

# 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 suggested & applied. If a different amount is preferred, it is at the discretion of the client. Cake cutting available upon request.

## HIGH QUALITY DISPOSABLES

We stock clear 6 inch appetizer & dessert plates & 9 inch dinner plates. Also, 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.

## 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 \$5.50. 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.



# Hors D' Oeuvres

*PRICED PER DOZEN | 2 DOZEN MINIMUM*

BEEF TENDERLOIN CROSTINI \$48

SPINACH & ARTICHOKE CROSTINI \$18

BRUSCHETTA CROSTINI \$18

BACON WRAPPED DATES \$24

BACON WRAPPED JALAPEÑOS \$24

SAUSAGE STUFFED MUSHROOMS \$30

SPINACH & ARTICHOKE STUFFED SWEET PEPPERS \$24

HUMMUS & CRUDITÉ IN CUPS \$24

MOZZARELLA CAPRESE SKEWERS \$18

THAI PEANUT CHICKEN & VEGETABLE SKEWERS \$48

SWEDISH MEATBALLS \$24

ITALIAN MEATBALLS \$24

WAGYU SLIDERS \$60

PROVOLONE, HAM & ASPARAGUS PUFF PASTRY \$36

SHRIMP COCKTAIL \$24

PORK POT STICKERS \$24

# Displays

*PRICED PER PERSON | 25 PERSON MINIMUM*

## ARTISAN CHEESES \$4

IMPORTED & DOMESTIC WITH GRAPES, BERRIES & CRACKERS

## FRESH VEGETABLES \$4

BROCCOLI, CAULIFLOWER, CARROTS, CELERY, RADISHES, CHERRY TOMATOES WITH RANCH OR BLEU CHEESE DRESSING

## CHARCUTERIE BOARD \$5

ASSORTMENT OF ARTISAN CHEESE & MEATS WITH CRACKERS

## SEASONAL ASSORTMENT \$5

FRESH FRUIT, ARTISAN CHEESES, MEATS & CRACKERS

# Beverage Stations

*PRICED PER PERSON*

## TEA, WATER & LEMONADE \$2

INCLUDES ICE, CUPS & PACKAGED SWEETENER

## ASSORTED CANNED SODAS & BOTTLED WATER \$3

# Sides

*PRICED PER PERSON*

## SEASONAL VEGETABLES \$3

BROCCOLI, ZUCCHINI, SQUASH, CARROTS

## MASHED POTATOES \$3

YUKON GOLD GARLIC MASHED POTATOES. ADD ROSEMARY GRAVY +\$1

## ROASTED BRUSSELS SPROUTS \$5

TOSSED IN HONEY-SRIRACHA.

## VEGETABLE RISOTTO \$6

WITH SPINACH, MUSHROOM & SUN-DRIED TOMATOES.

# The Classic

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

**\$11 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, MEAT SAUCE OR MEATBALLS.

### ***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.

★ *ADD BEVERAGES & SIDES TO COMPLETE YOUR PACKAGE* ★

# The Premium

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

**\$16 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 RAGÙ BAKED WITH GARLIC & HERB RICOTTA  
& CHEVRÉ.

### **SHRIMP GREEK PASTA +\$1**

SAUTÉED SHRIMP, PEPPERONCINIS, KALAMATA OLIVES, SPINACH & SUN-DRIED  
TOMATO TOSSED IN A GARLIC VIN BLANC SAUCE WITH SPAGHETTINI PASTA.  
FINISHED WITH FETA & PARMESAN.

*★ ADD BEVERAGES & SIDES TO COMPLETE YOUR PACKAGE ★*

# Bar Pricing

## 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.....	\$5 EACH
DOMESTIC BEER.....	\$4 EACH
IMPORT BEER.....	\$5 EACH
GOLD COCKTAILS.....	\$5 EACH
DIAMOND COCKTAILS.....	\$6 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 & possibly credit cards. The host is responsible for the bartender fee & \$100 bar setup fee that includes our liquor liability insurance & licensing.

HOUSE WINE.....	\$7 EACH
DOMESTIC BEER.....	\$5 EACH
IMPORT BEER.....	\$7 EACH
GOLD COCKTAILS.....	\$8 EACH
DIAMOND COCKTAILS.....	\$9 EACH

## COMBINATION BAR

This option is flexible & tailored to help create the experience you have in mind. Let us know your preference & we can price it for you. \*BYO Bar not included.

CUSTOMIZED.....	CUSTOM PRICE
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## BYO BAR

Bring your own bar. Host is responsible for purchasing, transporting & chilling (if needed) all alcohol prior to the event as well as the bartender fee & \$100 bar setup fee that includes our liquor liability insurance & licensing.

Cannot be combined with Hosted, Open or Cash Bar.

THE BASICS MIXER PACKAGE.....	\$2.5 PER PERSON
THE BEST MIXER PACKAGE.....	\$3.5 PER PERSON

# Bar Details

## OPEN BAR PACKAGES

*THE BEST MIXER PACKAGE IS INCLUDED IN GOLD & DIAMOND*

### SILVER

HOUSE RED, WHITE & BLUSH WINE

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

### GOLD

HOUSE RED, WHITE & BLUSH WINE

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

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

### DIAMOND

HOUSE RED, WHITE & BLUSH WINE

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

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

## MIXER PACKAGES

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

### THE BASICS

COKE, DIET COKE, SPRITE, CLUB SODA + 1 JUICE OF CHOICE

### THE BEST

COKE, DIET COKE, SPRITE, CLUB SODA, MARGARITA MIX, SALT, LEMONS, LIMES, CHERRIES + 2 JUICES OF CHOICE

## CHAMPAGNE PACKAGES

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

CHAMPAGNE TOAST.....	..\$3 PER PERSON
CHAMPAGNE BAR.....	..\$17 PER BOTTLE
GLASS FLUTE RENTAL.....	..\$2 PER GLASS
DISPOSABLE FLUTES.....	..MARKET PRICE

\*If you would like us to pour your own Champagne, there is a \$5 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](http://PEPPERONIGRILL.COM/CATERING)

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