



Pebbles
CATERING & EVENT DESIGN

Never Skipping on Quality!



Follow us on:



Pebbles Catering & Event Design
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Menu Selections

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Pebbles Catering & Event Design offers Full-Service Catering for any On-Site or Off-Site event, including Intimate Gatherings to Large Galas and everything in between. Our Menu and Event Packages offer a variety of cuisines sure to please any taste. We specialize in American, Caribbean, Italian and popular International Cuisines.

Our Food and Event Creations are more than just a job: it is our obsession.

Appetizers

HORS D'OEUVRES

Hot Hors D' Oeuvres

- Meatballs: BBQ, Swedish, Buffalo, Honey BBQ, BBQ, Jerk
- Hawaiian Sausage Bites
- Spanakopita (Spinach)
- Beef, Chicken or Vegetable Patties
- Buffalo Chicken Dip
- Potato Skins
- Guava & Cheese Puff
- Artichoke Bruschetta
- Pork or Chicken Pot Stickers
- Wings: Sauce Flavors: (+4) Pebbles Signature BamBam Sauce, Jerk, Honey Mustard, Glazed, Fried, Sweet & Spicy, Pineapple Mango, Barbecue, Asian Zing
- Jerk Chicken Skewers
- Jerk Pork Skewers
- Vegetable or Pork Egg Rolls

Cold Hors D' Oeuvres

- Fruit Platter
- Cheese & Crackers
- Angel Eggs
- Chips & Dip
- Antipasto
- Spinach Dip
- Vegetable Platter
- Prosciutto Skewers
- Caprese Skewer
- Chicken Salad
- Carrot Salad
- Vegetable Pasta Salad

Premium Hors D' Oeuvres

- Glazed Salmon Bites
- Crabmeat Stuffed Shrimp
- Wonton Shrimp Wrap
- Bacon Wrapped (Shrimp & Chicken & Scallops)
- Shrimp Cocktail
- Raspberry Brie Filo
- Charcuterie Platter
- Stuffed Mushrooms
- Ceviche
- Claw Platter (Crab, Lobster)
- Antipasto
- Prosciutto or Bacon Wrapped Asparagus
- Pebbles Signature Shrimp & Grits
- Lamb Pops
- Shrimp Pasta
- Smoked Salmon with Capers
- Caramelized Scallops (Jerk or Garlic Butter)

Entrees

BEEF SELECTIONS

Pepper Steak: Classic Chinese American dish featuring tender strips of beef, colorful bell peppers, and onions in a savory and flavorful sauce.

Stew Beef: Small bite size pieces of beef braised and cooked to perfection and with carrots and potatoes.

BBQ Beef Ribs: Marinated, grill and dipped in Pebbles Sweet and tangy BBQ Sauce.

Traditional Meatloaf: The combination of savory meat, aromatic seasonings, and a flavorful glaze or sauce makes meatloaf timeless and comforting classic.

Beef Brisket: Known for its rich taste juicy and tender texture when cooked low and slow!

* **Prime Rib:** A succulent and flavorful cut of beef that is slow roasted and topped with au jus made from the tasteful beef drippings.

* **T- Bone Steak:** A favorite among steak enthusiasts for their combination of tenderness and robust flavor.

* **Beef Short Ribs:** A flavorful and meaty cut of beef. These ribs consist of meat and layers of fat that, when slow-cooked, become tender and rich in flavor.

* **Honey Garlic Beef Bites:** A delicious and flavorful dish that combines the sweetness of honey with the savory and garlicky goodness of beef

CHICKEN SELECTIONS

Pebbles Signature BamBam Chicken- Lightly Fried Chicken topped with our lightly spiced sweet and tangy Signature Sauce

Caprese Chicken - Savory chicken, melted mozzarella, ripe tomatoes, fresh basil with a balsamic glaze

Chicken Marsala - Grilled Chicken sautéed with mushrooms in a heavy cream sauce, topped a sweet undertone from the Marsala wine

