



Tellus360 Event Menu



CRACKEDPEPPERLANCASTER.COM

INFO@CRACKEDPEPPERLANCASTER.COM

Inquire about our Event Venue

PEPPERTHEOCAFE.COM

717-682-2504

Breakfast

Minimum of 10 Guests

CONTINENTAL BREAKFAST

\$14

Variety of Bagels and Muffins - served with Butter, Jam, and Cream Cheese (V)

Assorted Yogurts (V)

Regular and Decaf Coffee



STANDARD BREAKFAST

\$18.50

Scrambled Eggs (V)

Choice of Bacon or Sausage
(2 Pieces per Person)

Breakfast Potatoes with Onions
and Peppers (V)

Assorted Breads and Spreads (V)

Regular and Decaf Coffee

DELUXE BREAKFAST

\$23

Vegetable & Cheese Egg Bake (V)

French Toast Casserole
with Blueberry Compote (V)

Breakfast Potatoes with Onions
and Peppers (V)

Choice of Bacon or Sausage
(Two Pieces per Person)

Regular and Decaf Coffee

Juices \$5 pp (Choose Two):

~Orange

~Cranberry

~Pineapple

~Grapefruit

~Apple

~Tomato

Brunch

Minimum of 25 Guests

Pick 5 Items \$35

(Each Additional Item \$5 Each)

Egg Bake (Choice of One): Vegetable and Cheese (V)
-OR- Ham, Cheese, and Red Pepper

Traditional Quiche - Chef's Seasonal Selection

Baked French Toast with Blueberry Compote (V)

Grilled Fruit Skewers finished with Honey Drizzle
(Choice of Sweet or Spicy Honey) (V)

"Pig Candy" - Candied Bacon (GF)
(2 Pieces per Person)(+\$3 pp)

Breakfast Flatbread - Cheddar Cheese, Eggs, Bacon,
Roasted Tomatoes, and Chives

Loaded Tot Nachos - Peppers, Onions,
Cheddar Cheese, Sausage, and Ranch (GF)

Chicken Salad with Red Grapes and Walnuts, with
Croissants on the Side

Orzo Pasta Salad with Vegetables, Fresh Mozzarella,
Olive Oil, and Balsamic (V)

Baked Parfait - Yogurt Custard Topped with Granola
and Fresh Berries (V)

Artisanal Cheese Board with Fresh Fruit and
Crackers (V) (Add Charcuterie +\$3 pp)

Cream Cheese Board - Fresh Fruit, Bacon, Maple
Syrup served with Bagel Pieces

Sausage Gravy with Buttermilk Biscuits

Everything Bagel Bake with Eggs, Cream Cheese,
Tomatoes, and Onions (V)

Cobb Salad with Chicken, Bleu Cheese, Avocado,
Bacon, Eggs, Tomato, and Zesty Vinaigrette (GF)
(+\$2 pp)

Strawberry Spinach Salad - Feta, Pickled Onions,
Candied Walnuts, and
Maple Balsamic Vinaigrette (V)(GF)

Smoked Salmon Platter with Dill Cream Cheese, Bagel
Pieces, and Toast Points (+\$3 pp)

MYO Avocado Toast - Tomatoes & Basil, Cream
Cheese, Bacon, and Goat Cheese
(Add Smoked Salmon +\$3 pp)

Breakfast Enchilada Bake with Onions, Peppers,
Potatoes, Eggs, and Cheese (V)
(Add Sausage or Bacon +\$2 pp)

Nicoise Salad - Green Beans, Potatoes, Tomatoes,
Pickled Onions, Hard Boiled Eggs, and Olives (V)(GF)
(Add Tuna 4oz. +\$5 pp)

**GF Options Available
for an Add'l Charge*

Lunch

Minimum of 10 Guests

Sandwich Board (Includes Potato Chips)

Choose Two Options **\$13**

Turkey and Cheddar with Lettuce, Tomato,
and Basil Aioli

Ham and Swiss with Lettuce, Tomato,
and Honey Mustard

Roast Beef and Cheddar with Lettuce, Tomato,
and Horseradish Sauce

Italian Hoagie with Capicola, Salami, Provolone,
Lettuce, Tomato, and Chef's Hoagie Spread

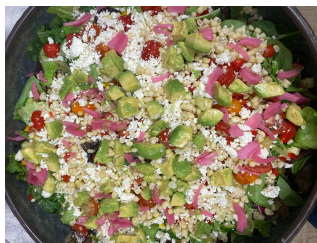
Chicken Salad Wrap with Lettuce and Tomato (GF)

Smoked Whitefish Salad with Arugula, Pickled
Onion, and Cucumber (GF)

