

BRUNCH BUFFET

ONLY AVAILABLE SUNDAYS
11AM-2PM
MINIMUM 20 ADULTS



INCLUDES COFFEE

CHOOSE TWO

SAUSAGE

FRESH FRUIT SALAD

HOMEFRIES

PUFF PUFF PASTRIES

Deep fried cinnamon-sugar dough w/
warm chocolate & caramel sauces

APPLEWOOD SMOKED BACON

TRUFFLE TOTS

CHOOSE THREE

- SCRAMBLED EGGS -

- BREAKFAST MAC & CHEESE -

Shell pasta, breakfast sausage,
applewood smoked bacon, three cheese
sauce, seasoned crumbs

- BAJA BURRITO -

Scrambled eggs, avocado, corn pico de gallo,
tomatoes, red onion, scallions, chipotle aioli, cheddar
& monterey jack cheese, flour tortilla

- ROASTED VEGETABLE FRITTATA -

Baked eggs, assorted roasted
vegetables, cheese and fresh herbs

- FRENCH TOAST -

Egg battered brioche filled with blueberry
cheesecake and topped with pecans.

- EGGS BENEDICT -

Poached eggs, smoked ham,
english muffins, bearnaise sauce

- BACON & EGG PIZZA -

Brie, arugula, eggs & bacon

CLASSIC BUFFET



NOT AVAILABLE FRI. OR SAT. NIGHT
MINIMUM 20 ADULTS

INCLUDES BREAD, COFFEE &
GOURMET VANILLA ICE CREAM

CHOOSE TWO

GARDEN SALAD

MASHED POTATO & VEGETABLES

CAESAR SALAD

PENNE MARINARA

EL MOROCCO SALAD

RICE PILAF

CHOOSE THREE

- CHICKEN AND BROCCOLI -

Sautéed chicken filets, broccoli, parmesan cheese, crushed red pepper, olive oil and garlic penne

- CHICKEN PARMESAN -

- PENNE CARBONARA -

Sautéed chicken filets, bacon, peas, mushrooms, penne, parmesan cream sauce, cracked black pepper

- CHICKEN PICATTA -

Sautéed chicken filets, capers, mushrooms, lemon wine butter sauce

- TORTELLINI PESTO WITH SEASONAL VEGETABLES -

- PULLED PORK -OR- BUFFALO CHICKEN MAC AND CHEESE -

Shell pasta, Hoffman's sharp cheddar sauce, crumb topping

- VEGETARIAN GRAIN BOWL -

Blended grains, roasted cauliflower and sweet potato, chickpeas, tomato, black beans, green beans, tahini sauce

- BAKED HADDOCK OR SALMON -

Parmesan cracker topping, caper beurre blanc

- MINI MEATBALLS AND SAUSAGE -

- THIN CRUST PIZZA -

- TORTELLINI BROCCOLI ALFREDO -

- VEGETARIAN PENNE PRIMAVERA -

Sautéed vegetables, parmesan cheese, olive oil, garlic, penne

- ASSORTED SANDWICHES -

- LASAGNA -

Cheese, meat or vegetable

- EGGPLANT PARMESAN -

SUPREME BUFFET

Choose from list below and/or items from the Classic Buffet

AVAILABLE ANYTIME
MINIMUM 20 ADULTS



INCLUDES BREAD, COFFEE & GOURMET VANILLA ICE CREAM

CHOOSE TWO

BAKED MAC & CHEESE

TUSCAN PENNE

ROASTED POTATOES & ROOT VEGETABLES

TRUFFLE RISOTTO

SEASONED GREEN BEANS

BACON BRUSSELS SPROUTS

CHOOSE THREE

- TORTELLINI MATTHEW -

Sautéed chicken filets, spinach, cheese tortellini, tomato cream sauce, cracked black pepper

- LOBSTER MAC AND CHEESE -

Sautéed lobster, shell pasta, panko crumbs, Hoffman's sharp cheddar sauce

- FONTINA CHICKEN -

Breaded chicken cutlet, prosciutto, fontina cheese, garlic lemon cream sauce

- SEAFOOD RISOTTO -

Lobster, shrimp and scallops, roasted roma tomato broth, champagne infused risotto

- ESPRESSO-CHIPOTLE TIPS -

Espresso-chipotle rubbed steak tips

- STUFFED HADDOCK -

Seafood vegetable stuffing, caper beurre blanc

- STEAK TIPS -

Roasted red peppers, onions, mushrooms, marsala wine sauce

- POT ROAST -

Slow-simmered braised beef, natural gravy

- PECAN SALMON -

Maple-mustard glazed, pecan crumbs

- PISTACHIO HADDOCK -

Pistachio encrusted haddock, roasted cauliflower, grilled asparagus, lemon caper sauce

PLATED LUNCH



AVAILABLE MON - THURS
11:30AM - 4:00PM
MAXIMUM HEADCOUNT 20 PEOPLE

INCLUDES GARDEN
SALAD, BREAD, COFFEE
& GOURMET VANILLA ICE CREAM

CHOOSE THREE

- CHICKEN AND BROCCOLI -

Sautéed chicken filets, broccoli, parmesan cheese, crushed red pepper, olive oil, garlic, penne

- CHICKEN PARMESAN WITH PENNE -

- PENNE CARBONARA -

Sautéed chicken filets, bacon, peas, mushrooms, penne, parmesan cream sauce, cracked black pepper