BBQ Chicken - Grilled or Baked and glazed with Pebbles Sweet & Tangy BBQ Sauce

Crispy Crunchy Fried Chicken - Seasoned battered and deep-fried chicken with an outside crispy crunch and tender and juicy inside

Baked Chicken - Seasoned and baked in natural juices until golden brown

Grilled Chicken - Smoky flavored charred but tender chicken

Bacon Wrapped Chicken - Chicken wrapped in bacon and cooked to perfection

Sweet and Sour Chicken - Battered fried golden brown chicken pieces and simmered in our homemade Sweet and Sour sauce with sweet, tangy, and savory flavors

Rosemary Chicken - Seasoned and topped with fresh rosemary, butter, garlic and baked until golden brown

Marry Me Chicken - Pan seared with sun dry tomatoes onion, bell peppers, and spinach then simmered in a creamy cheese sauce

Baked Chicken with Cream Sauce - Select tender chicken baked and served with a creamy sauce

Creamy Mushroom Chicken - A delightful dish that combines tender chicken with a rich and flavorful mushroom cream sauce

Stuffed Chicken Breast - Chicken Breasts stuffed with various fillings such as stuffing, cream cheese or other cheeses, and ham or bacon

Tuscan Chicken - Tuscany inspired featuring sun-dried tomatoes, garlic, and spinach

Honey Garlic Chicken - Sweet and savory flavors hone glaze with honey, garlic and other complimentary seasonings

PORK SELECTIONS

Sweet & Sour Pork: Fried crispy pork bites coated in our special sweet and tangy sauce

BBQ Pork Ribs: Ribs marinated, grilled and coated in Pebbles own BBQ sauce

Hawaiian Pork: Capturing the Hawaiian flavors of mango and pineapple along with a hint of our special sauce makes this pork dish a tropical delight

Fried Pork Chops: Seasoned, battered, deep fried chops crisp and golden brown

Smothered Pork Chops: Deep fried pork chops simmered in a mouthwatering gravy until tender

Pork Roast: Seasoned with fresh herbs & spices then oven roasted with potatoes and carrots

Honey Garlic Pork: A delightful blend of honey, garlic, and other seasonings for a sweet and savory pork glaze

Bacon Wrapped Meatloaf: Pebbles own savory and flavorful twist on classic meatloaf, adding an extra layer of rich smoky flavor

Pork Tenderloin: Lean cuts of pork cooked to tender perfection (Honey Garlic, BBQ, Creamy Pork, Butter Garlic)

Honey Glazed Ham: Baked and covered with our mouthwatering homemade ham glaze

SEAFOOD

Selected Options:

Mahi Mahi, Swai, Pink Salmon, Red Snapper, Covina, Tuna, Perch

Fried: Battered and deep fried until crispy and golden brown

Steamed or Baked Fish: Seasoned with fresh herbs and spices with a garlic butter sauce

Rosemary Fish: Infused with fresh Rosemary enhancing flavor

Brown Stew Fish: Deep fried and cooked with fresh vegetables, herbs and spices in a rich brown stew sauce

Fish Chop Suey: Deep Fried bite size fish sauteed with a variety of colorful vegetables in a flavorful sauce

Escovietch Fish: Deep fried and topped with a spicy and tangy escovitch sauce made with vinegar, peppers, and vegetables

Honey Glazed Salmon: Pan Seared and topped with honey glaze sauce

On the Grill: A healthy option that allows you to enjoy the natural flavors of grilled fish and paired with a delightful Pineapple Mango Salsa

Alternative Seafood Options (Upcharge)

Shrimp, Lobster Tail, Crab legs Scallops, Mussels

Seafood Platters

Fried, Steamed, Sauteed Seafood Platters

Pair with our Signature sauces: Pebbles Signature Bambam, Butter garlic, Jerk Butter Sauce, Curry Sauce

Seafood Boils

Your Pick of Items: Shrimp, Crab Legs, Lobster, Calamari, and Mussels

**There may be an upcharge for seafood depending on package option and current market price.*

Salads

Caesar, Tossed Green, Greek, Cucumber, Potato, Macaroni, Seafood Salad, Coleslaw, Carrot and Raisin Salad, Spinach-Strawberry-Tomato & Feta Salad, Pasta Salad (Greek, Tuscan, or Southeastern)

