



## || TWO COURSE DINNER PACKAGE ||

### \$38 PER PERSON

Your guests will choose 1 starter and 1 entrée the night of your event.  
All pricing is per person and does not include tax or gratuity.  
This package is available for 24 guests or less

#### 1ST COURSE (CHOOSE 2)

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

KALE SALAD: kale, balsamic caesar dressing, house made croutons, parmesan.

STRAWBERRY & PROSCIUTTO SALAD: prosciutto di parma, fresh strawberries, aged balsamic reduction, arugula

VINEYARD SALAD: arugula, fried figs, goat cheese, farro, roasted grape vinaigrette, toasted almonds

#### 2ND COURSE (CHOOSE 3)

DIVER SCALLOPS: sweet potato puree, seasonal vegetable, 'nduja breadcrumb, tarragon cream sauce, herb oil

BUCATINI: 'nduja vodka sauce, lemon zest, pecorino romano, roasted cherry tomato

PASTA PESTO: homemade pasta, creamy pine nut pesto, roasted cherry tomatoes, grana padano

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

WILD BOAR RAGU: homemade rigatoni pasta, grana padano

WOOD FIRED STRIP STEAK: seasonal vegetable, peppercorn steak sauce, caramelized onion & fennel butter

|| FAMILY STYLE A ||  
\$37 PER PERSON

This package is designed for groups of any size.  
Prices include all soft drinks, coffee, and tea, but do not include tax and gratuity.

BOARDS, SMALL PLATES, & SALADS (CHOOSE 3)

MEATS: cured imported Italian meats, seasonal fruit, crostini

CHEESE: chef's selection of Italian cheeses, seasonal fruit, crostini

VEGETABLE BOARD: grilled eggplant, zucchini, seasonal vegetables, brussels sprouts, pine nut pesto

FRIED EGGPLANT BRUSCHETTA: shaved brussels, bell peppers, caramelized onion, lemon chive aioli

MEATBALLS: 'nduja tomato sauce, herb pesto, shaved parmesan, fried basil

KALE SALAD: kale, balsamic caesar dressing, house made croutons, parmesan shavings

VINEYARD SALAD: arugula, fried figs, goat cheese, farro, roasted grape vinaigrette, toasted almond

STRAWBERRY & PROSCIUTTO SALAD: prosciutto di parma, fresh strawberries, aged balsamic reduction, arugula

PASTA & PIZZA (CHOOSE 2)

MARGHERITA PIZZA: san marzano tomatoes, fresh mozzarella, fresh basil

TARTUFO PIZZA: asiago, ricotta, goat cheese, mushrooms, caramelized onion, truffle oil, fresh thyme

RUCOLA PIZZA: garlic oil, asiago, fresh mozzarella topped with prosciutto, arugula, EVOO

SAUSAGE PIZZA: ricotta, smoked mozzarella, scallions, zucchini, sausage, caramelized onions

SOPPRESSATA PIZZA: asiago, san marzano tomato, shishito peppers, soppressata, chili flakes, oregano

BUCATINI PASTA: 'nduja vodka sauce, lemon zest, pecorino romano, roasted cherry tomato

PASTA PESTO: homemade pasta, creamy pine nut pesto, roasted cherry tomatoes, grana padano

WILD BOAR RAGU: homemade rigatoni pasta, grana padano

|| FAMILY STYLE B ||  
\$50 PER PERSON

This package is designed for groups of any size.  
Prices include all soft drinks, coffee, and tea, but do not include tax and gratuity.

BOARDS, SMALL PLATES, & SALADS (CHOOSE 3)

MEATS: cured imported Italian meats, seasonal fruit, crostini

CHEESE: chef's selection of Italian cheeses, seasonal fruit, crostini

VEGETABLE BOARD: grilled eggplant, zucchini, seasonal vegetables, brussels sprouts, pine nut pesto

FRIED EGGPLANT BRUSCHETTA: shaved brussels, bell peppers, caramelized onion, lemon chive aioli

MEATBALLS: 'nduja tomato sauce, herb pesto, shaved parmesan, fried basil

KALE SALAD: kale, balsamic caesar dressing, house made croutons, parmesan shavings

VINEYARD SALAD: arugula, fried figs, goat cheese, farro, roasted grape vinaigrette, toasted almond

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

STRAWBERRY & PROSCIUTTO SALAD: prosciutto di parma, fresh strawberries, aged balsamic reduction, arugula

PASTA & PIZZA (CHOOSE 2)

MARGHERITA PIZZA: san marzano tomatoes, fresh mozzarella, fresh basil

TARTUFO PIZZA: asiago, ricotta, goat cheese, mushrooms, caramelized onion, truffle oil, fresh thyme

RUCOLA PIZZA: garlic oil, asiago, fresh mozzarella topped with prosciutto, arugula, EVOO

SAUSAGE PIZZA: ricotta, smoked mozzarella, scallions, zucchini, sausage, caramelized onions

SOPPRESSATA PIZZA: asiago, san marzano tomato, shishito peppers, soppressata, chili flakes, oregano

BUCATINI PASTA: 'nduja vodka sauce, lemon zest, pecorino romano, roasted cherry tomato

PASTA PESTO: homemade pasta, creamy pine nut pesto, roasted cherry tomatoes, grana padano

WILD BOAR RAGU: homemade rigatoni pasta, grana padano

|| FAMILY STYLE B ||  
CONTINUED...