- ANGEL HAIR ASHLEY -

Stewed diced tomatoes, fresh basil, garlic, olive oil, parmesan cheese, angel hair pasta

- CHICKEN PICATTA -

Sautéed chicken filets, capers, mushrooms, lemon wine butter sauce

- TORTELLINI PESTO WITH SEASONAL VEGETABLES -

- PULLED PORK -OR- BUFFALO CHICKEN MAC AND CHEESE -

Shell pasta, Hoffman's sharp cheddar sauce, crumb topping

- BAKED HADDOCK -

Parmesan cracker topping, garlic beurre blanc, mashed potato and vegetable

- TORTELLINI BROCCOLI ALFREDO -

- VEGETARIAN PENNE PRIMAVERA -

Sautéed vegetables, parmesan cheese, olive oil, garlic, penne

PLATED DINNER

AVAILABLE SUN - THURSDAY
MAXIMUM HEADCOUNT 20 PEOPLE



INCLUDES GARDEN
SALAD, BREAD, COFFEE
& GOURMET VANILLA ICE CREAM

CHOOSE THREE

- TORTELLINI MATTHEW -

Sautéed chicken filets, spinach, cheese tortellini, tomato cream sauce, cracked black pepper

- FONTINA CHICKEN -

Breaded chicken cutlet, prosciutto, fontina cheese, garlic lemon cream sauce, with oil and garlic linguine

- ESPRESSO-CHIPOTLE STEAK -

Espresso-chipotle rubbed steak medallions, grilled asparagus, truffle risotto

- STEAK TIPS -

Roasted red peppers, onions, mushrooms, marsala wine sauce, rice pilaf

- NEW YORK SIRLOIN -

With mashed potato and vegetable
add \$5 per person

- LOBSTER MAC AND CHEESE -

Sautéed lobster, shell pasta, panko crumbs, Hoffman's sharp cheddar sauce

- SEAFOOD RISOTTO -

Lobster, shrimp and scallops, roasted roma tomato broth, champagne infused risotto

- STUFFED HADDOCK -

Seafood vegetable stuffing, garlic beurre blanc, with mashed potato and vegetable

- PECAN SALMON -

Maple-mustard glazed, pecan crumbs, bacon-brussels sprouts and mashed potatoes

FUNCTION ENHANCEMENTS

We invite you to add on to your function menus with our additional menu choices.



Each item is priced per person

RECEPTION

BUFFALO TENDERS - Bleu cheese dressing | 3.5

TUSCAN CALAMARI - Marinara sauce | 3.5

CHEESE PLATTER - Gourmet cheese w/ crackers | 2.5

VEGGIE PLATTER - Ranch dressing | 2.5

RISOTTO BALLS - Marinara sauce | 3.5

OHIO NACHOS | 2.5

STUFFED MUSHROOMS - Garlic butter sauce | 3.5

ZANG ZANG SHRIMP | 3.5

TOMATO BRUSCHETTA | 3

- **ADDITIONAL SIDES \$2 PER ITEM** -
- **ADDITIONAL ENTREES CAN ALSO BE ADDED TO YOUR MENU** -

BEER & WINE STATION

Table set with chilled bottles of beer on ice or with wine and serving glasses - or both.
Stations will be restocked.

All open bottles will be added to the total bill.

DESSERTS

\$4.5 EACH

ASSORTED COOKIES & BROWNIES

CHOCOLATE CHUNK BREAD PUDDING

CHEESECAKE ROULADE

CHOCOLATE DECADENCE

COFFEE & TEA COMPLIMENTARY WITH ALL FUNCTIONS

FUNCTION FAQ'S

DEPOSIT

To reduce the cost of your function, we do not charge room fees. We do, however, require a non-refundable \$100 deposit to reserve a specific date. The deposit will be deducted from your final bill. Payment of deposit indicates you have read + agree to the conditions outlined below.

PAYMENT

Full payment is required the day of the function. Payment can be made with either cash or credit card. Gift certificates, coupons + rewards cards are not valid on functions. Personal checks are not accepted. Prices listed do not include applicable 20% gratuity + 7% MA meals tax. Linens are available for \$1 per person.

ROOM SIZES

Peppercorns features several function rooms that can accommodate 20 – 100 guests.

GRATUITY

A 20% service charge will be added to the total bill.

MA MEALS TAX

All bills are subject to a 7% MA meals tax.

GUARANTEES

A minimum of 20 adults for any function is required. Parties of 40+ must order from buffet selections. Attendance total + menu selections must be given 5 days prior to your function. This number will be considered a guarantee, not subject to reduction. Functions may last up to 4 hours maximum. Please let us know in advance if you require a handicapped accessible room. Decorations are welcome excluding confetti, lit candles, or any decor that would compromise the integrity of the building (taping or tacking items to the walls, etc).

CHILDREN

Children may eat off the buffet for half price or off the Pepperkids menu. Children must be included in final headcount, but do not count toward the minimum adult headcount requirements.

APPETIZERS

Appetizers are available on request + start at \$2.50 / person. They are not available alone, only in addition to another function menu.

DESSERT

Gourmet vanilla ice cream + chocolate sauce is served with all function menus. You are more than welcome to bring a cake which we will cut + plate with vanilla ice cream (no chocolate sauce) for no additional charge. Additional desserts are available upon request for \$4 / person.

BUFFET FOOD

In accordance with the Food Safety Temperature Control Act, leftover food from buffets may not be taken home.