



VENUE DAYTIME MENUS

*Exclusively available at venues
managed by Pepper Moon Catering*

Revolution Mill Events

Southern C's Farm

The Blue Heron Event Venue

Revised March 2024



REVOLUTION
MILL EVENTS

 **THE BLUE HERON**
EVENT VENUE

SOUTHERN'S FARM

Pepper Moon Catering has been offering premier, full service catering for over 28 years for all occasions. Our venue team will work diligently to ensure every event is a wonderful culinary and guest experience!

The enclosed menus are simply a snapshot of what we can offer; and we would love to collaborate with you to customize a menu to fit exactly what you desire!

Please inquire about special dietary requests:
Gluten Free, Dairy Free, Nut Free, Vegetarian and Vegan.

We will gladly provide a detailed quote based on your event needs, guest count, and service style.

Menu prices are per guest
Eco-friendly disposable service ware is included

**Menu prices do not include staffing,
china/flatware/glassware rental,
18% operational charge or 6.75% NC sales tax**

TABLE OF CONTENTS

BREAKFAST	3
COLD LUNCH	4
HOT LUNCH	6
DESSERTS	8
MEETING BEVERAGES & BREAKS ...	9

*Water, Orange Juice and Regular Coffee included with breakfast
Please inquire about additional options and creating a custom menu*

CLASSIC CONTINENTAL **\$9**

Assortment of home-baked Muffins, Breakfast Breads and Sweet Pastries
Fresh Cut Fruit

GRAB AND GO **\$11**

Bacon, Egg, Cheese Croissants
Assorted home-baked Muffins
Individual Yogurt Cups
Fresh Cut Fruit

CLASSIC HOT BREAKFAST **\$12**

Scrambled Eggs with Cheese on the side
Bacon OR Sausage
Seasoned Home Fries OR Creamy Grits
Buttermilk Biscuits with Butter and Jelly
Fresh Cut Fruit

FRESH START BREAKFAST **\$15**

Cold Hard Boiled Eggs
Turkey Sausage
Oatmeal served with Brown Sugar, Pecans and Dried Fruit
Individual Yogurt Cups
Assorted Bagels with Cream Cheese, Butter and Jelly
Fresh Cut Fruit

GOURMET BRUNCH **\$25**

Quiche (Choice of Bacon & Cheese OR Three-Cheese Tomato)
Mini Crab Cakes with Mustard Seed Remoulade
Buttermilk & Honey Chicken Skewers with Spicy Pecan Pesto Dipping Sauce
Grilled Asparagus drizzled with Balsamic Glaze and Shaved Parmesan
Rosemary Roasted Baby Potatoes
Fresh Fruit Skewers with Brandied Custard Dipping Sauce
Biscuit Bar: Buttermilk Biscuits with Sausage Gravy, Honey, Preserves and Butter

ADD-ONS

Build your own parfait with Yogurt, Granola and Mixed Berries **\$3**
Baked French Toast with Fruit Compote and Maple Syrup **\$2**

INQUIRE ABOUT CHEF-ATTENDED STATIONS

Omelets, Belgian Waffles, Cinnamon Roll Waffles, Pancakes, Shrimp & Grits

*Water and Iced Tea included with lunch
25 guest minimum for cold lunch buffets*

CREATE-YOUR-OWN DELI SANDWICH BUFFET **\$21**

Sliced Deli Meats (select three) | Turkey Breast, Ham, Roast Beef, Salami
Sliced Cheeses (select three) | Swiss, Smoked Gouda, Provolone, Cheddar, Havarti
Breads (select three) | White, Whole Wheat, Marbled Rye, Hoagie Rolls, Croissants

Sides (select two) | Garden Salad, Baked Potato Salad, Pasta Salad, Chips, Black Bean & Corn Salad, Fresh Cut Fruit

Classic Dessert (select one, page 8)

Includes Relish Tray with Lettuce, Tomato, Pickles, Red Onion, Black Olives, Pepperoncini, Mustard and Mayonnaise

SOUP AND SALAD LUNCH BUFFET **\$18**

Entree Salad (select one) | Grilled Chicken Caesar, Grilled Chicken Garden Salad, Chef Salad, Chunky Chicken Walnut Salad, Basil Chicken Salad, Creamy Tuna Salad, Quinoa Grilled Vegetable Salad

