

**PEPPERONI** *Grill*  
E V E N T S   &   C A T E R I N G

*Private Dining*

# PEPPERONI *Grill*

E V E N T S & C A T E R I N G

## *Private Dining Policy*

Thank you for thinking of Pepperoni Grill in Edmond for your event, you have great taste!

### **DEPOSIT**

A \$200 deposit must be paid to reserve the room. The deposit will be credited to the bill at the conclusion of the event. If a cancellation within 21 days of the event occurs, the deposit will be non-refundable. Cancellation within 4 days of an event with custom menu items, is subject to a fee up to 30% of the estimated total bill.

\*For events booked between the dates of December 1st through the 31st, the deposit is \$400.

### **FOOD & BEVERAGE MINIMUM**

Pepperoni Grill does not automatically levy a “room charge”. Instead, we have established a minimum of \$400 in food & beverage that must be spent. This minimum amount must be met or exceeded, prior to the addition of tax & 20% gratuity. If the minimum is not met, then a room fee equal to the difference will be added to the final bill. When this occurs, the room fee is non-negotiable & will not be substituted for gift certificates. Room fees are subject to tax & gratuity.

\*For events booked between the dates of December 1st through the 31st, the minimum is \$600.

### **MENUS**

To ensure a successful event, we request that your menu selection & all details, with the exception of the final guest count, be finalized approximately 7 days prior to the date of your event. The banquet menus on the following pages are subject to change and not inclusive of gratuity or tax. They can be customized to fit your taste & budget. Full menu is only available on select days & for groups with 20 guests or less.

### **GUARANTEE**

Menu selection is required 7 days prior to your event. Late selections for custom items are not guaranteed & may incur a fee. Late additions to the guarantee will not be considered part of the original contract agreement stipulated on the banquet event order. Our team will do it's best to serve late additions, but cannot guarantee the same menu selections or that the function space can be adjusted. An estimated guest count is required for booking & final guest count is required 24 hours prior to the event. Charges will be based on the confirmed final guest count or the actual guest count, whichever is greater.

### **SERVICE CHARGES & TAX**

All food, beverage, alcohol & fees are subject to 20% gratuity & state sales tax of 8.25%. All alcohol is subject to an additional 13.5% tax.

### **FINAL PAYMENT**

Final payment will be charged at the conclusion of the event. The form of payment used to pay the deposit is NOT stored in our system. The physical card or another form of payment must be used to pay all final charges at the completion of the event. We accept the following forms of payment: Cash, American Express, VISA, Discover & MasterCard.

# Reception Menu

★ NOTES 2 DOZEN MINIMUM ORDER REQUIRED

## SIGNATURE HOUSE MADE APPETIZERS

*PRICED BY THE DOZEN*

- BRUSCHETTA CROSTINI 18
- SPINACH & ARTICHOKE CROSTINI 18
- ★ BEEF TENDERLOIN CROSTINI 36
- ★ SEASONAL CROSTINIS 24
- BACON WRAPPED STUFFED DATES 24
- SHRIMP COCKTAIL 24
- ★ PROVOLONE, HAM & ASPARAGUS PUFF PASTRY 24
- ★ GRILLED CHICKEN & VEGETABLE SKEWERS 36
- MOZZARELLA CAPRESE SKEWERS 18
- ★ SAUSAGE STUFFED MUSHROOMS 24
- ★ SMOKED SALMON ON TOAST POINTS 24
- BACON WRAPPED JALAPENOS 24
- ★ PORK OR VEGETABLE POT STICKERS 18
- ★ SAUSAGE, BACON OR VEGETABLE MINI QUICHE 21
- MINI SALMON CAKES 36
- ★ FRESH FRUIT SKEWERS 24
- MINI BLUEBERRY OR BANANA NUT MUFFINS 15

## HEAVY HORS D'OEUVRES

*PRICED INDIVIDUALLY*

- ★ BEEF WELLINGTON 6
- ★ CHICKEN CORDON BLEU 5
- ITALIAN OR ★ SWEDISH MEATBALL SLIDERS 5
- SALMON CAKES WITH REMOULADE 5

## FROM THE DELICATESSEN

*PRICED PER GUEST*

- FRESH FRUIT 3
- CRISP VEGETABLES 4
- ARTISAN CHEESE & CRACKERS 5
- ASSORTED MEATS 7
- ASSORTED MEATS & CHEESES 6
- ASSORTED MEAT, CHEESE & FRUIT OR VEGETABLES 5

## SWEETS

*PRICED PER GUEST*

- FLOURLESS CHOCOLATE TORTE 5
- HOUSE SPECIALTY TIRAMISU 5
- SEASONAL CHEESECAKE 6
- CRÈME BRÛLÉE 7

# Italian Buffet Menu

INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## Salad

*SELECT ONE OF THE FOLLOWING*

### HOUSE SALAD

CHOICE OF TWO DRESSINGS.

