



729 E Hector St Conshohocken PA 19428
 Ph. 610-825-2700 | Fax. 610-825-2713
events@pierirestaurants.com | www.piericatering.com

Catering Contract

This contract is to confirm the details of your Pieri Catering event, as well as payment methods:

Event Name: _____

Contact Person: _____ Event Type: _____

Phone: _____ Email: _____

Date: ____ / ____ / ____ Pick up Time: _____ Time of event: _____

Number of guests: _____

Delivery Address: _____

Final Payment | Payment is due in full prior to delivery. If a deposit was run, it will be removed from your final bill.

I would like my receipt emailed to me: Email address: _____

- All orders require 48 hours advance notice.
- Minimum order of \$150 required for delivery within a 5 mile radius. We require a 50% deposit on the order at the time the order is placed.
- To cancel an order we ask that you notify us 24 hours in advance to avoid a 20% cancellation fee.

FOR RESTAURANT USE ONLY:

Deposit:

Gratuity:

Notes:

- Disposable chafing dishes with sternos
- Drop off & set up
- Pick up

Thank you for choosing Pieri Catering for your upcoming event!

| **A la Carte** |

Half pan serves 8-12
Full pan serves 16-24

Baby Arugula Salad

Prosciutto, Calabrian chilies, red onion, Gorgonzola cheese, garlic herb vinaigrette

Half pan \$70 | Full pan \$140
Add chicken: Half \$30 | Full \$60

Tuscan Kale Caesar

Balsamic Caesar dressing, crostini

Half pan \$60 | Full pan \$120
Add chicken: Half \$30 | Full \$60

Burrata on Salt Loaf

Roasted cherry tomatoes, warm salt loaf, basil oil

Half pan \$40 | Full pan \$80

Mushroom Bruschetta

Gorgonzola-tomato cream, roasted tomatoes, pears, garlic oil

Half pan \$35 | Full pan \$70

Caprese Cocktail Skewers

Cherry tomato, fresh mozzarella, fresh basil, balsamic reduction, EVOO

Half pan \$ 40 | Full pan \$80

Charcuterie Board

Chef's selection of Italian cured meats, seasonal fruit, crostini

Half board \$75 | Full board \$150

Cheese Board

Chef's selection of imported Italian cheeses, seasonal fruit, crostini

Half pan \$75 | Full pan \$150

Meatballs

Fresh mozzarella, roasted cherry tomatoes, Parmesan shavings

Half pan \$50 | Full pan \$100

Bacon Wrapped Dates

Dates stuffed with whipped goat cheese, truffle honey

Half pan \$45 | Full pan \$90

Seasonal Arancini

Seasonal vegetable rice balls

Half pan \$50 | Full pan \$100



Sandwich Tray (Choose 3)

Assortment of our Tuscan Sandwiches

Half tray \$110 | Full tray \$220

Sopressata Sandwich - *Fontina, herb mayo*

Eggplant Sandwich- *Eggplant, burrata, arugula, and lemon aioli*

Caprese Sandwich- *Herb mayo, tomato, basil, mozzarella*

Tuscan Sandwich- *Buffalo mozzarella, Calabrian chilies, arugula, prosciutto di parma*

Chicken Cutlet Sandwich- *Breaded chicken, smoked mozzarella, lettuce, spicy mayo*

Campanelle Pasta

Wild boar ragu, grana padano

Half pan \$70 | Full pan \$140

Radiatori Pasta

Basil pesto, san marzano tomato, grana padano

Half pan \$70 | Full pan \$140

Bucatini Pasta

Bacon lardons, pecorino fresco, Calabrian chilies

Half pan \$70 | Full pan \$140

Braised Short Ribs

Served over creamy polenta with a blueberry balsamic reduction

Half pan \$90 | Full pan \$180

Grilled Vegetable Platter

Grilled seasonal veggies served over warm chickpea puree

Half pan \$65 | Full pan \$130

Wood Fired Sirloin

Served over parsnip puree

Half pan \$90 | Full pan \$180

Bronzino

Skin on Bronzino served over Mediterranean fregola

Half pan \$85 | Full pan \$170

*Salmon may be substituted for Bronzino



Brunch Selections:

Yogurt Parfaits

Mixed berries, peaches, cinnamon yogurt, granola, whipped cream, candied walnuts
Half pan \$70 | Full pan \$140

Miniature Frittata

Potatoes, bacon, parmesan, ricotta, thyme, rosemary
Half pan \$55 | Full pan \$110

Avocado Toast

Toasted homemade bread, avocado, feta, arugula, radish, EVOO, cherry tomato
Half pan \$55 | Full pan \$110

Dessert

Nutella Bar | \$8 per person

*An assortment of strawberries, blueberries, fried zeppoles,
Italian cookies, and creamy Nutella tarts*

Seasonal cake available upon request. 48 hours notice required.

Suckling Pig is available at Market Price.
We require ordering 1 week in advance

Beverages

Assorted flavored Pellegrino	\$3.00 ea
Coke, Diet coke, Sprite	\$2.00 ea
Bottled Iced Teas	\$2.50 ea
Aquapanna	\$6.00 ea

We are licensed to sell alcohol off site.
Please email Christina & Alexandra for more info about adding wine, beer, and liquor to your event.



- On site staff member: \$185 up to 4 hours | \$30 for each additional hour
(This includes set up, serving guests, breakdown, & trash removal)
- Disposable chafing dishes with sternos: \$6 per hot food station
- Drop off & set up

Service:
Subtotal:
Tax:
Total:

Deposit: _____

Please automatically add gratuity to the final bill: 15% 18% 20%

Credit Card Information:

Card Type: Visa MC Amex Discover

Cardholder Name: _____

Credit Card #: _____

Expiration Date: _____ Security Code: _____

I, _____, authorize the above credit card to be charged as a deposit for my event. I understand and agree to all the above terms, conditions and credit card authorization:

Signature: _____ Date: _____

| Terms |

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