

We will do
whatever
your



desires.

It's your day!

Chilli Peppers Coastal Grill was established by Jim and Lori Douglas in 1993. As the restaurant has grown, so has their family.

Today, their oldest son, Daniel, works as a lead bartender at the restaurant.

Beau, their second oldest son, helps out at the restaurant, caters and also provides DJ services for weddings, parties and special events. Quinn and Crewe, their twins are in high school and very actively involved in the soccer program.

Affordable & fun! Beau Douglas DJ Services: beadouglas411@gmail.com

When Lori Douglas isn't chauffeuring the kids to and from practice and social activities, she is photographing family portraits, weddings and publications. Her award winning photography landed her the cover of the 2016 Outer Banks Wedding Association Bride magazine. Be sure to check it out and take a look at her website @ loridouglasphotography.com



Weddings
Rehearsal Dinners
Brunch
Bridal Showers
Family Vacation Dinners
Personal Chef Service
Corporate Events

You've chosen the Outer Banks for your special day and the food should reflect our areas unique beauty as well. Having made a most unique statement of our own at Chilli Peppers for twenty three years, our catering services reflect the same...offering bold and innovative cuisine, for casual to the most elegant gathering. Our chefs' passion and creativity, our highly trained, professional staff and our outstanding quality, presentation and value makes Chilli Peppers the go to for a truly unique culinary experience!

CONTACT

SHERRY SPITZER (SHERRY@CHILLI-PEPPERS.COM)

OR

JIM DOUGLAS (JIMDOUGLAS@CHILLI-PEPPERS.COM)

3001 North Croatan Hwy • Milepost 5.5 • Kill Devil Hills, NC 27948
252-441-8081

Chilli Peppers has extensive knowledge with many types of cuisine. Serving Tapas with a different country/cuisine theme every Thursday for twenty two years, we are well versed in flavors from around the world. We offer traditional options but find our passion really stems from creating a personalized custom menu, with your culinary palate in mind. Family favorites are also welcome and encouraged. Each client, each menu and each party is distinctive with Chilli Peppers!

Jim and Chilli Peppers Crew,
First let me say, Thank you! We have always loved Chilli Peppers but knew with having a family restaurant when the time came for a wedding we would do the catering ourselves. Well the guest list grew, and grew some more until it hit 200+ people and we knew we couldn't do the catering and still be able to have fun. Instantly I knew who I wanted to cater my special day. Well Jim, you hit every expectation we had and more. From the pasta bar/mashed potato bar to the chicken and beef everything was amazing. I'm still having people tell me it was the best food they have had at a wedding. Shrimp, soft shell crabs, fruit, Caesar salad, mixed veggies, beef, chicken, WOW, what else could a bride ask for on the best day of her life. I commend you and your crew on everything, because boy can our friends and family eat. We loved everything and will continue to be Chilli Peppers regulars. Best of luck to you and your crew with catering. I hope every event turns out like ours did because you will go very far with happy customers.

*Thank you and best wishes,
Jim & Brittney Overton*

SAMPLE MENU

Cocktail Hour

Cuban Shrimp

Local shrimp marinated & pickled with herbs, red pepper onion & lemon

Tuna Tartare Tacos

Flash seared, sesame encrusted Ahi tuna mixed with pickled ginger, seaweed salad, soy mustard & wasabi aiolis in a crispy wonton shell

Bruschetta

Fresh diced tomatoes, garlic, fresh basil, olive oil & balsamic vinegar, served on house made crostinis

Chicken & Black Bean Spring Rolls

Slow cooked pulled chicken, black beans, peppers, onions & mixed cheeses. Lightly fried & served with habanero ranch

Main Course

Chimmichurri Sirloin Filet

Grilled USDA choice sirloin topped with frazzled crispy onions & topped with our award winning chimichurri sauce

Tropical Game Fish

Seasonal game fish topped with our house made tropical salsa

Fiesta Rice

Mixed with cheese, tomatoes & scallions

Rosemary Roasted Potatoes

Red bliss potatoes tossed with fresh rosemary & seasonings

Roasted Vegetable Medley

Marinated & grilled seasonal vegetables

SAMPLE TRADITIONAL MENU

Cocktail Hour

Shrimp Cocktail

Jumbo shrimp dusted with our secret seasoning, served chilled with cocktail sauce & lemon

Vegetable Crudite

Beautiful display of assorted vegetables, served with our house made ranch dressing

Hot Crab Dip

Blue crab mixed with cream cheese, mixed cheeses & spices, served with crossings

Main Course

Prime Rib

Seasoned & slow roasted USA choice prime rib, served with au jus & creamy horseradish sauce

Roasted Chicken

Dry rubbed with our secret seasoning & slow roasted

Garlic Mashed Potatoes

Red bliss potatoes mashed with garlic, cream & butter

Green Beans Almandine

Fresh green beans tossed with slivered almonds & herbs

Jim,

Thank you for making our day that much more special with such wonderful food and service. You went above and beyond and far exceeded our expectations. You and your staff were great! Our guests are still talking about how wonderful the food was. It was a pleasure working with you and getting to know you. We will make it a point to stop by the restaurant during our annual family vacation on the Outer Banks.

*Thanks Again,
Brooke & Jon Gross*

Text from a drop off/set up:

Hey Sherry!

It's Holly Payne from the October 11th wedding you guys catered into the 4wd area of Carova. Just wanted to say thank you to you and the Chilli Peppers staff. Food was exceptional and your setup was great! Everything was a hit and there was plenty left over for days! Please share this with your staff. We can't thank you enough!

Mr & Mrs Payne

Dear Jim,

This note is long overdue but it's still hard to believe the day we spent so many months anticipating has actually come and gone! Our wedding was just perfect, from beginning to end. Thank you for being such an important part of our special day. The service was excellent, and the food delicious. Our only wish is that we had eaten more of it! I guess we'll just have to wait until our next visit to the OBX. Please share our thanks with your staff.

*With Much Appreciation,
Tom and Nicole Lecher*

Now let's get the party started and our chefs working on creating YOUR unique statement!