Soups

Beef Vegetable, Vegetable, Chicken Noodle, Tomato, Seafood Chowder, Lobster Bisque, Broccoli and Cheese, Mannish Water (Goats Head Soup)

Sides

Potatoes: Mashed (Garlic), Sweet Potato, Roasted Potatoes, Cheesy Ranch, Sweet Potato Casserole

Beans: Baked Beans (Black, Pinto, Kidney), Lima Beans (with or without pork or smoked turkey), Black Eyed Peas

Rice: Pilaf, Wild Rice, Brown Rice, Yellow Rice, Parmesan Herb, Tropical Rice, Garden Rice, Jasmin Rice, Pumpkin Rice, Spinach Rice

Vegetables: Fresh Vegetable Medley, Brussel Sprout Medley (w/Broccoli, Carrots & Cauliflower), Stir Fried Cabbage, Green or String Beans, Butter Garlic Brussel Sprouts, Garlic Parmesan Broccoli & Cauliflower, Garlic Parmesan Zucchini, Sweet Kernel Corn, Corn on the Cob, Mixed Vegetables, Collard Greens, Fried Plantains

Traditional Favorites: Baked Macaroni & Cheese, Deviled Eggs)

Breads

Dinner Rolls, Cornbread, Coconut Cornbread, Jalapeño Cheese Cornbread

Desserts

Custom Cakes are available upon request, Sweet Treat Stations, Cake Pops, Dessert Shooters, Cupcakes, Chocolate Covered Strawberries, Pretzels, Dessert Jars, Candied Apples and More...



Coconut Cake, Vanilla Cake, Strawberry Cake, Red Velvet Cake, Lemon Cake, Carrot Cake, Pineapple Upside Down Cake, Chocolate Coffee Cake, Chocolate Carmel Cake, Chocolate Coconut Cake, Bread Pudding, Banana Bread, Zucchini Bread, Jamaican Black Cake (Special Order), and Jamaican Sorrel Cake (Special Order)

Drinks

Island Lemonade
Passionade
Pebbles Tooty Fruity
Limeade
Paradise Lemonade
Ginger & Turmeric
Carrot Juice

Pebbles Specialty Sea Moss
Flavors- Mango, Pineapple, Guava,
Pineapple & Mango, Strawberry

Traditional Drinks:

Iced Tea
Lemonade
Fruit Punch
Peach Tea

International

Spaghetti & Meat Sauce or Vegetable Lasagna:

Choice of Ground Beef or Turkey cooked in Marinara Sauce over spaghetti or slow cooked cheesy Vegetable Lasagna

Beef Ragu with Pappardelle Pasta:

Beef Chuck cooked until tender then shredded and cooked with fresh herbs, red wine and served over Pappardelle Pasta

Bake Ziti:

Ziti pasta baked with marinara sauce, ricotta cheese, and mozzarella

Shepard's Pie:

Seasoned ground beef cooked in savory gravy topped with mashed potatoes and cheeses then baked until golden brown

Chicken Florentine:

Tender chicken breasts cooked in a creamy spinach and parmesan cheese sauce

Baked Mac & Cheese:

This classic comfort food combines a creamy cheese sauce mixed with tender macaroni and baked to a golden perfection

Choice of Chicken or Shrimp Alfredo:

Shrimp or Chicken in a light creamy parmesan cheese sauce and served over pasta

Choice of Fried Rice with either Chicken, Beef, Pork, or Shrimp:

Stir fried vegetables, fresh herbs and spices combined with golden fried rice and one of the choices above then topped with a drizzle of soy sauce

Lo Mein with either Chicken, Beef, Pork, Tofu, or Shrimp:

Sautéed onions, bell peppers, broccoli, carrots, mushroom, snow peas, with one of the above tossed with Lo Mein noodles and our Special sauce

Jambalaya with Chicken, Sausage & Shrimp:

Creole and Cajun hearty one-pot dish known in Louisiana served over white rice

International (continued)

