

PEPPERONI *Grill*
EVENTS & CATERING

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.

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 pages ___ & ___ for bar packages, pricing & details.

Displays

PRICED PER PERSON

ARTISAN CHEESES \$3

IMPORTED & DOMESTIC WITH GRAPES, BERRIES & CRACKERS

FRESH VEGETABLES \$3.5

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 \$4.5

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.

FETTUCCINE 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 & SWEETS 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
& CHEVRE.

SHORT RIB RAGÙ +\$2

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

★ ADD BEVERAGES & SWEETS 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 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
DISPOSABLE FLUTES.....	\$1 EACH
GLASS FLUTE RENTAL.....	\$2 EACH

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

PEPPERONI *Grill*
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