Portabella Mushroom Cap with Romesco
and Arugula (V)

Seasonal Vegetarian Option (Chef's Selection -
with or without Cheese) (V)

Seasonal Vegan Option (Chef's Selection) (VG)



Strawberry Spinach Salad - Feta, Pickled Onions,
Candied Walnuts, and
Maple Balsamic Vinaigrette (V)(GF)

Asian Pear and Arugula Salad - Radicchio,
Bleu Cheese Crumbles, Shaved Onion, and
a Zesty Vinaigrette (V)(GF)

Mediterranean Garden Salad - Romaine, Celery,
Cucumber, Tomato, Feta, Red Onion,
Zesty Vinaigrette Dressing, and Crispy Scallions (V)

Roasted Beet Salad - Field Greens, Pecorino,
Shaved Fennel, Orange, and
White Balsamic Vinaigrette (V)(GF)

Apple and Kale Salad - Local Apples, Craisins,
Cheddar Cheese, Pecans, Massaged Kale, and
a Zesty Vinaigrette (V)(GF)

"Egg Roll in a Bowl" Salad - Shredded Savoy Cabbage,
Carrots, Daikon Radish, Cucumber, Duck Sauce,
and Fried Egg Roll "Croutons"
(Add Chinese Sausage +\$1 pp)

Farro Salad - Massaged Kale, Shaved Squash,
Pumpkin Seeds, and Brown Butter Vinaigrette (V)

Traditional Caesar Salad - Romaine, Tomatoes,
Croutons, Parmesan Cheese, and
House-made Caesar Dressing

Garden Salad - Greens, Vegetables, Cheese,
Crispy Shallots, and a Zesty Vinaigrette (V)

Taco Bar (3 Tacos per Person)

\$18.50

Choice of Seasoned Chicken, Seasoned Beef,
Seasoned Pork, or Black Bean(V)
(Two Meats +\$3 pp)(Three Meats +\$5 pp)
(All Four +\$8 pp)

Hard Shells, Soft Shells, and Tortilla Chips (V)

Green Garden Salad with Vegetables, Cheese,
Crispy Shallots, and Zesty Vinaigrette (V)

Taco Fixings: Lettuce, Tomatoes, Mixed Cheese,
Onions, Cilantro, Jalapenos, Sour Cream, and Salsa
(Add Guacamole +\$5 pp)

Taco Bar Extras:

Add Enchilada Bake (with Choice of Meat) +\$5 pp

Add Rice and Beans +\$2 pp



Antipasti Salad - Tomatoes, Artichokes, Cucumbers,
Chickpeas, Peppers, Herbs, and a
Zesty Vinaigrette (VG)(GF)
(Add Fresh Mozzarella +\$2 pp)

Orzo Pasta Salad - Tomato, Fresh Mozzarella,
Scallions, Cucumber, Bell Peppers, Olive Oil,
and Balsamic (V)

Traditional Potato Salad (V)(GF)

Broccoli Salad with Bacon, Onion,
and Mixed Cheese (GF)

Chickpea, Cucumber, and Feta Salad with Fresh Herbs
and Lime (V)(GF)

Penne Pasta Salad - Kalamata Olives, Feta, Fresh Dill,
Shallots, and a Zesty Vinaigrette (V)

Soups \$6 Each

Sicilian Chicken and Vegetable (GF)

Tomato Bisque (V)(GF)

Thai Pumpkin Bisque (VG)(GF)

Chili/Vegetarian Chili (GF)

Broccoli Cheddar Soup (V)

Hors D'oeuvres

Minimum 1.5 Pieces per Item

Minimum of 25 Guests

****Ask About Our
Raw Bar Options****

Pick 3: \$19 per Person

Pick 4: \$22 per Person

Pick 5: \$25 per Person

Pick 6: \$28 per Person

Meatballs in an Asian Glaze
with Scallions and Sesame Seeds

Pork Belly Burnt Ends - Braised Pork Belly
with Sweet Chili Sauce, Scallions,
and Crushed Peanuts (GF)
(2 Pieces per Person)

Chicken Verde Bites - Salsa Verde,
Sour Cream, & Cilantro (GF)

Popovers with Black Beans, Cheese,
and Chipotle Sauce (V)
(Can be Made Vegan)

Mini Loaded Bakers - Mini New Potatoes
Topped with Cheese, Bacon, and Scallions,
with Sour Cream on the Side (GF)

Mini Tacos (Choice of One):
~ Pimento Cheese and Pickle Slaw
~ Beef, Chicken, or Pork
~ Mixed Seafood Ceviche (+\$3 pp)

