

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

Private Dining

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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
- BACON WRAPPED STUFFED DATES 24
- ★ SHRIMP COCKTAIL 24
- MOZZARELLA CAPRESE SKEWERS 18
- ★ SAUSAGE STUFFED MUSHROOMS 24
- BACON WRAPPED JALAPENOS 24
- ★ PORK POT STICKERS 18
- ★ MINI VEGETABLE QUICHE 21
- ★ MINI SAUSAGE QUICHE 24
- ★ MINI SALMON CAKES 36
- FRESH FRUIT SKEWERS 24
- MINI BLUEBERRY OR BANANA NUT MUFFINS 15

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
- CREME BRULEE 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

FETTUCCHINE 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

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, by request.

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

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

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

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.COM/PRIVATE-DINING

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