Soup (select one) | Creamy Tomato, Cream of Potato, Curried Pumpkin, Minestrone

Sides (select two) | Baked Potato Salad, Pasta Salad, Chips, Black Bean & Corn Salad, Fresh Cut Fruit

Classic Dessert (select one, page 8)

Includes Rolls, Butter and Crackers

25 guest minimum for Build-Your-Own Grain Bowl Bars

Water and Iced Tea included with lunch

Select 1 Classic Dessert (page 8)

MEDITERRANEAN BOWL

\$20

Grilled Chicken Strips, Roasted Cauliflower, Crispy Chickpeas, Fancy Greens, Marinated Cucumbers and Tomatoes, Quinoa, Tahini Dressing and Tzatziki Sauce

BALSAMIC BLISS BOWL

\$20

Italian-Seasoned Chicken Breast, Brown Rice, Baby Spinach, Blistered Grape Tomatoes, Marinated Fresh Mozzarella and Balsamic Glaze

CHICKEN BUDDHA BOWL

\$21

Pulled Chicken, Jasmine Rice, Baby Spinach, Roasted Sweet Potato Salad, Edamame, Thai Peanut Dressing and Soy Ginger Dressing

SOUTHWESTERN BOWL

\$21

Marinated Flank Steak, Farro, Black Bean and Corn Salad, Arugula, Chimichurri and Avocado Lime Dressing

COCONUT LIME SHRIMP BOWL

\$22

Marinated Shrimp, Brown Rice, Fresh Pineapple Slaw, Arugula, Cilantro Lime Dressing and Spicy Bang Bang Sauce

SALMON SUSHI BOWL

\$22

Soy Ginger Salmon, Farro, Fancy Greens, Avocado, Sliced Cucumber, Pickled Ginger, Sriracha Aioli and Soy Ginger Dressing

Vegan Grilled Tofu or Tempeh available



Water, Iced Tea, Rolls and Butter included with Classic Hot Lunches

Please select 1 Entree, 2 Sides and 1 Classic Dessert (page 8)

Please inquire about including additional entrees or sides

POULTRY ENTREES

Herb-Crusted Oven Roasted Chicken **\$17**
Bone-in white and dark meat

Grilled Boneless Chicken Breast **\$17**
Choice of: Italian, Rosemary Mustard OR BBQ marinade

Chicken Aginapes **\$18**
Chicken Breast with Artichoke Hearts, Red Peppers and Mushrooms in Aegean spices

Bourbon Pecan-coated Chicken Breast **\$19**
with Apricot sauce

Proscuitto Garlic Basil Feta Stuffed Chicken Breast **\$20**
with Chardonnay Cream sauce

PORK ENTREES

Rubbed Pork Loin **\$19**
with Pommery Mustard, Stone Fruit Bacon sauce or Balsamic Glaze

SEAFOOD ENTREES

Blackened Tilapia **\$19**
with Fresh Fruit Salsa

Grilled Salmon **\$20**
with Lemon Caper Wine Sauce

BEEF ENTREES

Shaved Roast Beef **\$17**
with Carmelized Onions and au jus OR Brown Gravy

Sirloin Tips **\$18**
with Gravy, Pearl Onions and Mushrooms or Banana Pepper Zip Sauce

Beef Pot Roast **\$18**
with Potatoes and Baby Carrots (includes 1 additional side)

Marinated Grilled Flank Steak **\$19**
choice of Pommery Mustard or Merlot Pan sauce

Beef Tenderloin Medallions **\$23**
with Merlot Pan Sauce

VEGETARIAN/VEGAN ENTREES

Curried Lentils over White Rice **\$16**

Creamy Radiatore Pasta with Vegetables **\$18**

Zucchini Boat **\$18**
stuffed with Chickpeas, Mediterranean Vegetables and Herbs

Stuffed Peppers **\$18**
with Vegetables and Rice, topped with Worcestershire Glaze

SIDES

- Tossed Garden Salad
- Traditional Caesar Salad
- Fresh Green Beans
- Fresh Green Beans with Shoepeg Corn
- Glazed Carrots
- Steamed Vegetable Medley
- Sugar Snap Peas
- Yellow Squash and Onions
- Oven Roasted Vegetables

- Smashed Potatoes - our signature!
- Au Gratin Potatoes
- Lemon Parsley Red Potatoes
- Rosemary Roasted Baby Potatoes
- Baked Mac and Cheese
- Vegetable Rice
- Steamed White Rice
- Carolina Wild Rice

