



premium package

COCKTAIL PACKAGES | 1 HOUR

*price can be adjusted if additional time is needed.

STANDARD CHEESE & CHARCUTERIE STATION \$10 PER PERSON

assortment of Italian cheeses, Italian meats,
crudités, & accompaniments

PREMIUM CHEESE & CHARCUTERIE STATION \$14 PER PERSON

assortment of imported, aged cheeses,
charcuterie, fruit, jams, crudités,
& accompaniments

STANDARD PACKAGE \$15 PER PERSON | CHOOSE ANY FIVE ITEMS

mushroom bruschetta station

heirloom tomato bruschetta

caprese skewers

artichoke & olive skewers

seasonal risotto arancini

bacon & goat cheese stuffed dates

herb whipped ricotta & honey toast points

herbed goat cheese crostini topped with arugula & balsamic reduction



PREMIUM PACKAGE

\$18 PER PERSON

CHOOSE THREE STANDARD & THREE PREMIUM ITEMS

burrata with bacon lardon & caramelized shallot crostini
grilled steak with garlic crust, extra virgin olive oil, arugula & parmesan
mozzarella bruschetta with sea salt & rosemary extra virgin olive oil
prosciutto wrapped melon skewers
pesto shrimp skewers
bacon wrapped scallop
meatballs with fresh mozzarella & basil oil
seafood tartar crostini

MAIN COURSE

\$42 per person | this will include a first course of salad, and a second course of one of the following options:

pan seared scallops
strip steak
salmon
braised short rib
vegetarian option

PASTA COURSE

\$8 per person | homemade pasta, served with a choice of the following options:

- 1.wild boar ragu & grana padano
- 2.creamy basil pesto, san marzano tomato, & grana padano
- 3.bucatini with calabrian chilis, bacon, & grana padano

NUTELLA BAR

\$8 per person | prices include coffee & tea service after dinner

an assortment of strawberries, blueberries, pizzelles, cannoli dip, italian cookies, and creamy nutella tarts



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STAFFING

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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 \$150

Event Manager \$300 (if available)

Executive Chef \$300 (if available)

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MISCELLANEOUS SERVICES

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TASTING FEE | \$150

PLANNING & COORDINATION OF RENTALS | ADDITIONAL 15%
OF RENTAL COMPANY'S TOTAL COST, INCLUDING BUT NOT
LIMITED TO TABLES, CHAIRS, & PLACE SETTINGS.

ADDITIONAL FEES MAY VARY, INCLUDING, BUT NOT LIMITED
TO INSURANCE, ICE, & HIGH END DISPOSABLE CUTLERY.

|| PAYMENT SCHEDULE ||

- \$500 non-refundable deposit due at time of booking to reserve Pieri Catering for selected date.
- 50% deposit due upon signing Pieri Catering Contract.
 - Final payment due two weeks prior to the event.

|| CANCELLATION POLICY ||

Pieri Catering will refund all payments if events are cancelled more than 6 months prior to the event date, with the exception of the initial \$500 deposit. All deposits are non-refundable for cancellations with less than three months notice. Any event cancelled within one month of the scheduled event date will be responsible for all costs at the current guaranteed guest count. Pieri Catering is not responsible for any cancellation fees associated with the rental companies.

|| GUEST COUNTS ||

Final guest counts are due two weeks prior to the event.

|| PLEASE NOTE ||

Prices do not include 6% PA sales tax or 20% gratuity.



PIERI CATERING & EVENTS IS A BRANCH OF PIERI HOSPITALITY GROUP OF CONSHOHOCKEN & COOPERSBURG, PENNSYLVANIA.

WWW.PIERICATERING.COM | WWW.PIERIHOSPITALITY.COM