

{ PRE-FIXE DINNER FOR 12 }

protein BUNDLES

Choose a Pizzette

Sausage & Roasted Mushroom
Cup & Char Pepperoni

Choose a Salad

Sacred Pepper House Salad
Artisan Caesar Salad

Choose a Scratch Pasta

Tagliatelle & Marinara
Rigatoni & Pesto Cream
Spinach Parpadelle & Parmesan Cream

Choose a Protein

Sirloin Medallions [4] with mushroom
cabernet reduction 194.7

Sicilian Chicken with tomato, goat cheese, mushrooms,
white wine sauce, basil 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 rigatoni pasta with marinara sauce

GF Malfaldine Basil Pasta 167.7

(Choice of chicken or shrimp)

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

Four Cheese Ravioli & Meatballs 149.7

house-made four cheese ravioli topped with hand-rolled
meatballs and princess sauce

DESSERT

[12] house-made salted chocolate chunk cookies

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.



SACRED PEPPER

FOOD. FLAVORS. PEOPLE. STYLE.

PICK UP OR DELIVERY CATERING TO YOUR SACRED TABLE

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.

SACRED PEPPER
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15405 N Dale Mabry Hwy, Tampa, Florida 33618

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

Baked Lobster Stuffed Shrimp 125.4
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

Pan Seared Crab Cake 131.4
jumbo lump blue crab, fresh corn salsa,
lemon herb aioli, topped with fresh curly endive

SALAD

GF Artisan Caesar Salad 132
chopped romaine lettuce, house-made
dressing, baked parmesan cheese,
topped with crispy capers and chickpeas

GF Sacred Pepper House Salad 118.8
mixed greens, hearts of palm, tomatoes,
Candy's pecans, coconut white balsamic
dressing, gorgonzola

PIZZETTES

3 pizzettes per selection

Sausage & Roasted Mushroom 53.7
Italian Sausage and roasted mushroom
with ricotta cheese, Peppadew sweet peppers, olive
oil and fresh basil

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

{ LAND & SEA }

GF Seared Chilean Sea Bass 382.8
pan seared, crispy mushrooms, broccolini,
sticky rice cake, ginger glaze

GF Pan Seared Grouper Picatta 286.8
capers, lemon butter, grilled asparagus

GF Oak Grilled Scottish Salmon 238.8
heirloom tomato salad, white wine
butter sauce, couscous

GF Center Hand Cut Filet Mignon 466.8
7oz Certified Hereford Beef, Yukon mash,
Cabernet reduction

GF Prime Ribeye 430.8
12oz, Yukon mashed potatoes,
cabernet reduction

GF Deluxe Mixed Grill 358.8
oak-grilled 8oz. Certified Hereford Angus
sirloin steak topped with 6 seared shrimp.
cabernet demi-glace, grilled asparagus

Herb Crusted Rack of Lamb 322.8
2 double-chops, white bean sausage cassoulet,
cabernet demi-glace

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

GF Sicilian Chicken 238.8
pan seared chicken breast, roasted tomato,
goat cheese, mushrooms, white wine sauce,
with broccolini, topped with fresh basil

HOUSE SIDES

GF Couscous 71.2
Israeli tri-color, fresh vegetables

GF Yukon Mashed Potatoes 71.2
fresh Yukon Gold potatoes, steamed,
mashed with butter cream

GF Jumbo Grilled Asparagus 79.2
wood fired, beurre blanc

GF Caramelized Brussels Sprouts 95.2
oven-roasted, Applewood bacon, balsamic glaze

GF Crimini Mushrooms 103.2
oven-roasted, garlic butter, parmesan, fontina

**Gruyere & White Cheddar
Mac & Cheese** 95.2
oven-baked, house-made gemelli pasta,
creamy white cheddar, gruyere, bread crumbs

Tagliatelle & Parmesan Cream 87.2
house-made flat delicate noodle

Rigatoni & Pesto Cream 87.2
house-made pasta

Four Cheese Ravioli 103.2
house-made topped with Sacred Pepper
signature marinara

food. flavors.
people. style.

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

Salted Chocolate Chunk Cookies 47.6
[12] Chef James' warm house-made cookies,
caramel sauce

DRINKS

Non-alcoholic beverages for 12

Saratoga, Sparkling or Still (28oz bottles) \$70.8
Coke, Diet Coke, Sprite (12oz cans) \$15

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.