

## { PRE-FIXE DINNER FOR 12 }

### *protein* BUNDLES

#### Choose a Pizzette

Pineapple Barbecue Chicken  
Cup & Char Pepperoni

#### Choose a Salad

Sacred Pepper house salad  
Sacred Heart salad

#### Choose a Scratch Pasta

Bucatini & Marinara  
Penne & Parmesan Cream  
Rigatoni & Pesto Cream

#### Choose a Protein

Sirloin Medallions [4] with mushroom  
cabernet reduction 194.7

Oak Grilled Chicken Buratta, tomato, basil, capers 187.5

Grilled Salmon with caper lemon butter sauce 203.7

### *scratch pasta* BUNDLES

*Includes choice of House or Sacred Heart Salad*

#### Chicken Parmesan 164.7

crispy sautéed parmesan crusted chicken breast, melted  
mozzarella, house-made penne pasta with marinara sauce

#### GF Mafaldine Basil Pasta 167.7

*(Choice of chicken or shrimp)*

Mafaldine pasta, tossed with basil pesto, smoked Fumella  
cheese, roasted tomatoes, peas, crispy prosciutto

#### Sundried Tomato Ravioli 149.7

four-cheese Ravioli sauteed with fresh spinach artichoke,  
capers, tossed in sundried tomato pesto

### DESSERT

[12] house-made chocolate chunk cookies



# 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 20-mile radius of the restaurant for a fee of 18% through Easy Catering. 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](mailto:privatedining@sacredpepper.com)  
or call 813.609.8000.

**SACRED PEPPER**  
FOOD. FLAVORS. PEOPLE. STYLE.

15405 N Dale Mabry Hwy, Tampa, Florida 33618

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

# MENU

Our Catering menu serves approximately 12 people

## shareable plates

**GF Shishito Peppers 59.4**  
tempura fried, soy ginger dipping sauce  
[ blistered and sautéed for gluten free ]

**Crispy Buffalo Cauliflower 87.9**  
fresh fried cauliflower bites topped with Sriracha aioli and served with cool herbed ranch dressing and house-made pickled cucumbers

**Blackened Tenderloin Steak Bites 111**  
crispy polenta, herb horseradish sauce

**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

## 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

## PIZZETTES

3 pizzettes per selection

**Pineapple Barbecue Chicken 45.6**  
fontina cheese, sweet onions, Applewood bacon

**Cup & Char Pepperoni Pizzette 50.7**  
Peppadew sweet peppers, fresh basil, hot honey drizzle

## { LAND & SEA }

**GF Seared Chilean Sea Bass 370.8**  
ginger glaze, vegetable medley, warm house-made orzo pasta

**GF Pan Seared Grouper Picatta 428.8**  
capers, lemon butter, warm house-made orzo pasta, grilled asparagus

**GF Oak Grilled Norwegian Salmon 238.8**  
ginger glaze, vegetable medley, warm house-made orzo pasta

**GF Center Hand Cut Filet Mignon 490.8**  
7oz Certified Hereford Beef, Cabernet reduction

**GF Prime Ribeye 442.8**  
12oz, Yukon mashed potatoes, cabernet reduction

**GF Delux Mixed Grill 346.8**  
oak-grilled 8oz. Certified Hereford Angus sirloin steak topped with 6 seared shrimp and cabernet demi-glace, Yukon mashed potatoes and grilled asparagus

**GF Grilled Pork Chop 238.8**  
pear chutney, flocchi pasta, butter sage sauce

**GF Chicken Burrata 234**  
oak grilled, tomato, basil, capers, balsamic glaze, vegetable medley

## our sides

### HOUSE SIDES 72

**GF Vegetable Medley**  
fresh steamed broccolini, snap peas, baby carrots, sweet peppers, garlic butter

**GF Warm House-Made Orzo Pasta**  
corn, red and green pepper olive blend, oregano

**GF Yukon Mashed Potatoes**  
fresh Yukon Gold potatoes, steamed, mashed with butter cream

**GF Grilled Asparagus**  
wood fired, beurre blanc

### PREMIUM HOUSE SIDES 96

**GF Fresh Creamed Corn**  
Applewood bacon, Tillamook cheese

**GF Caramelized Brussels Sprouts**  
Applewood bacon, balsamic glaze

**Gruyère & White Cheddar Mac and Cheese**  
house-made gemelli pasta, creamy white cheddar and Gruyère cheese, bread crumbs

### SCRATCH PASTA SIDES 96

*Choice of Pasta:*

**Bucatini**

**Cavatelli**

**Gemelli**

**Penne**

*Choice of Sauce:*

**Sacred Pepper**

**Signature Marinara**

**Parmesan Cream**

**Pesto Cream**

## DESSERTS

**Chocolate Lava Cake 94.8**  
Rich individual chocolate cake with oozing molten center, raspberry sauce with house-made whipped cream

**Salted Caramel Cheesecake 89.9**  
Rich salted caramel, creamy cheesecake swirl, Dulce De Leche topping

**Key Lime Pie 89.9**  
Tangy key lime custard baked in a traditional graham cracker crust, topped with house-made whipped cream

**12 House-made Chocolate Chunk Cookies 22.5**  
Chef James's house-made chocolate chunk cookies

## 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.*

**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.