



COCKTAIL PARTY
WINTER MENU



Cocktails

HIBISCUS & TAMARIND FIZZ
WITH BLOOD ORANGE, THYME,
MINT & LIME SODA
SERVED ON THE ROCKS

SPICY MARGARITA
WITH TEQUILA, FRESH LIME
PICKLED JALAPENO
SERVED ON THE ROCKS



Hors D'oeuvres

GLAZED DUCK

WITH KUMQUAT & POMEGRANATE
ON SWEET POTATO CHIP

LAMB LOLLI'S

WITH FETA SALSA VERDE

TRUFFLE POLENTA FRIES

WITH TALEGGIO & WILD MUSHROOMS

GREEK DOLMADES

STUFFED GRAPE LEAVES
WITH RICE, HERBS & NUTS

CHICKEN CARNITAS

WITH AVOCADO CREMA



Hors D'oeuvres

PAELLA ARANCINI
WITH CHORIZO
AND SMOKY TOMATO JAM

SALMON TARTARE
WITH CRÈME FRAICHE
ON A CRISP POTATO CAKE

BEEF TENDERLOIN CROSTINI
WITH PEPPERONATA
AND WHIPPED RICOTTA

CAULIFLOWER TEMPURA
WITH SAFFRON AIOLI

KOBE BEEF FRANKS
IN A BLANKET
WITH SPICY MUSTARD SAUCE



Cheese & Charcuterie

CHEESE

LA TUR

PECORINO ORO ANTICO

CHARCUTERIE

SOPPRESSATA

CACCIATORE

ACCOMPANIED BY:

GRAPES | FIGS | DRIED APRICOTS

ASSORTMENT OF OLIVES

ARTISANAL BREAD & CRACKERS



Vegetables & Dips

MARINATED MUSHROOMS
PAN SEARED SHISHITO PEPPERS
POACHED FINGERLINGS
BLANCHED SEASONAL VEGETABLES

DIPS

LEMON ARTICHOKE DIP



Thank you

THANK YOU FOR THINKING
OF PEPPERED MOON
FOR YOUR COCKTAIL PARTY

