

# PEPPERONI *Grill*

E V E N T S   &   C A T E R I N G

Information

# The Details

## **BOOKING**

To reserve your event date on our calendar for full service catering, a \$300 deposit is required. To ensure a successful event, we request that your menu selection & all details, with the exception of the final guest count, be finalized approximately 10 business days prior to the date of your event. Confirmation & final guest count is due 5 business days prior to the event. Because we know that unexpected events may occur, we do allow cancellation prior to confirmation. Upon confirmation, payment arrangements will be made.

## **SERVICE CHARGE**

Our team of professionals spend a great deal of behind-the-scenes time working towards the success of your event. This includes menu creation, walkthroughs, purchasing products, fresh ingredients & kitchen prep. The service charge includes our food handling permits, liquor & food liability insurance, as well as funding the always increasing expense of transportation. It is dependent on many factors such as guest count, menu, service & equipment needs, duration & type of event.

## **EVENT STAFF**

Dressed in black professional attire, our well trained, polite & professional service staff will take care of the set-up, maintenance & break down, following the requirements of your venue. We know their performance is vital to the success of your event, so we hold our staff to a standard of excellence that ensures each & every client experiences the highest level of service. A minimum gratuity of 10% of food & beverage sales is applied. If a different amount is preferred, it is at the discretion of the client.

## **HIGH QUALITY DISPOSABLES**

We stock clear 6 inch appetizer & dessert plates & 9 inch dinner plates. We provide white paper napkins & faux silver forks, knives & spoons. Black or white linen napkins can be provided for an additional \$0.75 per person. Custom colored plates, napkins & plasticware are available upon request & charged at market price. Cake cutting available upon request, for an additional fee, which includes plates, forks, napkins and cutting the cake.

## **CHINA & FLATWARE**

We offer bright white, 12 inch round, entrée plates. Your choice of black or white linen napkins are provided with our sterling silver forks, knives & spoons. Price per person is approximately \$7.50. Custom colored linen napkins are available upon request & charged at market price.

## **BAR SERVICE**

Our special catering license includes the catering of alcohol. We can provide the alcohol & the bartender or if you would like to supply your own alcohol, we can provide the bartender. We require 1 bartender per 100 guests. The bartender fee is \$40 per hour with a \$160 minimum, which is billed to the host. This includes 3 hours of service & 1 hour of setup & breakdown. By law, all alcoholic sales will be taxed 13.5% plus local city sales tax. Please see the Bar Pricing & Bar Details pages for more information.

# Beverage Stations

*PRICED PER PERSON*

TEA, WATER & LEMONADE \$2.5  
INCLUDES ICE, CUPS & PACKAGED SWEETENER

ASSORTED CANNED SODAS & BOTTLED WATER \$3.5

# Hors D' Oeuvres

*PRICED PER DOZEN | 4 DOZEN MINIMUM PER ITEM*

BEEF TENDERLOIN CROSTINI \$48

SPINACH & ARTICHOKE CROSTINI \$24

BRUSCHETTA CROSTINI \$24

BACON WRAPPED DATES \$36

BACON WRAPPED JALAPEÑOS \$36

SAUSAGE STUFFED MUSHROOMS \$36

SPINACH & ARTICHOKE STUFFED SWEET PEPPERS \$30

HUMMUS & CRUDITÉ IN CUPS \$30

MOZZARELLA CAPRESE SKEWERS \$24

ITALIAN MEATBALLS \$36

WAGYU SLIDERS \$72

SHRIMP COCKTAIL \$36

PORK POT STICKERS \$36

# Sides

*PRICED PER PERSON*

SEASONAL VEGETABLES \$3.5  
BROCCOLI, ZUCCHINI, SQUASH & CARROTS.

MASHED POTATOES \$3.5  
RED SKIN GARLIC MASHED POTATOES.

VEGETABLE RISOTTO \$6.5  
WITH SPINACH, MUSHROOM & SUN-DRIED TOMATOES.

