



|| TWO COURSE LUNCH PACKAGE ||

\$24 PER PERSON

Your guests will choose 1 first course and 1 second course the day 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

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

SEASONAL SOUP: see event coordinator for seasonal selection

2ND COURSE

BUCATINI: '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

PROSCIUTTO MELT: fresh mozzarella, prosciutto, red onion, tomato, chili oil, arugula

HEIRLOOM TOMATO CAPRESE SANDWICH: heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction

|| FAMILY STYLE A ||

\$27 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

BRUNCH OPTION | ANY OF OUR LUNCH ENTREES CAN BE SUBSTITUTED FOR
SEASONAL FRITTATA AND FRENCH TOAST .

STARTERS (CHOOSE 2)

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

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

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

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

PIZZA (CHOOSE 1)

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

ENTREES (CHOOSE 1)

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

SMOKED CHICKEN SANDWICH: smoked mozzarella, herb mayo, cucumber, arugula, served with rosemary fries

PROSCIUTTO MELT: fresh mozzarella, prosciutto, red onion, tomato, chili oil, arugula served with rosemary fries

HEIRLOOM TOMATO CAPRESE SANDWICH: heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction served with rosemary fries

|| FAMILY STYLE B ||

\$32 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

BRUNCH OPTION | ANY OF OUR LUNCH ENTREES CAN BE SUBSTITUTED FOR
SEASONAL FRITTATA AND FRENCH TOAST .

STARTERS (CHOOSE 3)

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

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

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

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

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

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

ENTREES (CHOOSE 2)

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

SMOKED CHICKEN SANDWICH: smoked mozzarella, herb mayo, cucumber, arugula, served with rosemary fries

PROSCIUTTO MELT: fresh mozzarella, prosciutto, red onion, tomato, chili oil, arugula served with rosemary fries

HEIRLOOM TOMATO CAPRESE SANDWICH: heirloom tomato, fresh mozzarella, fresh basil, balsamic reduction served with rosemary fries

|| FAMILY STYLE DESSERT ||
\$6 PER PERSON
(CHOOSE 2)

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.