Loaded Tot Nachos - Peppers, Onions,
Cheddar Cheese, Sausage, and Ranch (GF)

Bacon Wrapped Little Smokeys - Mini
Wrapped Hot Dogs (2 Pieces per Person)

Lasagna Dip - Ground Beef, Tomato Ragout,
Ricotta, and Mozzarella with Rustic Bread

Spinach Artichoke Dip
with Tortilla Chips (V)(GF)

Crab Rangoon Dip - Crab and Cream Cheese,
Sweet Chili Sauce, and Wonton Dippers

Buffalo Chicken Dip - Pulled Chicken, Cream
Cheese, Cheddar, and Ranch Served with
Tortilla Chips and Celery (GF)

Mexican Street Corn Dip - Roasted Corn and
Cheese Spread, Cotija Cheese, Lime, Mayo,
and Cilantro with Tortilla Chips (V)(GF)

Salsa, Sour Cream, and Guacamole
with Tortilla Chips (V)(GF)

Artisanal Cheese Board with Fruit
and Crackers (V)
(Add Charcuterie +\$3 pp)

Deviled Eggs with Crispy Shallots (V)(GF)

Assorted Vegetable Crudité Platter
with Hummus and Black Bean Dip (VG)(GF)
(Add Tortilla Chips +\$1 pp)

Caprese Platter - Stacked Tomato,
Mozzarella, and Basil (V)(GF)
(Seasonal Item)

Prosciutto Wrapped Asparagus
finished with Balsamic Drizzle (GF)

Lettuce Wraps (GF)(Choice of One):
Chicken, Vegetable, Shrimp Salad (+\$3 pp),
or Tofu (+\$3 pp)

Seafood Ceviche - Lime Marinated
Barramundi and Shrimp, Cilantro,
with Plantain Chips (GF) (Market)

Shrimp Cocktail (GF)(2 Pieces per Person)
(+\$3 pp)

"Pig Candy" - Candied Bacon (GF)
(2 Pieces per Person)(+\$3 pp)

Traditional Smoked Salmon Platter with Red
Onions, Capers, Eggs, Tzatziki, and Crackers
(+\$3 pp)

Shrimp Spring Rolls with Peanut Dipping
Sauce (@RiceandNoodles)(GF)(+\$1.50 pp)

Roasted Cauliflower with Lime Crema
and Salsa Verde (V)(GF)

Seasonal Roasted Vegetables: (Choice of One)

~ Traditional with Chipotle Aioli (V)(GF)
~ Curry Roasted with Onion Raita (V)(GF)
~ Orange Honey Glazed with Roasted
Pumpkin Seeds, and Pecorino (V)(GF)

Pinwheels: (Choice of One)

~ Fig Pinwheel with Bleu Cheese Mousse (V)
~ Pimento Cheese with Jalapeno Aioli (V)
~ Smoked Ham and Swiss
with Honey Mustard

Antipasti Skewers with Tortellini,
Mozzarella, Olives, Pepperoni, Tomato, and
Balsamic Drizzle

Mediterranean Chicken Skewers - Yogurt
and Lemon Marinated Chicken with Peppers
and Onions (GF)

Tomato, Mozzarella, and Basil Skewers
with Balsamic Drizzle (V)(GF)

Cantaloupe and Prosciutto Skewers
with Balsamic Drizzle (V)(GF)

Beet Salad Skewer - Roasted Beets, Bacon,
Spinach, and Gouda (GF)

BLT Skewer - Pork, Lettuce,
and Tomato (GF)

Flatbreads (Choice of One):

~ Margherita with Tomato Sauce, Fresh
Mozzarella, and Basil Pesto (V)
~ Bacon Onion Jam, Crema, and Parmesan
~ Pear with Bleu Cheese, Candied Walnuts,
and Honey (V)

Sliders (+\$1 per Person):

(Choice of One-Each Add'l Choice +\$4 pp)

COLD SLIDERS

~ BLT with Avocado

~ Mango Chicken with Chipotle Aioli

~ Roast Turkey with Brie and Basil Aioli

~ Chicken Salad with Celery and Onion

~ Smoked Whitefish Salad with Cucumber,
Arugula, and Pickled Onion

HOT SLIDERS

~ MYO Cheeseburger with Sautéed Onions,
American Cheese, Pickle Relish,
and CP's Special Sauce

~ Ham and Pineapple with Swiss Cheese
on a Sweet Roll

~ Pulled Pork with Coleslaw

~ Falafel with Tzatziki and Cucumber

Graze Boards

Minimum of 25 Guests

Option #1 (\$17 pp): Charcuterie, Cheeses, Fruit, Crackers,
and ***Chef's Choice of Three (3) Add'l Snack Items***

