

{ PRE-FIXE DINNER FOR 12 }

protein BUNDLES

Choose a Pizzette

Margherita
Four Cheese & Broccolini

Choose a Salad

Sacred Pepper house salad
Sacred Heart salad

Choose a Scratch Pasta

Penne carbonara
Cavatelli ragu
Linguine marinara

Choose a Protein

Boneless Pork Chops with pear chutney \$179.7
(To serve 4 more, please add \$59.9)

Oak Grilled Chicken Buratta, tomato, basil, capers \$187.5
(To serve 4 more, please add \$62.5)

Grilled Salmon with caper lemon butter sauce \$203.7
(To serve 4 more, please add \$67.9)

Dessert

House-made chocolate chunk cookies

scratch pasta BUNDLES

Includes choice of House or Sacred Heart Salad

Shrimp Fra Diavlo Linguine \$167.7

(To serve 4 more, please add \$55.9)

house-made linguine, sauteed jumbo shrimp, tossed in our spicy marinara sauce, fresh basil, tomatoes, creamy ricotta

Short Rib Cavatelli \$167.7

(To serve 4 more, please add \$55.9)

house-made cavatelli, braised short rib ragu

Sacred Pepper Ravioli \$139.5

(To serve 4 more, please add \$46.5)

ricotta cheese, fresh tomatoes, basil, parmesan

Penne Chicken Carbonara \$157.5

(To serve 4 more, please add \$52.5)

house-made penne pasta tossed in a parmesan cream sauce with prosciutto, mushrooms, sweet peas topped with grilled chicken



SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.

PICK UP OR DELIVERY CATERING TO YOUR SACRED TABLE

HOW TO ORDER

Available for pick up or delivery, our special catering menu is designed to feed 12 people and can be ordered in additional increments of 4. We make it from scratch so please order 48 hours in advance and we will have it ready for you at your requested time. For orders over 20 people, we require 72 hours advance notice.

A minimum order of \$200 is required for pick-up. We are happy to deliver your order to you within a 5-mile radius of the restaurant for a fee. A minimum order of \$500 is required for delivery. Napkins, serving utensils and disposable chafing kits can be added to any order for a fee.

All delivery orders include 20% gratuity.

At Sacred Pepper, we recognize that the food you share at an event is second only to the people you share it with. Whether you're planning a family gathering, corporate luncheon, or special event, our catering manager will work with you to create the perfect Sacred menu so you can enjoy spending time with your guests.

For more information, contact us at
privatedining@sacredpepper.com
or call 813.609.8000.

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15405 N Dale Mabry Hwy, Tampa, Florida 33618

SACREDPEPPER.COM

MENU

Our Catering menu serves approximately 12 people

shareable plates

Baked Lobster Stuffed Shrimp \$119.4

shrimp stuffed with creamy cold water lobster chunks, parmesan cheese, toasted panko, baked and topped with white wine lobster sauce

Sacred Meatballs \$107.4

house-made veal and pork meatballs, fresh ricotta, marinara sauce

Crab Cakes \$131.4

jumbo lump blue crab, fresh corn salsa, lemon herb aioli

Blackened Tenderloin Steak Bites \$105

crispy polenta, herb horseradish sauce, balsamic glaze

GF Classic Jumbo Shrimp Cocktail \$105

house horseradish cocktail sauce

SALAD

GF Sacred Pepper House Salad \$95

mixed greens, hearts of palm, tomatoes, Candy's pecans, coconut white balsamic dressing, gorgonzola toast

GF Sacred Heart Salad \$95

romaine, radicchio, tomatoes, cucumbers, onions, feta, pepitas, white balsamic dressing

Crispy Buffalo Cauliflower \$81

fresh fried cauliflower bites topped with Sriracha aioli and served with cool herbed ranch dressing and house-made pickled cucumbers

Calamari Fritte \$77.4

breaded calamari strips lightly fried and served with our marinara and herb aioli sauces

Shishito Peppers \$53.40

tempura fried, soy ginger dipping sauce
(blistered and sautéed for gluten free)

PIZZETTES

3 pizzettes per selection

Pineapple Barbecue Chicken \$42.6

fontina cheese, sweet onions, Applewood bacon

Four Cheese & Broccolini \$41.7

burrata, pecorino, mozzarella, fontina

Margherita \$40.5

fresh mozzarella, garlic, tomatoes, fresh basil, olive oil and balsamic drizzle

GF = Gluten Free

Please notify our Catering Manager about specific Gluten Free requests.

GF: These items are gluten-free with some modifications-please ask your server for details. When placing an order for a gluten-free menu item, be sure to let your server know as products containing gluten are prepared in our kitchens.

WARNING: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

{ LAND & SEA }

GF Oak Grilled Norwegian Salmon \$227

white wine butter sauce

Crab Crusted Shrimp Skewer \$251

parmesan garlic crab crusted shrimp

GF Center Hand Cut Filet Mignon \$491

7oz Certified Hereford Beef, Cabernet reduction

GF Grilled Pork Chop \$227

pear chutney

GF Chicken Burrata \$234

oak grilled, tomato, basil, capers, balsamic glaze

Seared Chilean Seabass \$383

pan seared, ginger glaze

Hawaiian Delmonico \$431

soy and pineapple marinated 12oz,
Chairman's Reserve Ribeye

HOUSE SIDES \$72

GF Caramelized Brussels Sprouts

Applewood bacon, balsamic glaze

GF Fresh Creamed Corn

Applewood bacon, Tillamook cheese

GF Vegetable Medley

fresh steamed broccolini, snap peas, baby carrots, sweet peppers, garlic butter

GF Cauliflower Mash

creamy Fontina cheese

GF Yukon Mashed Potatoes

fresh Yukon Gold potatoes, steamed, mashed with butter cream

GF Chimichurri Rice

steamed Jasmine rice, fresh herbs, garlic and olive oil

GF Grilled Asparagus

wood fired, beurre blanc

SCRATCH PASTAS & premium house sides \$96

Gruyère & White Cheddar Mac and Cheese

house-made gemelli pasta, creamy white cheddar and Gruyère cheese, bread crumbs

Penne Carbonara

house-made penne pasta tossed in a parmesan cream sauce with prosciutto, mushrooms and sweet peas

Cavatelli Ragu

house-made cavatelli with ragu sauce

Linguine Marinara

house-made linguine with our marinara sauce

DESSERTS

Salted Caramel Cheesecake (10 slices) \$89

Killer Chocolate Cake (10 slices) \$65.6

Key Lime Pie (10 slices) \$89

12 House-made Chocolate Chip Cookies \$22.5

Vanilla Bean Crème Brûlée (12 each) \$106.8

DRINKS

Non-alcoholic beverages for 12

Saratoga, Sparkling or Still (28oz bottles) \$70.8

Coke, Diet Coke, Sprite (12oz cans) \$15

where everything
that happens
around the table
is sacred.