Water and Iced Tea included with Themed Bars

ITALIAN BAR

\$17

Chicken Parmesan over Spaghetti OR Lasagna (Beef, Italian Sausage OR Spinach)

Tossed Garden Salad

Garlic Bread

Classic Dessert (select one, page 8)

FAJITA BAR

\$18

Strips of Beef OR Chicken sauteed with Red Peppers and Onions

Flour Tortillas, Shredded Lettuce, Salsa, Sour Cream and Cheddar Cheese

Mexican Rice OR Black Bean & Corn Salad

Tortilla Chips with Queso Dip

Classic Dessert (select one, page 8)

NC BBQ BAR

\$18

Roasted Bone-In Chicken

Slow-Roasted Pulled Pork with Barbeque Sauce Duo

Creamy OR Vinegar-style Cole Slaw

Barbequed Baked Beans

Red Bliss Potato Salad

Assorted Rolls with Butter and Sandwich Buns

Classic Dessert (select one, page 8)

ASIAN BAR

\$20

Thai Crunch Salad

*Baby Spinach and Cabbage, Red Pepper, Carrots, Cucumber and Edamame
with Thai Peanut Ginger Dressing and Soy Ginger Vinaigrette*

Asian Flank Steak

Asian Farrow Salad with Ginger, Green Peas, Carrots and Sprouts

Assorted Rolls with Butter

Classic Dessert (select one, page 8)

Our desserts are prepared by a local bakery and may contain traces of nuts

CLASSIC DESSERTS

**Please select one of these desserts
to accompany your cold or hot lunch menu**

- Mini Pick-up Sweet Dessert Bars
- Assorted Oversized Cookies
- Classic Pound Cake
- Banana Pudding
- Peach, Apple or Cherry Cobbler (25 guest minimum)
- Fresh Cut Fruit with Chocolate Sauce

GOURMET DESSERTS

Please inquire about these options

- Raspberry Swirl Pound Cake
- Home-style Chocolate Layer Cake
- Strawberry Chiffon Cake
- Lemon Chiffon Cake
- Tuxedo Mousse Cake
- Traditional Carrot Cake
- Lemon Blueberry Cake (seasonal)
- Fresh Apple Cake (seasonal)
- Pumpkin Chocolate Chip Bundt Cake (seasonal)

- Key Lime Pie
- Chocolate Pecan Pie

- Traditional Cheesecake
- Raspberry Swirl Cheesecake
- Oreo Cheesecake
- Lemon Cheesecake (seasonal)
- Pumpkin Cheesecake (seasonal)
- Dutch Apple Caramel Cheesecake (seasonal)

- Blueberry Cloud Dessert
- Strawberry Cloud Dessert
- Chocolate Cloud Dessert



BEVERAGES

CLASSIC ALL DAY BEVERAGES *up to 8 hours* **\$6**
Freshly Brewed Coffee, Water

ENHANCED ALL DAY BEVERAGES *up to 8 hours* **\$11**
Select 4:
Freshly Brewed Coffee | Assorted Hot Teas | Bottled Water | Assorted Sodas |
Assorted Sparkling Water | Fruit Infused Water | Iced Tea | Lemonade

SNACK BREAKS

ASSORTED WHOLE FRUIT **\$3**

OVERSIZED FRESH BAKED COOKIES **\$3**

DIP & CRUNCH **\$5**
Kettle Potato Chips with our Creamy Herb Dip
Moon Munch - Chex Mix, Pretzels, M&Ms, White Chocolate Chips, Pumpkin Seeds & Craisins

SAVOR IT **\$5**
House-made Pita Chips with Hummus
Vegetable Crudite with Creamy Herb Dip

SWEET & SALTY **\$6**
Assorted Dessert Bars
Mixed Nuts

THE MUNCHIES **\$7**
Assorted Oversized Cookies
Assorted Mini Chocolates & Candies
Assorted Individual Bags of Pretzels and Popcorn

DONUT BAR **\$7**
Famous Krispy Kreme donuts, sliced and filled with whipped cream
Top with an assortment of candies, fresh fruit, chopped nuts and drizzles

ENERGIZE **\$8**
Minted Fresh Fruit Salad
Cubed Cheese and Crackers
Assorted Protein and Granola Bars

SOUTHERN TREATS **\$8**
Mini Sundried Tomato Biscuits with Pimento Cheese
Black-Eyed Pea Salsa with Tortilla Chips
Pecan Pie & Lemon Bars