



729 E Hector St Conshohocken PA 19428
 | Ph. 610-825-2700 | Fax. 610-825-2713 | events@pierihospitality.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 (or) Delivery 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

Include disposable utensils, plates, & napkins for ____ guests

Thank you for choosing Pieri Catering for your upcoming event!



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

| A la Carte |

Farmhouse Salad

arugula, cucumber, prosciutto, radishes,
gorgonzola, tomato, peppers, salt loaf crouton,
scallion 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 \$60 | Full pan \$120

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 \$60 | Full pan \$120

Charcuterie Board

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

Half board \$90 | Full board \$180

Imported Cheese Board

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

Half pan \$90 | Full pan \$180



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Melon & Prosciutto Skewers

Balled melon & thinly sliced prosciutto served
over a balsamic glaze

Half pan \$60 | Full pan \$120

Meatballs

Fresh mozzarella, roasted cherry tomatoes
parmesan shavings

Half pan \$70 | Full pan \$140

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 \$90 | Full pan \$180

Shortrib Sliders

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

Half pan \$90 | Full pan \$180

Sandwich Tray

(Choose 3) Assortment of our Tuscan Sandwiches

Half tray \$125 | Full tray \$250

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 \$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 Entrée

Served over creamy polenta with
a blueberry balsamic reduction

Half pan \$130 | Full pan \$260

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 \$140 | Full pan \$280

Bronzino

Skin on Bronzino served over
Mediterranean pesto fregola

Half pan \$120 | Full pan \$240

*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

Catering Add Ons:

- Nutella Bar | \$8 per person**
An assortment of strawberries, blueberries,
fried zeppoles, italian cookies, and creamy nutella tarts
- Seasonal cake available upon request.**
72 hours' notice required

Beverages:

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

Staffing:

Service Up to 4 hours | \$30 for each additional hour
(This includes set up, serving guests, breakdown, & trash removal)

- Bartender \$185
 Server \$185
 Event Kitchen Staff \$125
 Event Manager \$300 (if available)
 Executive Chef \$300 (if available)

- Individual Boxed Lunch & Dinners are also available
 - We are also licensed to sell alcohol off site.

Please email Christina & Alexandra for more info about adding off-site alcohol & for information on individual packaged meals



Service & Staff:

Subtotal:

Tax (6%):

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
- Include disposable utensils, plates, & napkins for _____ guests

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.

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