Option #2 (\$21 pp): Charcuterie, Cheeses, Fruit, Crackers, and
Chef's Choice of Five (5) Add'l Snack Items



Add a Cheese & Fruit Board
to Your Dinner: +\$4 pp

Dinner

Minimum of 25 Guests

Option #1 (Includes Antipasti Spread with Tortilla Chips & Crudite): 1 Salad, 2 Sides, 1 Entrée

Buffet: **\$46** per Person Family Style (Max. 50 Guests): **\$51** per Person

Option #2 (Includes Meatballs in an Asian Glaze and Antipasti Spread with Tortilla Chips & Crudite):

1 Salad, 2 Sides, 2 Entrées

Buffet: **\$56** per Person Family Style (Max. 50 Guests): **\$61** per Person

SALAD

Mediterranean Garden Salad -
Romaine, Celery, Cucumber, Tomato, Feta,
Red Onion, Zesty Vinaigrette Dressing,
and Crispy Scallions (V)(GF)

Strawberry Spinach Salad - Feta, Pickled Onions,
Candied Walnuts,
and Maple Balsamic Vinaigrette (V)(GF)

Asian Pear and Arugula Salad - Radicchio, Bleu
Cheese Crumbles, Shaved Onion,
and a Zesty Vinaigrette (V)(GF)

Roasted Beet Salad - Field Greens, Pecorino,
Shaved Fennel, Orange,
and White Balsamic Vinaigrette (V)(GF)

Apple and Kale Salad - Local Apples, Craisins,
Cheddar Cheese, Pecans, Massaged Kale,
and a Zesty Vinaigrette (V)(GF)

Traditional Caesar Salad - Romaine, Tomatoes,
Croutons, Parmesan Cheese,
and House-made Caesar Dressing

Garden Salad - Greens, Vegetables, Cheese, Crispy
Shallots, and a Zesty Vinaigrette (V)(GF)

SIDES

Mashed Potato Bake (V)(GF)

Balsamic Potatoes (V)(GF)

Roasted Red Bliss Potatoes
with Fresh Herbs (VG)(GF)

Loaded Potato "Gratin" - Roasted Red Bliss
Potatoes, Cheddar, Bacon, Scallions,
and Ranch (GF)

Traditional Macaroni and Cheese (V)

Gourmet Macaroni and Cheese with
Caramelized Onions, Gruyere Cheese,
and Cornbread Topping (V)(+\$3 pp)

Rice Pilaf (V)(GF)

Penne Pasta with Fresh Herbs
and Olive Oil (V)

Mashed Cauliflower (V)(GF)

Roasted Cauliflower with Lime Crema
and Salsa Verde (V)(GF)

Roasted Creamy Brussel Sprout Bake (V)

Corn Casserole (V)

Roasted Green Beans with Garlic Aioli,
Fried Onions, and Chives (V)(GF)
(Served Room Temperature)

Rustic Honey Glazed Carrots (V)

Szechuan Vegetable Stir Fry - Stir Fried Mixed
Vegetables with Chili Garlic Sauce (V)(GF)

Cumin Roasted Zucchini with Queso Fresco,
Lime, and Frito Dust (V)(GF)

Roasted Asparagus with Lemon
and Parmesan (V)(GF)

Sauteed Peppers, Onions, and Mushrooms
(VG)(GF)

Seasonal Roasted Vegetables: (Choice of One)

~ Traditional with Chipotle Aioli (V)(GF)

~ Curry Roasted with Onion Raita (V)(GF)

~ Orange Honey Glazed with Roasted
Pumpkin Seeds, and Pecorino (V)(GF)

ENTREES

Chicken Pie - Carrots, Peas, Onions, Celery,
Potatoes, and Creamy Chicken Gravy in a
Flaky Sour Cream Crust

Roasted Bone-In Chicken with Maple Tamari Glaze,
Ginger, and Chili Crisp (GF)

Caprese Chicken Bake with Fresh Mozzarella,
Tomato, and Basil Oil (GF)

Lemon Rosemary Chicken - Rosemary Roasted
Chicken with Lemon and Chicken Jus (GF)

Buttermilk Fried Chicken with Hot Honey Drizzle

Chicken Pepperonata - Mix of Boneless Breasts and
Bone-In Drumsticks with Peppers, Onions, Garlic,
and Tomato (GF)

Turkey Porchetta - Herb and Cheese Stuffed
Turkey Breast with Gravy (GF)

Honey Glazed Ham with "Red Eye" Gravy (GF)

Pork Loin with Honey Mustard Sauce (GF)

