

# *pieri*

catering & events

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## A L A C A R T E

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Half Pan Serves 8-12 | Full Pan Serves 16-24

### TUSCAN SALAD

spring mix, crispy chickpeas, pepperoncinis, soppressata,  
shaved grana padano, creamy gorgonzola dressing

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 focaccia, basil oil

Half pan \$60 | Full pan \$120

### FRIED POLENTA

shishito peppers, caramelized onions,

pecorino romano, salsa verde

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

## MELON & PROSCIUTTO SKEWERS

balled melon & thinly sliced prosciutto served  
over a balsamic glaze  
Half pan \$60 | Full pan \$120

## MEATBALLS

nduja tomato sauce, pesto,  
Shaved parmesan  
Half pan \$70 | Full pan \$140

## SEASONAL ARANCINI

seasonal fried 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

SMOKED CHICKEN -grilled chicken, smoked mozzarella, arugula,  
herb mayo, cucumber

PROSCIUTTO MELT -arugula, red onion, cherry tomato, mozzarella,  
balsamic reduction

## WILD BOAR RAGU

homemade pasta, grana padano

Half pan \$80 | Full pan \$160

## PASTA PESTO

basil pesto, san marzano tomato, grana padano

Half pan \$80 | Full pan \$160

## BUCATINI PASTA

pancetta, 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 \$130 | Full pan \$260

## GRILLED VEGETABLE PLATTER

grilled seasonal vegetables, chimichurri,  
served over seasonal hummus

Half pan \$75 | Full pan \$150

## WOOD FIRED STRIP STEAK

served over sweet potato mash, basil gremolata,  
roasted garlic steak sauce

Half pan \$140 | Full pan \$280

## SALMON

skin-on pan seared salmon served over  
pesto fregola, cherry tomato, goat cheese

Half pan \$120 | Full pan \$240

## || BUSINESS LUNCH OPTIONS ||

### INCLUDES:

imported cheese board | chef's selection of imported italian  
cheeses, seasonal fruit, crostini

sandwiches | caprese, prosciutto, & smoked chicken  
tuscan kale caesar | balsamic caesar dressing, crostini  
nutella doughnuts | sugar coated, strawberries

per person \$25 | MIN 10 PEOPLE MAX 24 PEOPLE

## || BRUNCH SELECTIONS ||

### YOGURT PARFAITS

mixed berries, peaches, cinnamon, yogurt, granola,  
whipped cream, walnuts

Half pan \$70 | Full pan \$140

### MINIATURE FRITATTA

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

an assortment of cannoli tarts, italian cookies,  
nutella doughnuts, fresh fruit  
\$8 per person

|| BEVERAGES ||

PELLEGRINO & AQUA PANNA | \$6 EACH

COKE, DIET COKE, SPRITE | \$2 EACH

BOTTLED ICED TEA | \$2.50 EACH

We are also licensed to sell alcohol off-site.  
Please let us know if you'd like more information about adding off-site  
alcohol services.

|| 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 \$150

Event Manager \$300 (if available)

Executive Chef \$300 (if available)

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## P L E A S E   N O T E

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Non-disposable stainless steel chafing dishes (includes sternos) are available. If damaged or not returned within 72 hours, there will be a \$75 charge per station. Disposable chafing dishes with sternos will be \$12 per hot food station. Disposable utensils, plates, & napkins can be provided at no additional charge.

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## T E R M S

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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. Payment is due in full prior to delivery via Tripleseat.

To cancel an order we ask that you notify us 48 hours in advance to avoid a 50% cancellation fee.



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

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