MEAT & FISH (CHOOSE 2)

DIVER SCALLOPS: sweet potato puree, seasonal vegetable, 'nduja breadcrumb, tarragon cream sauce, herb oil

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

WOOD FIRED STRIP STEAK: seasonal vegetable, peppercorn steak sauce, caramelized onion & fennel butter

SEASONAL RISOTTO: chef's selection of seasonal ingredients

CONTORNI (CHOOSE 2)

*sides*

\$6 PER PERSON

GRILLED ASPARAGUS: toasted almond, fresh lemon zest

CRISPY BRUSSELS SPROUTS: parmesan, calabrian chili aioli

SWEET POTATO PUREE

ROSEMARY MASHED POTATOES

|| COCKTAIL RECEPTION PACKAGE ||  
\$30 PER PERSON

This package is designed for groups of any size.  
Prices include all soft drinks, coffee, and tea, but do not include tax and gratuity.  
(3 hours; each additional hour \$10 per person)

CHOOSE 5 ITEMS  
ADDITIONAL ITEMS CAN BE ADDED FOR \$4 PER PERSON

HOUSE MADE HEARTH BAKED BREAD WITH WHIPPED RICOTTA & ROSEMARY OLIVE OIL

KALE SALAD: kale, balsamic Caesar dressing, house made croutons, parmesan shavings

BURRATA: roasted cherry tomatoes, warm focaccia, basil oil, balsamic reduction

## || COCKTAIL RECEPTION PACKAGE ||

CONTINUED...

VINEYARD SALAD: arugula, fried figs, goat cheese, farro, roasted grape vinaigrette, toasted almonds

PROSCIUTTO WRAPPED SEASONAL FRUIT: with arugula & balsamic reduction

CRISPY BRUSSELS SPROUTS: sweet chili & honey glaze, golden raisins, toasted almonds

A SELECTION OF WOOD FIRED PIZZAS: choice of 2 of our 5 varieties

MEATBALLS: n'duja tomato sauce, herb pesto, shaved parmesan, fried basil

CACIO E PEPE ARANCINI: pecorino romano, black pepper, asiago, brown butter sage aioli

HEIRLOOM TOMATO BRUSCHETTA

FRIED EGGPLANT BRUSCHETTA: shaved brussels, bell peppers, caramelized onion, lemon chive aioli

GRILLED STEAK: garlic crust, extra virgin olive oil, arugula, and parmesan (additional \$4 per person)

## || DESSERT ||

\$6 PER PERSON

Prices do not include tax and gratuity.  
(There is a \$3 per person dessert fee for all outside dessert)

NUTELLA DOUGHNUTS

NUTELLA & BERRIES TARTS

SEASONAL GELATO

All Pieri Hospitality Group event menus are subject to change seasonally.  
Menu items are based on the availability of fresh, seasonal ingredients sourced from our very own Farm in Coopersburg, PA.



## || DRINK PACKAGES ||

All beverage pricing is per person and does not include gratuity.  
\*Soda, Iced Tea, Coffee, Hot Tea is included with each food package.

### 3 HOUR BEER & WINE | \$35

Prosecco, Lucca Spritz, select red & white wine,  
select draft & bottled beer  
and handcrafted non-alcoholic cocktails

### 3 HOUR PREMIUM OPEN BAR | \$50

All wines by the glass, draft beers,  
select bottle beers, premium spirits and handcrafted  
non-alcoholic cocktails

### 3 HOUR TOP SHELF OPEN BAR | \$60

All wines by the glass, draft and 12oz bottle beers, premium spirits  
and handcrafted non-alcoholic cocktails  
Includes: Macallan 12, Grey Goose, Kettle One, Hendrick's,  
Bombay Sapphire, Patron Silver

### 3 HOUR UNLIMITED MIMOSAS & BLOODY MARY'S | \$30

Includes mimosa display with fresh juices and fruit purees  
and handcrafted non-alcoholic cocktails

### 3 HOUR UNLIMITED PROSECCO BAR | \$30

Build your own prosecco cocktails with Pellegrino.  
Fresh Juices, fruit purees, and fresh fruit and berries.  
Includes handcrafted non-alcoholic cocktails.

### PER CONSUMPTION BAR

You will be charged for any alcoholic drinks that your guests order.

### CASH BAR

Each guest will be responsible to pay for their own drinks.



*We are committed to bringing your vision to life!*

Please inquire for custom bar packages  
and wine tastings with our certified sommelier.