Chop Suey with either Chicken, Fish, Shrimp or Tofu:

Choice of one above fried golden brown and combined with stir fry cabbage, carrots, onions, peppers, broccoli and a savory sauce

Red Beans & Rice:

Flavorful and comforting combination of red kidney beans, smoked sausage, and various seasonings, served over rice

Lamb Chops:

Tender succulent chops cooked with a Honey Glaze, Jerk, Pebbles Signature Sauce, or Garlic Butter

Caribbean Cuisine

Curry Goat:

Bite size pieces of goat seasoned with authentic Caribbean curry powder and spices then slow cooked until tender for flavorful true Jamaican dish

Stew Goat:

Bite size pieces of goat seasoned with Caribbean spices, pan seared and slow cooked until tender in a savory gravy

Ital Stew:

Cooked red kidney beans seasoned with fresh herbs and spices combined with fresh vegetables simmered in coconut milk

Stew Peas:

Traditional and flavorful Jamaican dish with red kidney beans cooked with various ingredients, including meat and coconut milk

Jerk Chicken:

Jamaican chicken dish marinated and seasoned and with authentic jerk seasoning then grilled for an unforgettable taste

Caribbean Cuisine (continued)

Jerk Pork:

Jamaican pork dish marinated and seasoned and with authentic jerk seasoning then grilled for an unforgettable taste

Oxtail Stew:

Seasoned with authentic Caribbean seasoning, braised and slow cooked until tender and simmered with herbs and vegetables making a mouthwatering savory sauce

Ackee & Salt Fish:

Jamaica's National Dish, a flavorful and iconic combination of ackee fruit, onion, tomato, bell peppers & salted codfish sauteed in a savory sauce

Salt Mackerel:

Boiled removing any excess salt, then sauteed with onions, tomato, green peppers, and scotch bonnet peppers for a tasty and satisfying meal

Rasta Pasta:

Colorful pasta & variety of bell peppers combined with a rich creamy jerk cheese sauce and jerk chicken

Curry Chicken:

Medium bites of chicken, seasoned with authentic curry power, fresh herbs and spices marinated and pan seared until golden brown and simmered until tender

Curry Shrimp:

Medium bites of shrimp seasoned with authentic curry power, fresh herbs and spices and simmered until cooked

Escovitch Fish or Chicken:

Deep fried and topped with spicy, tangy pickled onions, peppers & carrots

Grazing Stations

Each Food Station focuses on a specific type of cuisine or food category, allowing guests to sample and choose their preferred dishes.

- **Assorted Pinwheels**-Tuna Salad | Egg Salad | Chicken Salad | Hummus & Veggie | Turkey, Bacon & Avocado | Buffalo Chicken & Ranch | Pimento Cheese & Bacon | Roast Beef, Provolone & Horsey Sauce
- **Mini Quiches**- Spinach | Ham | Bacon
- **Antipasto Skewers**-Assorted Olives | Salami, Mozzarella | Tomatoes with Homemade Italian Dressing
- **Baked Potato Bar**-Assorted Toppings: Butter | Sour Cream | Bacon | Cheddar Cheese | Etc.
- **Mini Tossed Salad Cups**-Fresh Garden Salad with Choice of Ranch or Italian Dressings
- **Hot or Cold Pasta Station-Rigatoni, Penne, and Spaghetti**
Hot: Marinara Sauce, Alfredo Sauce, Meatballs, Sausage, Grilled chicken, Spinach, Steamed Vegetables, Olives, Grated Parmesan Cheese
Cold: Assorted Fresh Vegetables, Pepperoni & Ham Bites, Shredded cheese (cheddar, mozzarella), Chopped fresh tomatoes, Chopped olives, Grated Parmesan Cheese, Pesto Sauce, Italian & Ranch Dressing
- **Taco Station**-Soft and Hard Taco Shells | Taco Meat, Chicken, Shrimp or Veggie Crumbles | All the Traditional Taco Toppings
- **Veggie/Fruit Station**-Assorted Fresh Fruit and Vegetables served with Cold Spinach Dip, Hummus Ranch Dressing, Caramel Dip and Cream Cheese Fruit Dip
- **Beans/Peas Station**-Red Beans, Black Beans, Kidney Beans, Chick Peas Cold or Seasoned and Cooked to Perfection and Served with Chopped Onions, Tomatoes, and Shredded Cheeses
- **Wing Station**-Select Fried Wings with Sensational Homemade Sauces: Pebbles Bam Bam Sauce, Ohwe Garlic Sauce, Lemon Pepper Sauce, Traditional Buffalo Sauce, Honey Mustard, BBQ, Jerk and Jerk BBQ
- **Slider/Sandwich Station**-Turkey, Bacon Ranch | Buffalo Chicken & Ranch | Pimento Cheese & Bacon | Homemade Chicken Salad | Egg Salad | Jerk Chicken | Pulled Pork
- **Sweet Treats Station**-Assorted Custom Cakes, Cake Pops, Dessert Shooters, Cupcakes, Chocolate Covered Strawberries, Pretzels, Dessert Jars, Candied Apples and More...

