a little more palatable this year.**

We are pleased to present our:

### **2009 Event Menu**

priced right ... for the times we are in.

You will love our incredible selection of:

### **Appetizers, Entrée's, Sides, Salads and Desserts**

You can mix and match among your favorites,

& create the perfect menu ... **at a price that's right for you.**

**Exceptional cuisine begins with the finest ingredients**, and this simple philosophy carries over into every aspect of our business. For over 20 years, Sault & Pepper has earned a reputation as one of the North Shore's most inventive catering and event planning companies.

**Sault & Pepper proudly sets the stage for life's most important celebrations ...** Weddings, Anniversaries, Milestone Birthday's, Mitzvah's and more ... Sault & Pepper knows exactly how to make your event an exquisite reflection of your family, your values and your tastes.

**We have a perfectly seasoned culinary and serving staff**, to ensure consistency of cuisine and service, truly a recipe for success when it comes to gracious entertaining. Whether you are dreaming of a cocktail party that sets the stage for a stunning main event, cleverly themed food stations, sumptuous and abundant buffets, or plates of incredible flavor and artistry ...

**Sault & Pepper will make a statement ... without saying a word.**



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## 2009 Event Menu

### *Hor's D'oeuvres*

**18.00/dozen**

**Vegetarian**

Tortilla Cup filled with Black Bean Salad (cold)  
Pan-fried Onion Dip on a Thick Crispy Potato Chip (cold)  
Cucumber Watercress Canapé (cold)

Artichoke Rounds  
Spanakopita  
Parmesan Puffs  
Chutney Cheese Toasts  
Filo Cups filled with Apricot & Brie  
Mushroom Filo Triangles  
Spinach Quiche Cups  
Potato Blinis with Herbed Sour Cream & Apple Sauce  
Sweet Potato Pancakes topped with Cranberry Relish  
Vegetable Egg Rolls with Hot Mustard Sauce  
Mushroom Potstickers with Soy Scallion Dipping Sauce  
Cheese Quesadillas with Fresh Salsa  
Mushrooms stuffed with Spinach Soufflé  
Potato Nests with Smoked Salmon Mousse or Sour Cream & Caviar  
Mini Asparagus & Gruyere Frittatas  
Bruschetta with Sundried Tomato, Fresh Mozzarella & Basil  
Vegetable Potstickers with Soy Scallion Dipping Sauce  
Mini Grilled Cheese Sandwiches  
Traditional Cheese Pizza  
Roasted Vegetable & Marinara Pizza  
Caramelized Onion, Walnut & Gorgonzola Pizza  
Stone Pie Pizza with Roasted Peppers, Fontina & Montrachet Cheeses  
Caprese Pizza with Tomatoes, Mozzarella & Fresh Basil  
Ricotta & Pesto Pizza

**Meat & Seafood**

Asian Chicken Salad in a Wonton Shell (cold)  
Smoked Salmon Pinwheel (cold)  
BLT Pinwheel (cold)

Veal Meatballs  
Mini Hot Dogs en Croute  
Chicken Pot Stickers with Soy Scallion Dipping Sauce  
Turkey or Corned Beef Mini Rubens  
Mini Hamburgers and Cheeseburgers  
BBQ Chicken Pizza



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## **24.00/dozen**

### **Vegetarian**

Cheese Tortellini Skewers drizzled with Pesto (cold)  
Grape Tomato & Fresh Mozzarella Skewers drizzled with Balsamic (cold)  
Shiitake Yaki Mushrooms with Olive Oil, Ginger & Garlic

### **Meat & Seafood**

Fresh Jumbo Tail-On Shrimp with Cocktail Sauce (cold)  
Seared Tuna on a Wonton Crisp with Wasabi Caviar (cold)  
California Rolls with Soy, Ginger and Wasabi (cold)  
Crostini with Tenderloin of Beef, Caramelized Onions & Horseradish Crème (cold)  
Smoked Salmon Canapé (cold)  
Spicy Shrimp Skewers (cold)  
Mustard Dill Chicken Skewers (cold)  
Melon wrapped with Prosciutto (cold in season)

Mini Crab Cakes with Stone Crab Sauce  
Mini Salmon Cakes with Chili Lime Aioli  
Coconut Shrimp  
Swiss Cheese Crab Cups  
Corn Cakes topped with Pulled Pork or BBQ Chicken with a dollop of Avocado Crema  
Beef Satay with Peanut Sauce  
Chicken Satay with Peanut Sauce  
Honey Glazed Kielbasa Sausage  
Shrimp & Andouille Sausage Skewers with Creole Mustard  
Lemon Parmesan Chicken Skewers  
Mustard Sesame Chicken Skewers

## **30.00/dozen**

Baby Lamb Chops with an Herb & Mustard Crust  
Cocktail Crab Claws with Stone Crab Sauce