# The Classic

*BUFFET INCLUDES HIGH QUALITY DISPOSABLE PLATES, NAPKINS  
& SILVERWARE, HOUSE-MADE BREAD & WHIPPED BUTTER*

**\$12 PER PERSON**

## Salad *CHOICE OF ONE*

### HOUSE SALAD

MIXED GREENS, SHREDDED CARROTS, CHERRY TOMATOES, CROUTONS & CHOICE OF TWO DRESSINGS. *GLUTEN FREE BY REQUEST.*

### CLASSIC CAESAR

ROMAINE LETTUCE, CROUTONS, PARMESAN & CAESAR DRESSING. *GLUTEN FREE BY REQUEST.*

## Entrées *CHOICE OF TWO*

### SPAGHETTINI

CHOICE OF POMODORO OR MEAT SAUCE.

### *HOUSE SPECIALTY LASAGNA*

LAYERS OF PASTA, AKAUSHI WAGYU BEEF, RICOTTA, MELTED MOZZARELLA, POMODORO & PARMESAN.

### SPICY SAUSAGE RIGATONI

TOSSED IN SPICY VODKA SAUCE. FINISHED WITH PARMESAN & FRESH PARSLEY.

### FETTUCCHINE ALFREDO

TOSSED WITH HOUSE-MADE CREAMY ALFREDO.  
ADD CHICKEN OPTIONAL.

### CHICKEN RISOTTO

ITALIAN-STYLE SAFFRON RICE, GRILLED CHICKEN, ASPARAGUS & FRIED ARTICHOKE HEARTS. *GLUTEN FREE BY REQUEST.*

### GOURMET MAC & CHEESE

RIGATONI, CRISP BACON & ROMA TOMATOES IN RICH CHEDDAR ALFREDO, TOPPED WITH OUR BREAD CRUMBS & BAKED UNTIL GOLDEN BROWN.

### CHEESE TORTELLINI

TOSSED IN PESTO-CREAM SAUCE. FRESH TOMATO-BASIL GARNISH.

# The Premium

*BUFFET INCLUDES HIGH QUALITY DISPOSABLE PLATES, NAPKINS  
& SILVERWARE, HOUSE-MADE BREAD & WHIPPED BUTTER*

**\$17 PER PERSON**

## Salad *CHOICE OF ONE*

### HOUSE SALAD

MIXED GREENS, SHREDDED CARROTS, CHERRY TOMATOES, CROUTONS  
& CHOICE OF TWO DRESSINGS. *GLUTEN FREE BY REQUEST.*

### CLASSIC CAESAR

ROMAINE LETTUCE, CROUTONS, PARMESAN & CAESAR DRESSING.  
*GLUTEN FREE BY REQUEST.*

## Entrées *CHOICE OF TWO*

### CHICKEN PICCATA

BUTTERFLIED BREAST OF CHICKEN LIGHTLY DUSTED, PAN-SEARED, ATOP  
SPAGHETTINI IN A LIGHT LEMON CAPER BUTTER.

### SPICY VODKA CHICKEN

GRILLED CHICKEN, RIGATONI, SUN-DRIED TOMATO, PURPLE ONIONS,  
MUSHROOMS & CRUSHED RED PEPPER TOSSED IN SPICY VODKA SAUCE.

### CHICKEN PARMESAN

LIGHTLY BREADED, OVEN BAKED BREAST OF CHICKEN WITH  
SPAGHETTINI.

### CHICKEN TORTELLINI FLORENTINE

TRI-COLORED CHEESE TORTELLINI, SAUTÉED CHICKEN, CRISP BACON,  
IN ARTICHOKE SPINACH CREAM SAUCE. FRESH TOMATO-BASIL GARNISH.

### SHRIMP ALFREDO

FETTUCCHINE & SAUTÉED SHRIMP TOSSED WITH HOUSE-MADE  
CREAMY ALFREDO.

### RIGATONI BOLOGNESE

ITALIAN SAUSAGE & BEEF RAGU BAKED WITH GARLIC & HERB RICOTTA  
& CHEVRE.

### SHRIMP SCAMPI +\$1

SPAGHETTINI PASTA TOSSED WITH SAUTÉED SHRIMP IN A LIGHT HERBAL  
GARLIC BUTTER VIN-BLANC. FINISHED WITH FRESH PARSLEY & SHAVED  
PARMESAN.

