

# *pieri*

catering & events

## *premium package*

### COCKTAIL PACKAGES | 1 HOUR

\*price can be adjusted if additional time is needed.

#### CLASSIC CHEESE & CHARCUTERIE STATION \$10 PER PERSON

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

#### GRAZING BOARD \$14 PER PERSON

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

#### COCKTAIL PACKAGE \$32 PER PERSON | CHOOSE 6 ITEMS

vegetable crudite station  
caprese skewers  
seasonal risotto arancini  
bacon & goat cheese stuffed dates  
prosciutto wrapped melon skewers  
tuna tartare sesame cones  
mini meatballs  
wild rosemary potato croquettes  
burrata toast with prosciutto, pesto  
bacon wrapped scallop  
grilled pita, hummus, grilled zucchini  
crab & avocado cucumber cups  
short rib asiago fried wonton  
hot honey glazed pork belly, yuzu aioli  
shrimp, avocado crema black sesame basket



## MAIN COURSE

**\$55 per person | this will include a first course of salad, and a second course of one of the following options:**

### pan seared scallops

sweet potato puree, grilled asparagus, tarragon cream, herb oil, nduja breadcrumbs

### strip steak

grilled asparagus, peppercorn steak sauce, caramelized onion & fennel butter

### salmon

sweet potato puree, citrus salad, radish, salsa verde, spicy honey

### braised short rib

polenta, smokey steak sauce, grilled asparagus, fried carrots

### vegetarian option

seasonal risotto

## 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

## DESSERT BAR

\$15 per person | prices include coffee & tea service after dinner

an assortment chocolate mousse, tiramisu cups, nutella tarts, seasonal cheesecake, olive oil cake, italian cookies, fresh fruit



## || 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)

## || MISCELLANEOUS SERVICES ||

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 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.



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

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