## *Soups*

### **4.95**

#### **Hot**

Tomato Bisque garnished with Chiffonade of Basil  
Homemade Chicken Soup  
Roasted Butternut Squash Soup  
Wild Mushroom Bisque

#### **Cold**

Asparagus Vichyssoise garnished with slivered Asparagus  
Classic Gazpacho topped with Crème Fraiche



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## *Salads*

### **Priced separately**

House Salad with Mixed Greens, Cucumber, Tomato, & Sliced Radish with Croutons & Red Wine Vinaigrette **3.50**

Caesar Salad with Romaine, Seasoned Croutons, Shaved Parmesan & Homemade Caesar Dressing **3.95**

Mesclun Salad with Granny Smith Apples, Grapes, Red Onions & Toasted Walnuts in Herbed Vinaigrette **4.25**

Crazy Caesar Salad with Homemade Croutons, Peanuts & Lime Caesar Vinaigrette **4.25**

Asian Salad of Mixed greens with Cucumbers, Radishes, Oranges & Toasted Almonds, tossed with Honey Mustard Poppyseed Dressing, garnished with Wonton Crisps **4.25**

Spinach Salad with Fresh Spinach & Chopped Romaine Lettuce tossed with Dijon Vinaigrette, topped with Julienne Jicama, Red Onions, Tomatoes & Carrots **4.50**

Roasted Pear Salad topped with Goat Cheese on a bed of Field Lettuces, drizzled with Shallot Vinaigrette, garnished with Dried Cranberries & Candied Pecans **4.50**

Romaine Radicchio Salad with Balsamic Vinaigrette, topped with Strawberries, Red Onions, Gorgonzola Cheese & Candied Walnuts **4.75**

Arugula Salad with Grape Tomatoes, Shaved Parmesan & Fennel with a Citrus Vinaigrette **4.95**

Tomato Mozzarella Salad with Vine Ripened Tomatoes, Red Onions, Fresh Basil & Fresh Mozzarella Cheese, drizzled with Balsamic Vinaigrette **5.50**

Red & Yellow Tomato Salad with Red Onions, Herbed Goat Cheese Rounds & Pine Nuts drizzled with Shallot Vinaigrette **5.75**

**Freshly Baked Rolls with Butter 1.50/person**

**Artisan Bread Basket with Specialty Breads & Rolls with Butter 2.25 per person**



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## *Entrées*

**Includes entrée, choice of one side dish & one vegetable**

### **22.00**

Herb Roasted Chicken with Garlic & Fresh Rosemary  
Lemon Caper Chicken in a White Wine Lemon Caper Sauce

### **24.00**

Baked Lemon Parmesan Chicken  
Chicken Dijonnaise dipped in Dijon Mustard and coated with Panko Breadcrumbs & Toasted Sesame Seeds

### **26.00**

Cranberry Pomegranate Glazed Chicken  
Boneless Breast of Chicken stuffed with Wild Rice & drizzled with a Sundried Tomato Sauce  
Chicken rolled & stuffed with either Fresh Spinach or Lemon Parmesan Breadcrumbs,  
topped with a Lemon Wine Caper Sauce  
Chicken Puttanesca in a Roasted Tomato Sauce with Red Peppers, Onions, Kalamata Olives, Capers & Lemon Zest  
Mediterranean Style Tilapia roasted with a Fresh Tomato Sauce, a Julienne of Tricolor Peppers, Sweet Onions,  
Lemon Zest, Black Olives & Capers  
Roasted Salmon Filets with an Herbed Mustard Crust

### **29.00**

Chicken Shitake with Sundried Tomatoes & Shitake Mushrooms in a light White Wine Cream Sauce  
Grilled Boneless Breast of Chicken in an Asian Style Apricot Sauce with Tricolor Peppers & Water Chestnuts  
Brown Sugar Glazed Pork Tenderloin, served with Pommery Mustard Sauce  
Beef Brisket with Gravy  
Beef Burgundy

### **32.00**

Salmon Roulade filled with Spinach Soufflé, drizzled with a Lemon Wine Caper Sauce  
Chilled Poached Salmon Roulade stuffed with Spinach & topped with a Cucumber Dill Sauce  
Teriyaki Glazed Salmon with Toasted Sesame Seeds  
Horseradish Crusted Salmon Filet

### **36.00**

Marinated Skirt Steaks with Frizzled Leeks  
Southwest Rubbed Flank Steak with Chimichurri Sauce

### **42.00**

Beef Tenderloin with Caramelized Onions & Horseradish Crème Sauce  
Beef Tenderloin stuffed with Tricolor Peppers & Mushrooms, topped with a Merlot Sauce  
Char-grilled Strip Steaks with Sautéed Mushrooms  
Char-grilled Filet of Beef with a Red Wine Reduction  
Chili Rubbed Pacific Coast Halibut drizzled with a Yellow Pepper Coulis  
Herb Mustard Crusted Baby Rack of Lamb



