



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 72 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!



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

| A la Carte |

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 (Station)

Half board \$75 | Full board \$150

Imported Cheese Board

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

Half pan \$75 | Full pan \$150

Imported Cheese & Charcuterie Skewers

Cocktail skewers plated over fig jam

Half pan \$60 | Full pan \$120



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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

Garlic Knot Chicken Parmesan Sliders

Garlic knots, fried chicken, asiago
chili mayo served with tomato sauce

Half pan \$70 | Full pan \$140

Shortrib Sliders

Braised shortribs, homemade slaw, lemon aioli,
served on mini brioche buns

Half pan \$85 | Full pan \$170

Individual Seasonal Soup Cup

Seasonal soup served with homemade focaccia

Half pan \$40 | Full pan \$80

Sandwich Tray

(Choose 3) Assortment of our Tuscan Sandwiches

Half tray \$110 | Full tray \$220

Sopressata Sandwich – Smoked Mozzarella, herb mayo

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

Caprese Sandwich- Herb mayo, tomato, basil, mozzarella

Prosciutto Melt – Arugula, red onion, cherry tomato, mozzarella, balsamic reduction

Smoked Chicken - Grilled chicken, smoked mozzarella, arugula, herb mayo,
cucumber



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Individual Baked Pesto Pasta Nests

Topped with garlic shrimp skewer

Half pan \$55 | Full pan \$110

Campanelle Pasta

Wild boar ragu, grana padano

Half pan \$70 | Full pan \$140

Radiator 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 Rib Entree

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 rosemary mash

Half pan \$90 | Full pan \$180

Bronzino

Skin on Bronzino served over
Mediterranean pesto fregola

Half pan \$85 | Full pan \$170

*Salmon may be substituted for Bronzino



Brunch Selections:

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

Yogurt Parfaits
Mixed berries, peaches,
cinnamon yogurt granola,
whipped cream, 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

Individual Boxed Lunch Selections (\$16 per person): Served on homemade bread, with hand cut chips and side of salad. Items are pre-packaged and ready to serve.

Smoked Chicken – Grilled chicken, smoked mozzarella, arugula, herb mayo, cucumber | Total Guests: _____

Prosciutto Melt – Arugula, red onion, cherry tomato, mozzarella, balsamic reduction | Total Guests: _____

Caprese – Tomatoes, mozzarella, basil, herb mayo | Total Guests: _____

○ **Dessert Add On \$4/per person:** 2 Nutella Stuffed Doughnuts with fresh strawberries | Total Guests: _____

○ **Miniature Charcuterie and Imported Cheese Add On \$9/per person:** Imported cheese, thinly sliced prosciutto, crostini, fresh fruit, and seasonal jam | Total Guests: _____

Individual Boxed Dinners are also available, please email Christina & Alexandra for pricing and seasonal selection options.



Dessert Selections:

- 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

Add Ons:

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

Beverages:

- Pellegrino & Aqua Panna \$6 ea
- Coke, Diet coke, Sprite \$2 ea
- Bottled Iced Teas \$2.50 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.**



Service:
 Subtotal:
 Tax:
 Total:

- \$50 deposit for usage of non-disposable stainless steel chafing dishes (includes sternos). Deposit credited once chafing dishes returned
- Disposable chafing dishes with sternos: \$6 per hot food station
- Drop off & set up

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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