# Bar Pricing

CHOOSE ONE OF THE THREE BAR TYPES BELOW, THEN SELECT A PACKAGE.  
PACKAGE DETAILS ON THE FOLLOWING PAGE.

## HOSTED BAR

Charges are based on a per drink basis reflecting the actual number of drinks poured during the event. The bar tab will be settled after last call. You may place a maximum on your hosted total to ensure there are no surprises.

Together, we'll curate a selection that fits your taste & budget.

HOUSE WINE.....	\$6 EACH
DOMESTIC BEER.....	\$5 EACH
IMPORT BEER.....	\$6 EACH
GOLD COCKTAILS.....	\$6 EACH
DIAMOND COCKTAILS.....	\$7 EACH

## OPEN BAR

Pricing is per person, based on the total headcount, for 3 hours of service.  
Additional hours & bartenders can be arranged for an additional fee.

SILVER PACKAGE.....	\$19.5 PER PERSON
GOLD PACKAGE.....	\$21.5 PER PERSON
DIAMOND PACKAGE.....	\$23.5 PER PERSON

## CASH BAR

Guests will purchase their own drinks. We'll curate a selection of our most popular items to purchase with cash. The host is responsible for the bartender fee & \$100 bar setup fee that includes our liquor liability insurance & licensing.  
\$400 minimum spend, if not met, host is responsible for the difference.

HOUSE WINE.....	\$8 EACH
DOMESTIC BEER.....	\$6 EACH
IMPORT BEER.....	\$8 EACH
GOLD COCKTAILS.....	\$9 EACH
DIAMOND COCKTAILS.....	\$10 EACH

# Bar Details

## BAR PACKAGES

SEE THE PREVIOUS PAGE FOR PRICING.

### SILVER

**WINE:** HOUSE RED & WHITE WINE

**CHOOSE UP TO 3 BEERS:** MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON OR MODELO ESPECIAL

### GOLD

**WINE:** HOUSE RED & WHITE WINE

**CHOOSE UP TO 3 BEERS:** MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON OR MODELO ESPECIAL

**CHOOSE UP TO 3 LIQUORS:** TITOS VODKA, CAZADORES BLANCO TEQUILA, BOMBAY SAPPHIRE GIN, BACARDI SILVER RUM OR JACK DANIELS WHISKEY

**BASIC MIXER PACKAGE:** COKE, DIET COKE, SPRITE, CLUB SODA & 1 JUICE OF CHOICE.

*INCLUDES BEVERAGE NAPKINS, 9 OZ DISPOSABLE TUMBLER CUPS & STIR STRAWS*

### DIAMOND

**WINE:** HOUSE RED, WHITE & BLUSH WINE

**CHOOSE UP TO 4 BEERS:** MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON OR MODELO ESPECIAL

**CHOOSE UP TO 4 LIQUORS:** BELVEDERE VODKA, PATRON SILVER TEQUILA, TANQUERAY GIN, CAPTAIN MORGAN RUM, DEWARS SCOTCH OR MAKERS MARK BOURBON

**BEST MIXER PACKAGE:** COKE, DIET COKE, SPRITE, CLUB SODA, MARGARITA MIX, SALT, LEMONS, LIMES, CHERRIES & 2 JUICES OF CHOICE.

*INCLUDES BEVERAGE NAPKINS, 9 OZ DISPOSABLE TUMBLER CUPS & STIR STRAWS*

## CHAMPAGNE PACKAGES

Whether it's a celebratory toast or sipping it from the bar, nothing says *Let's Celebrate* like bubbly!

CHAMPAGNE TOAST.....	\$5 PER PERSON
CHAMPAGNE BAR .....	\$22 PER BOTTLE
GLASS FLUTE RENTAL .....	\$4 PER GLASS
DISPOSABLE FLUTES .....	MARKET PRICE

\*If you would like us to pour your own Champagne, there is a \$7 corking fee per bottle.\*



# Booking

Thank you for your interest in our catering services! We can create customized menus to fit your event, budget & taste.

For questions, quotes & booking, please contact our Director of Catering:

**KACEY TROTTER**

**405.938.8353**

**KTROTTER@QSCULINARY.COM**

To submit an inquiry, visit our website:  
**PEPPERONIGRILL.COM/CATERING**

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