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## Sides

### Included with Entrée

#### Rice

- Stir Fry Wild Rice with Pecans & Dried Cranberries
- Stir Fry Wild Rice with Shiitake Mushrooms, Leeks & Oriental Greens
- Timbale of Wild Rice & Orzo with Sautéed Mushrooms
- Wild Rice & Israeli Couscous with Sautéed Leeks & Porcini Mushrooms (add 2.00)

#### Potatoes

- Roasted Garlic Smashed Potatoes
- Smashed Redskin Potatoes
- Herb Roasted Potato Wedges seasoned with Olive Oil & Kosher Salt
- Mashed Sweet Potatoes
- Potatoes Dauphinois (add 2.00)

#### Pasta

- Orzo Timbale with Mushrooms & Parmesan Cheese
- Penne Pasta with Cherry Tomatoes & Pesto
- Bowtie Pasta with Fresh Spinach, Roasted Mushrooms, Garlic, Pine Nuts & Olive Oil (add 1.50)
- Cavatappi Pasta with Roasted Red Peppers, Artichoke Hearts & Parmesan Cheese tossed with Olive Oil (add 1.50)
- Orzo with Fresh Spinach, Parmesan Cheese, Pinenuts & Sundried Tomatoes with Garlic Olive Oil (add 1.50)
- Artichoke Ravioli with Brown Butter Sauce (add 2.00)

## Vegetables

### Included with Entrée

- Broccoli Florets & Yellow Peppers with Herbed Olive Oil or Butter
- Honey Roasted Carrots
- Carrots, Zucchini & Yellow Squash drizzled with Lemon Butter
- Fresh Green Beans with Lemon Herb Butter
- Green Beans with Toasted Almonds
- Stir Fried Crispy Garlic Green Beans
- Roasted Root Vegetables with Garlic & Balsamic Glaze

- Haricot Verts & Baby Carrots with Shallot Butter (add 1.50)
- Fresh blanched Green Beans, Broccoli Florets & Snow Peas drizzled with herb butter (add 1.50)
- Fresh Blanched Asparagus with Lemon Butter garnished with diced Tomatoes (add 2.00)
- Vine Ripened Tomato filled with Spinach Soufflé (add 2.00)
- Fresh Blanched Asparagus drizzled with Orange Butter, garnished with ribbons of Parmesan Cheese (add 2.00)

**Above prices are for plated or buffet service with one entrée, one side and one vegetable.**

**Buffet pricing with multiple salads, entrees, sides and vegetables is available and varies depending upon quantity and selections. We will be happy to customize and price a buffet menu for you. Buffet pricing for events starts at 25.00.**



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## Sweets

### Cookies & Bar Cookies

Chocolate Chip, Chocolate Meringue, Oatmeal Raisin, Sugar & White Chocolate Macadamia Nut Cookies  
12.00/dozen (min. 1 dz. any one kind)

Lemon, Raspberry, Seven Layer, Apricot or Pecan Bars 12.00/dozen (min. 1 dz. any one kind)

Dark Chocolate, Caramel or Chocolate Chip Brownies 12.00/dozen (min. 1 dz. any one kind)

### Novelties (min. 1 dz.)

Fresh Fruit Tarts 2.75 ea.

Cheesecake Squares 2.75 ea.

Chocolate Cup filled with Chocolate or Mocha Ganache; Raspberry or Lemon Mousse 2.95 ea.

Key Lime Tartlettes 2.75 ea.

Rugelach - Chocolate, Raspberry, Apricot-Walnut & Cinnamon Raisin 1.50 ea.

Cinnamon Biscotti 1.50 ea

Dipped Oreos 1.50 ea.

Dipped Pretzels 1.00 ea.

Mini Whoopie Pies 2.00 ea.

English Toffee 20.00/lb

Chocolate Dipped Strawberries  
2.25 ea.

### Plated Desserts

Molten Lava Chocolate Cakes with Fresh Raspberry Sauce 5.00

Individual Apple Crostada with Caramel Sauce 4.75

### Cakes & Pies

*All Cakes & Pies can also be served Plated*

Flourless Chocolate Cake 32.00 (serves 10-12)

Chocolate Layer Cake 40.00 (serves 14-16)

Carrot Cake with Cream Cheese Frosting 45.00 (serves 12-14)

Caramel Apple Crostada 18.50 (serves 8)

Banana Fudge Cake 35.00 (serves 16)

Raspberry Mousse Cake with Chocolate Sauce 30.00 (serves 14-16)

Lemon Mousse Cake with Raspberry Sauce 30.00 (serves 14-16)

Coconut Cake 45.00 (10" serves 12-14)

German Chocolate Cake 45.00 (10" serves 12-14)