### CAESAR SALAD

CHOICE OF ONE ADDITIONAL DRESSING.

## Entrées

*SELECT TWO OF THE FOLLOWING*

### FETTUCCINE ALFREDO

ADD GRILLED CHICKEN OPTIONAL.

### SPAGHETTINI

WITH POMODORO SAUCE, MEAT SAUCE OR MEATBALLS.

### CHICKEN MUSHROOM RIGATONI

TOSSED IN CREAMY ALFREDO.

### HOUSE SPECIALTY LASAGNA

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

### SPICY SAUSAGE RIGATONI

TOSSED IN SPICY VODKA SAUCE.

### CHICKEN RISOTTO

ITALIAN-STYLE SAFFRON RICE, ASPARAGUS, GRILLED CHICKEN & CRISPY ARTCHOKES.

### GOURMET MAC & CHEESE

RIGATONI PASTA, CHEESE SAUCE, ROMA TOMATOES & CRISP BACON.

### CHEESE TORTELLINI

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

## 18 PER PERSON

ADD INDIVIDUAL SERVINGS OF OUR HOUSE-MADE DESSERTS + 5 PER PERSON

# Premium Buffet Menu

INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## Salad

*SELECT ONE OF THE FOLLOWING*

### HOUSE SALAD

CHOICE OF TWO DRESSINGS.

### CAESAR SALAD

CHOICE OF ONE ADDITIONAL DRESSING.

## Entrées

*SELECT TWO OF THE FOLLOWING*

### CHICKEN PICCATA

BUTTERIED 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.

### SHRIMP ALFREDO

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

### SHRIMP SCAMPI

SPAGHETTINI & SAUTED SHRIMP TOSSED IN A LIGHT HERBAL GARLIC BUTTER VIN-BLANC.

### SHORT RIB RAGÚ

BURGUNDY BRAISED BEEF, TOSSED WITH FETTUCCINE & TOPPED WITH PARMESAN.

### RIGATONI BOLOGNESE

ITALIAN SAUSAGE & BEEF RAGÚ BAKED WITH GARLIC HERB RICOTTA & CHÉVRE.

## 25 PER PERSON

ADD INDIVIDUAL SERVINGS OF OUR HOUSE-MADE DESSERTS + 5 PER PERSON

# Platinum Buffet Menu

INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## Proteins

SELECT TWO OF THE FOLLOWING

### CHICKEN SALTIMBOCCA

PROSCIUTTO, PROVOLONE & SAGE WRAPPED, PAN-SEARED BREAST OF CHICKEN.

### TUSCAN CHICKEN

PAN-SEARED BREAST OF CHICKEN, SPINACH, MUSHROOM, SUN-DRIED TOMATO IN CREAMY GARLIC VIN-BLANC.

### HOISIN PORK TENDERLOIN

SLOW ROASTED WITH HOISIN, HONEY & HERBS. MANHATTAN SAUCE FINISH.

### STUFFED PORK FLORENTINE

PROVOLONE, PESTO, SUN-DRIED TOMATO & SPINACH STUFFED TENDERLOIN.

### PRIME RIB

CERTIFIED ANGUS BEEF, SLOW ROASTED WITH CHEF INSPIRED SEASONING.

### BEEF WELLINGTON +\$5

PATE & DUXELLES, SAUTÉED MUSHROOM, SHALLOT & HERB COATED USDA CHOICE TENDERLOIN WRAPPED IN A PUFF PASTRY & BAKED.

### GRILLED SALMON +\$3

PERFECTLY GRILLED & FINISHED WITH HERBAL BUTTER.

### ASIAN SALMON +\$3

BASTED, PERFECTLY GRILLED WITH SAUTÉED ONION, RED BELL PEPPERS, GALA APPLES & SCALLIONS IN SOY GINGER BUTTER SAUCE.

