

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.

EVENT STAFFING

To ensure a seamless and attentive experience, our professional event staff are scheduled based on guest count, service style, venue layout, kitchen access, and rental selections.

Our team handles:

- On-site setup and presentation
- Guest assistance and buffet table maintenance
- Coordination with venue vendors
- Breakdown of our equipment and cleanup support

Staffing levels are thoughtfully determined to maintain both efficiency and an elevated guest experience and is billed at \$150 per team member, which includes up to four hours of service covering arrival, setup, guest service, and breakdown. Additional fees could apply depending on venue requirements.

GRATUITY

A 10% minimum gratuity of food and beverage sales is applied to compensate your service team. Additional gratuity may be added at your discretion.

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, 10.5 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. Please inquire for other options. All items are subject to availability. Additional service fees may apply. *See our Rentals Packet for information, more options & pricing.*

BAR SERVICE

Our special catering license includes the catering of alcohol. We require 1 bartender per 75 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 | 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 \$48

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

BEVERAGE STATIONS

Priced Per Person

TEA, WATER & LEMONADE \$2.5

Includes ice, cups & packaged sweetener.

ASSORTED CANNED SODAS & BOTTLED WATER \$3.5

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.

LASAGNA *HOUSE SPECIALTY*

Layers of pasta, akaushi wagyu beef, ricotta, melted mozzarella, pomodoro sauce & Parmesan.

SPICY SAUSAGE RIGATONI

Tossed in spicy vodka sauce. Finished with Parmesan & fresh parsley.

FETTUCCHINE ALFREDO

Tossed with house-made creamy alfredo. Add chicken +\$3 per person

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 +\$2 PER PERSON

Fettuccine & sautéed shrimp tossed with house-made creamy Alfredo.

RIGATONI BOLOGNESE

Italian sausage & beef ragù baked with garlic & herb ricotta & chevré.

SHRIMP SCAMPI +\$2 PER PERSON

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.....	\$8 EACH
DIAMOND COCKTAILS.....	\$9 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.....	\$21.5 PER PERSON
GOLD PACKAGE.....	\$25.5 PER PERSON
DIAMOND PACKAGE.....	\$29.5 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.
Gold & Silver includes beverage napkins, 9 oz disposable
tumbler cups & stir straws

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: Tito's Vodka, Cazadores Blanco Tequila,
Bombay Sapphire Gin, Bacardi Silver Rum or Jack Daniel's Whiskey

BASIC MIXER PACKAGE: Coke, Diet Coke, Sprite, Club Soda & 1 juice

DIAMOND

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 4 LIQUORS: Belvedere Vodka, Espolón Tequila, Tanqueray
Gin, Captain Morgan Rum, Dewars Scotch or Maker's Mark Bourbon

PREMIUM MIXER PACKAGE: Coke, Diet Coke, Sprite, Club Soda
margarita mix, salt, lemons, limes, cherries & 2 juices

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

kacey@culinarycollectivegroup.com

For questions, availability, pricing & booking, please submit an inquiry through our website:

PEPPERONIGRILL.COM/CATERING



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