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### **Cupcakes**

Yellow, Chocolate, Red Velvet, Coconut, Carrot, Banana & German Chocolate **2.25 ea.**

### **Sheet & Layer Cakes**

Yellow, White or Chocolate Cake with Chocolate or Vanilla Buttercream Frosting  
*Fresh Strawberry, Banana or Raspberry Fillings available at an additional cost*

#### **Half Sheet Cake**

**48.00** (single layer serves up to 30)

**75.00** (double layer serves up to 60)

#### **Layer Cakes**

**10"** (serves 8-12) **35.00** (45.00 with Fresh Fruit filling)

**12"** (serves 14 -16) **45.00** (55.00 with Fresh Fruit filling)

### **Ice cream Sundae Bar 5.75/person**

Vanilla & Chocolate Ice Cream; Hot Fudge, Caramel & Strawberry Sauces; Sprinkles, Crushed Oreos, Crushed Snickers, Chocolate Chips, M&M's; Whipped Cream & Maraschino Cherries

### **Fresh Fruit**

Freshly Sliced Seasonal Fruits

**Market Price**

### **Coffee Service 2.25/person**

Includes Regular & Deaf Coffee Service with Cream & Sweeteners; and a selection of Teas

*We continually strive for excellence in cuisine and service.*

**Our chef's are always creating new ideas for both plated and buffet service.**

**If there is something you would like that you do not see on our menu,  
we will be most happy to accommodate your requests.**

## *Seasonal & Holiday Menus*

will be available via email and posted on our website.

*All prices are subject to change without notice  
Some items may be substituted if not in season or available  
Orders may be subject to delivery or service fees  
Illinois Sales Tax is additional*



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## Food Stations

### **Pacific Rim Pasta & Sizzling Rice Bar 9.95**

Choose: Angel Hair Pasta or Sizzling Rice

Sauces: Peanut Sauce – Black Bean – Teriyaki – Soy Scallion & Ginger

Additions: Thai Chicken Sausage - Shredded Chicken - Gingered Beef - Wild Mushrooms – Asian Vegetables - Cashews Cilantro - Crushed Red Pepper Flakes - Ginger – Garlic; served with a Basket of Wonton Crisps

### **Pasta Bar 9.95**

Pasta: Cavatappi

Sauces: Alfredo, Marinara, Pesto & Aglio Olio

Additions: Shredded Chicken – Baby Shrimp - Italian Sausage - Fresh Spinach - Mushrooms - Vegetables Primavera - Artichoke Hearts - Sundried Tomatoes - Fresh Herbs - Toasted Pine Nuts - Crushed Red Pepper Flakes - Garlic - Parmesan Cheese; served with Crispy Grissini Breadsticks, Tomato Focaccia & Herbed Bread

### **Quesadilla Bar 6.95**

Tortillas: Corn & Flour

Cheeses: Shredded Chihuahua & Cheddar

Additions: Roasted Chicken - Caramelized Onions – Tri Color Peppers - Roasted Corn - Black Beans - Cilantro - Chopped Tomatoes

Toppings: Fresh Salsa, Guacamole & Sour Cream with Tri Color Tortilla Chips

### **Omelet Bar 7.75**

Farm Fresh Eggs, Egg Beaters & Egg Whites

Please choose 5 add-ins: Julienne Kosher Salami, Crispy Bacon, Ham, Sautéed Mushrooms, Onions, Tricolor Peppers, Spinach, Diced Tomatoes, Fresh Salsa, Cheddar, Mozzarella & Feta Cheeses

### **Buttermilk Pancake Bar 4.50**

Add: Fresh Blueberries, Bananas, Pecans & Mini Chocolate Chips

Toppings: Whipped Butter, Warm Maple Syrup, Blueberry Syrup & Sautéed Cinnamon Apples

### **Crepe Bar 6.95**

Traditional Sweet Cheese, topped with Sautéed Cinnamon Apples or Blueberry Sauce

Chicken & Mushroom topped with Mushroom Sauce

Creamed Spinach topped with Sundried Tomato Cream Sauce

### **Smashed Potato Bar 6.95**

Roasted Garlic Smashed Potatoes & Mashed Sweet Potatoes

Toppings: Olives, Caramelized Onions, Scallions, Pesto, Mushrooms, Shredded Cheddar, Gorgonzola, Parmesan, Butter, Fresh Salsa, Sour Cream & Brown Sugar

### **Chopped Salad Bar 9.95**

Mixed Greens with: (choose six of the following) Grilled Chicken Breast, Baby Shrimp, Chopped Egg, Sweet Corn, Garbanzo Beans, Black Beans, Tomatoes, Cucumbers, Cheddar Cheese, Mozzarella Cheese, Bleu Cheese, Mushrooms, Tricolor Peppers & Olives; Choose either Balsamic or Honey Mustard Poppyseed Dressing