

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

VINEYARD SALAD

arugula, dried figs, goat cheese, farro,
roasted grape vinaigrette, toasted almonds

Half pan \$75 | Full pan \$150

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

PARMESAN CHOPPED SALAD

radish, cucumber, raddichio, frisée,
parmesan dressing

Half pan \$75 | Full pan \$150

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

BURRATA ON SALT LOAF

roasted cherry tomatoes
warm focaccia, basil oil

Half pan \$60 | Full pan \$120

BACON WRAPPED FILET SKEWERS

beef tenderloin, pearl onions, scallions
horseradish aioli

Half pan \$100 | Full pan \$200



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

melon & thinly sliced prosciutto served
over a balsamic glaze & arugula
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, espresso BBQ sauce,
homemade slaw, lemon chive 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 -fried 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 rigatoni pasta, grana padano

Half pan \$80 | Full pan \$160

PASTA PESTO

homemade rigatoni pasta,
basil pesto, san marzano tomato, grana padano

Half pan \$80 | Full pan \$160

TRUFFLE MAFALDINE

homemade mafaldine pasta, wild mushrooms, pancetta,
fresh herbs, pecorino romano, truffle cream sauce

Half pan \$90 | Full pan \$180

SHORTRIB RIGATONI

homemade rigatoni pasta,
homemade pasta, braised short rib, cherry tomato, scallion,
tomato blush sauce, pecorino romano

Half pan \$100 | Full pan \$200

BUCATINI PASTA

pancetta, pecorino fresco, calabrian chilies

Half pan \$80 | Full pan \$160

BRAISED SHORT RIB ENTREE

served over creamy polenta with
seasonal vegetable & peppercorn au jus

Half pan \$130 | Full pan \$260

GRILLED VEGETABLE PLATTER

grilled seasonal vegetables, salsa verde,
served over seasonal hummus
Half pan \$75 | Full pan \$150

CRUDITE BOARD

cucumber, broccolini, heirloom baby carrot, cauliflower,
radish, seasonal greens, hummus
Half pan \$75 | Full pan \$150

WOOD FIRED STRIP STEAK

served over sweet potato mash, basil gremolata,
smokey peppercorn 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

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BRUNCH SELECTIONS

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MINI FRENCH TOAST

fresh berries, maple syrup
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

|| 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

|| CATERING ADD-ONS ||

NUTELLA BAR

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

|| BEVERAGES ||

PELLEGRINO & AQUA PANNA | \$7 EACH

COKE, DIET COKE, SPRITE | \$2 EACH

BOTTLED ICED TEA | \$2.50 EACH

Pieri Catering is licensed to sell alcohol off-site. All events with alcohol
must be confirmed within 14 days of event as they require an off-site
permit.

PLEASE LET US KNOW IF YOU'D LIKE MORE INFORMATION ABOUT ADDING OFF-SITE
ALCOHOL SERVICES.

|| STAFFING ||

SERVICE UP TO 5 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 or pick up.

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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