## Sides

SELECT TWO OF THE FOLLOWING

### SALAD

CHOICE OF HOUSE OR CAESAR

### MASHED POTATOES

ROSEMARY GRAVY OPTIONAL

### SEASONAL VEGETABLES

BROCCOLI, ZUCCHINI, SQUASH & CARROTS

### PASTA

CHOICE OF POMODORO, ALFREDO OR VIN BLANC

### VEGETABLE RISOTTO

WITH SPINACH, MUSHROOM & SUN-DRIED TOMATO

### JASMINE RICE

## 32 PER PERSON

ADD INDIVIDUAL SERVINGS OF OUR HOUSE-MADE DESSERTS + 5 PER PERSON

# Pinot Grigio Menu

PLATED INDIVIDUALLY & COURSED  
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## First Course

*SELECT TWO OF THE FOLLOWING*

**HOUSE SALAD**  
**CLASSIC CAESAR SALAD**  
**CHEF'S HOMEMADE SOUP**

## Main Course

*SELECT FIVE OF THE FOLLOWING*

**APPLE WALNUT SALAD**  
**CHICKEN AVOCADO PASTA SALAD**  
**CHEESE TORTELLINI**  
**CHICKEN CLUB SANDWICH**  
**GOURMET BACON CHEESEBURGER**  
**PEPPERONI PIZZA**

**SPECIAL REQUESTS**

**\*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE**

**19 PER PERSON**

ADD A DESSERT COURSE FOR +5 PER PERSON

# Chardonnay Menu

PLATED INDIVIDUALLY & COURSED  
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## Main Course

*SELECT FIVE OF THE FOLLOWING*

STRAWBERRY COCONUT SALAD  
ORGANIC SPINACH, CHICKEN & PEAR SALAD  
CHICKEN FETTUCCHINE ALFREDO  
*HOUSE SPECIALTY* LASAGNA  
SPAGHETTINI & MEATBALLS  
CHEESE TORTELLINI

**SPECIAL REQUESTS**

\*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE

## Dessert Course

*SELECT TWO OF THE FOLLOWING*

FLOURLESS CHOCOLATE TORTE  
CINNAMON RAISIN BREAD PUDDING  
*HOUSE SPECIALTY* TIRAMISU

**23 PER PERSON**

ADD A FIRST COURSE OF SOUP OR SALAD FOR +3 PER PERSON



# Pinot Noir Menu

PLATED INDIVIDUALLY & COURSED  
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## First Course

*SELECT TWO OF THE FOLLOWING*

HOUSE SALAD  
CLASSIC CAESAR SALAD  
CHEF'S HOMEMADE SOUP

## Main Course

*SELECT FIVE OF THE FOLLOWING*

CHICKEN RISOTTO  
CHICKEN PICCATA  
SHRIMP FETTUCCHINE ALFREDO  
PAN-SEARED TILAPIA  
SPICY SAUSAGE RIGATONI  
*HOUSE SPECIALTY LASAGNA*

SPECIAL REQUESTS

\*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE

## Dessert Course

*SELECT TWO OF THE FOLLOWING*

FLOURLESS CHOCOLATE TORTE  
CINNAMON RAISIN BREAD PUDDING  
*HOUSE SPECIALTY TIRAMISU*

**30 PER PERSON**

# Merlot Menu

PLATED INDIVIDUALLY & COURSED  
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## First Course

*SELECT THREE OF THE FOLLOWING*

- CLASSIC WEDGE SALAD
- HOUSE SALAD WITH BALSAMIC VINAIGRETTE
- CLASSIC CAESAR SALAD
- CHEF'S HOMEMADE SOUP

## Main Course

*SELECT FIVE OF THE FOLLOWING*

- OVEN-FIRED CHICKEN
- SPICY VODKA CHICKEN
- GREEK PRAWNS
- CLAM SPAGHETTINI
- BLACKENED SALMON SALAD
- USDA NEW YORK STRIP

