



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 \$75 | Full pan \$150

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

Tuscan Kale Caesar

Balsamic Caesar dressing, crostini

Half pan \$70 | Full pan \$140

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

Burrata on Salt Loaf

Roasted cherry tomatoes

warm salt loaf, basil oil

Half pan \$55 | Full pan \$110

Mushroom Bruschetta

Gorgonzola-tomato cream, roasted tomatoes
pears, garlic oil

Half pan \$50 | Full pan \$100

Caprese Cocktail Skewers

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

Half pan \$50 | Full pan \$100

Charcuterie Board

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

Half board \$85 | Full board \$170

Imported Cheese Board

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

Half pan \$85 | Full pan \$170

Imported Cheese & Charcuterie Skewers

Cocktail skewers plated over fig jam

Half pan \$70 | Full pan \$140



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

Meatballs

Fresh mozzarella, roasted cherry tomatoes
parmesan shavings

Half pan \$60 | Full pan \$120

Bacon Wrapped Dates

Dates stuffed with whipped goat cheese
truffle honey

Half pan \$55 | Full pan \$110

Seasonal Arancini

Seasonal vegetable rice balls

Half pan \$60 | Full pan \$120

Garlic Knot Chicken Parmesan Sliders

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

Half pan \$85 | Full pan \$170

Shortrib Sliders

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

Half pan \$90 | Full pan \$180

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 \$120 | Full tray \$240

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



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

Individual Baked Pesto Pasta Nests

Topped with garlic shrimp skewer

Half pan \$80 | Full pan \$160

Campanelle Pasta

Wild boar ragu, grana padano

Half pan \$80 | Full pan \$160

Radiator Pasta

Basil pesto, san marzano tomato, grana padano

Half pan \$80 | Full pan \$160

Bucatini Pasta

Bacon lardons, pecorino fresco, Calabrian chilies

Half pan \$80 | Full pan \$160

Braised Short Rib Entree

Served over creamy polenta with
a blueberry balsamic reduction

Half pan \$120 | Full pan \$240

Grilled Vegetable Platter

Grilled seasonal veggies served over
warm chickpea puree

Half pan \$75 | Full pan \$150

Wood Fired Sirloin

Served over rosemary mash

Half pan \$130 | Full pan \$260

Bronzino

Skin on Bronzino served over
Mediterranean pesto fregola

Half pan \$110 | Full pan \$220

*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 \$65 | Full pan \$130

Avocado Toast
Toasted homemade bread
avocado, feta, arugula,
radish EVOO, cherry tomato
Half pan \$65 | Full pan \$130

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 |

*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. Payment is due in full prior to delivery.
 To cancel an order we ask that you notify us 24 hours in advance to avoid a 20% cancellation fee.*