



## Tellus360 Event Menu



[CRACKEDPEPPERLANCASTER.COM](http://CRACKEDPEPPERLANCASTER.COM)

[INFO@CRACKEDPEPPERLANCASTER.COM](mailto:INFO@CRACKEDPEPPERLANCASTER.COM)

*Inquire about our Event Venue*

[PEPPERTHEOCAFE.COM](http://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)

# Lunch

\*GF Options Available  
for an Add'l Charge

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)



## Salads \$5.50 Each

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 5: \$25 per Person**

**Pick 4: \$22 per Person**

**Pick 6: \$28 per Person**

Meatballs in an Asian Glaze  
with Scallions and Sesame Seeds

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

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

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

Deviled Eggs with Crispy Shallots (V)(GF)

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

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

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

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

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

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

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

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

Prosciutto Wrapped Asparagus  
finished with Balsamic Drizzle (GF)

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

**Mini Tacos (Choice of One):**

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

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

~ Pimento Cheese and Pickle Slaw  
~ Beef, Chicken, or Pork  
~ Mixed Seafood Ceviche (+\$3 pp)

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

**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)

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

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

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

**Sliders (+\$1 per Person):**

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

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

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

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

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

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

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

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

**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)

**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

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

Salsa, Sour Cream, and Guacamole  
with Tortilla Chips (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

## 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)