Pork Roast with Alabama White Sauce
on the Side (GF)

Roasted Salmon (**Choice of Preparation**):
~ Tomato & Olive Ragout, Shaved Fennel,
and Fresh Herbs (GF)
~ Teriyaki Glazed with Kimchi and Wontons

Baked Cod with Creamed Leeks (GF)

Crab Cakes with House-Made Remoulade
(4 oz each, 2 per Person) (Market)

Jambalaya with Shrimp, Andouille Sausage,
and Chicken, Served with Rice (GF)

Bacon Wrapped Meatloaf

Slow Roasted Short Rib in a Red Wine Demi Glaze
with Carrots and Onions (GF)(Market)

Beef Tenderloin with Horsey Sauce (GF)(Market)

Strip Loin Roast with Chimichurri (GF)(Market)

Tikka Masala (Vegan, Chicken, or Crab) - Spiced
Curry Sauce with Vegetables and Rice (GF)
(Crab +\$3 pp)

Baked Chicken Penne with Seasonal Vegetables,
Ricotta, and Rose Sauce (Can be Made Vegetarian)

Chorizo Lasagna with Wilted Spinach, Ricotta,
Pine Nuts, and Mornay Sauce
(Can be Made Vegetarian)

Gnocchi Carbonara with Ham and Peas
in a Cream Sauce (Can be Made Vegetarian)

Cauliflower Parmesan - Roasted Cauliflower with
House Marinara, Ricotta, Mozzarella,
and Parmesan (V)(GF)



DRINKS

Assorted Sodas (Coke, Diet, Sprite): \$2

Assorted Flavored Club Sodas: \$2

Fresh Brewed Unsweetened Iced Tea: \$2

Lemonade: \$2

Regular/Decaf Coffee: \$3

Hot Tea: \$3

Bottled Water: \$1.50

Flavored "Spa Water": \$1



Snack Time

Minimum of 10 Guests

IN A PICKLE SNACK \$10

Assorted Pickles
Pimento Cream Cheese Dip
Crackers

LANCASTER COUNTY SNACKS \$10

Hammonds Hard Pretzels
Cubed Longhorn Cheese
Sliced Ring Bologna
Spicy Mustard

HEALTHY SNACK \$11

Assorted Nuts
Fresh Berries
Yogurt

Prix Fixe Meals

Minimum of 25 Guests

PICNIC DINNER \$47

Artisanal Cheese Board with Seasonal Fruit
and Crackers (V)

Traditional Potato Salad (V)(GF)

Mediterranean Garden Salad with Celery,
Cucumber, Tomato, Red Onion, Feta,
Crispy Shallots, and a Zesty Vinaigrette
(V)(GF)

Traditional Macaroni and Cheese (V)

MYO Cheeseburger with Sauteed Onions,
American Cheese, Pickle Relish,
and CP's Special Sauce

Buttermilk Fried Chicken with
Hot Honey Drizzle

"IN A PINCH" DINNER \$28

Garden Salad with Vegetables, Cheese,
Crispy Scallions, and a Zesty Vinaigrette (V)

Assorted Breads

Choice of One:

Pasta Bake with Vegetables, Ricotta,
and Rose Sauce (V)

-OR-

Roasted Bone-In Chicken
with Maple Tamari Glaze, Ginger,
and Chili Crisp (GF)

"Build Your Own" Stations

Minimum of 25 Guests

Ask For Details

Build Your Own Sausage and Pepper Sandwiches

Build Your Own Pasta or Risotto

Build Your Own Salad

Build Your Own Stir-Fry

Build Your Own Burrito Bowl



Desserts

Assorted Cookies \$2 per Person

Assorted Dessert Bars \$3 per Person

DESSERT MINIS \$4 per Piece

Minimum of 25 Pieces

White Chocolate Pistachio Mousse with
Shortbread Cookie Crumble, Raspberry
Preserves, and Fresh Whip

Champagne Mousse with Strawberries
and Fresh Whip (GF)

Chocolate Tahini Mousse with Fig Jam,
Slivered Almonds, Dark Chocolate
Balsamic, and Fresh Whip (GF)

25 Pieces - Pick 1 Flavor

25 to 50 Pieces - Pick 1 or 2 Flavors

Over 50 Pieces - Pick 1, 2, or 3 Flavors
(Pieces will be Split Evenly by Flavor)

Butterscotch Mousse with Bourbon
Caramelized Bananas, Banana Chip, and
Fresh Whip (GF)

Key Lime Pie Mousse
with Graham Cracker Crumble

Mango Passionfruit Mousse with Coconut
Cookie Crumble, Raspberry Preserves, and
Coconut Whipped Cream (GF)