**SPECIAL REQUESTS**

\*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE

## Dessert Course

*SELECT TWO OF THE FOLLOWING*

- FLOURLESS CHOCOLATE TORTE
- CINNAMON RAISIN BREAD PUDDING
- HOUSE SPECIALTY* TIRAMISU

**35 PER PERSON**

# Cabernet Menu

PLATED INDIVIDUALLY & COURSED  
INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA & SOFT DRINKS

## First Course

*SELECT THREE OF THE FOLLOWING*

CLASSIC WEDGE SALAD  
HOUSE SALAD WITH BALSAMIC VINAIGRETTE  
CLASSIC CAESAR SALAD  
CHEF'S HOMEMADE SOUP

## Main Course

*SELECT FIVE OF THE FOLLOWING*

CHICKEN PARMESAN  
CHICKEN TORTELLINI FLORENTINE  
SEAFOOD CONFETTI  
GRILLED SALMON  
SHORT RIB RAGÙ  
USDA FILET

**SPECIAL REQUESTS**

**\*SUBJECT TO AN UPCHARGE OR MENU PRICE CHANGE**

## Dessert Course

*SELECT TWO OF THE FOLLOWING*

FLOURLESS CHOCOLATE TORTE  
CINNAMON RAISIN BREAD PUDDING  
*HOUSE SPECIALTY TIRAMISU*

**40 PER PERSON**

# Brunch Buffet

INCLUDES HOUSE-MADE PARMESAN BREAD, WATER, TEA, SOFT DRINKS & COFFEE

## FEATURED OFFERINGS

BLUEBERRY MUFFINS  
SCRAMBLED EGGS  
CRISPY THICK CUT BACON  
TURKEY SAUSAGE LINKS  
CLASSIC FRENCH TOAST  
BRUNCH POTATOES  
FRESH FRUIT

**16 PER PERSON**

# Brunch Drinks

**COFFEE BAR**  
\$2.5 PER PERSON  
INCLUDES CREAM & SUGAR

**JUICE BAR**  
\$3 PER PERSON  
INCLUDES ORANGE, PINEAPPLE & CRANBERRY

**MIMOSA BAR**  
\$28 PER BOTTLE | MINIMUM 2 BOTTLES  
INCLUDES FRESH FRUIT GARNISHES & ORANGE,  
PINEAPPLE & CRANBERRY JUICE

# Bar Pricing

Your private dining reservation includes service from our main dining room bar for no additional charge. If Hosted Bar or Open Bar are selected, you have the option to have a bar in the private dining room stocked with select items for a \$75 fee.

## 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.

**PLEASE SEE OUR BAR MENU FOR CURRENT PRICING**

**[WWW.PEPPERONIGRILL.NET/EDMOND-MENU](http://WWW.PEPPERONIGRILL.NET/EDMOND-MENU)**

## OPEN BAR

Pricing is per person, based on the total headcount of guests over 21, for 3 hours of service. Additional hours can be added for an additional per person price.

**SILVER PACKAGE ..... \$21.5 PER PERSON**

**GOLD PACKAGE ..... \$27.5 PER PERSON**

**DIAMOND PACKAGE ..... \$30.5 PER PERSON**

## CASH BAR

Guests will purchase their own drinks at menu price. They may do so by starting a tab with their credit card or by paying cash per order. Full bar will be available & serviced from our dining room bar only.

**PLEASE SEE OUR BAR MENU FOR CURRENT PRICING**

**[WWW.PEPPERONIGRILL.NET/EDMOND-MENU](http://WWW.PEPPERONIGRILL.NET/EDMOND-MENU)**

## 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.

**CUSTOMIZED ..... CUSTOM PRICE**

# Bar Packages

## OPEN BAR PACKAGES

### Silver

HOUSE RED, WHITE & BLUSH WINE

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

### Gold

HOUSE RED, WHITE & BLUSH WINE

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

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 OR FAT TIRE

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

\*All packages can be customized with select wine, beer & liquor that we have in house. Additional per person charge may apply. Visit our website to view our full bar list.  
[www.pepperonigrill.net/menu](http://www.pepperonigrill.net/menu)

## 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 .....\$24 PER BOTTLE

# *Inquiries & Booking*

Thank you for your interest in our private dining space!  
We can create a customized menu to fit  
your event, budget & taste.

For questions, quotes & booking,  
please contact our Director of Operations

**TARA BLACKWELL**

**405.285.5454**

**TBLACKWELL@QSCULINARY.COM**

To submit an inquiry, visit our website  
**[WWW.PEPPERONIGRILL.NET/PRIVATE-DINING](http://WWW.PEPPERONIGRILL.NET/PRIVATE-DINING)**

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