Included Drinks: Lemonade, Sweet Tea, Fruit Punch, Island lemonade, Passionade, Pebbles Tooty Fruity, Fruit Sorrel, Pebbles Specialty Drink: (\$1.50 Additional)
Premium disposable tableware, plates, napkins, and utensils included

Bountiful Brunch

From Steak and Eggs to Banana Bread and Mimosa's, there's something for everyone on this Brunch menu to enjoy.

Shrimp & Grits

Delicious and comforting creamy grits topped with perfectly seasoned shrimp captures the essence of the Southern Cuisine

Frittata

Think omelet or a crustless quiche, this Italian dish is made with eggs, cheese and vegetables and/or meat

Steak and Eggs

A hearty and delicious breakfast of a tender and juicy, seasoned to perfection pan-seared steak served alongside fresh eggs

Seasonal Fruit Parfait

Homemade Banana Bread, Homemade Zucchini Bread, Breakfast Muffins, Bagel, Toast & Condiments

Drink Options: Coffee, Tea, Hot Chocolate, Mimosa, Sangria, Orange Juice, Cranberry Juice, Apple Juice.

Corporate Catering Menu

Impress your staff or clients with a Power Breakfast, convenient Boxed Lunches, Break Time Snacks, Mini Sliders, Indoor Picnic or even a Fiesta!

We are working on this MENU!

At this time, we would be happy to work with you to design a Menu tailored specifically for your company, number of guests, time, and desired food choices.

Holiday Menu

A Traditional Holiday Menu along with some Caribbean Favorites for the Thanksgiving and Christmas holidays so that you can cherish time with family while enjoying a great meal.

ENTREES

- Baked Turkey Including Dressing & Homemade Cranberry Relish
- Jerk Turkey
- 12 Piece Turkey Wings
- Chicken (BamBam, Curry, Jerk, Rosemary, Fried, BBQ, Baked, Marry Me & More)
- ½ Honey Glazed Ham
- Whole Honey Glazed Ham

SIDES

- Mac & Cheese
- Sweet Potato
- Homemade Dressing
- Green Beans
- Mashed Potatoes
- Vegetable Medley
- Cornbread
- Rice & Peas or Yellow Rice
- Collard Greens
- Stir Fried Cabbage
- Lima Beans
- Candied Carrots

DESSERT DELIGHTS

Taste of the Caribbean Jamaican Black Cake or Sorrel Cake

Coconut Cake, Red Velvet Cake, Lemon Cake, Chocolate Cake, Orange Cake, Peach Cobbler, Banana Pudding, Sweet Potato Pie, Coconut Sweet Potato Pie

**Assorted Cupcakes Available Upon Request*

SIGNATURE DRINKS

Island Lemonade, Berryade, Passionade, Sorrell

HAVE A SPECIAL HOLIDAY REQUEST?

We will be happy to personally design a menu just for you, for any holiday!

Valentine's Day, St. Patrick's Day, Mardi Gras, Cinco de Mayo, Mother's Day, Father's Day, Independence Day, Halloween, and Military Holidays!