



## || TWO COURSE DINNER PACKAGE ||

### \$38 PER PERSON

Your guests will choose 1 first course and 1 second course the day of your event.  
All pricing is per person and does not include tax or gratuity.  
This package is available for 24 guests or less.

#### 1ST COURSE (CHOOSE 2)

FIELD WEDGE: iceberg lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD: arugula, pears, goat cheese, candied walnuts, honey oregano vinaigrette

FARMER DEAN MACHINE SALAD: roasted broccoli, cauliflower, smoky bacon, caesar dressing, shaved parmesan

CAPRESE SALAD: fresh sliced mozzarella, seasonal tomato, extra virgin olive oil

#### 2ND COURSE (CHOOSE 3)

COULOTTE STEAK: mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

DIVER SCALLOPS: seasonal risotto, fried leeks, herb oil

SALMON: roasted caulilini, purple sweet potato, basil saffron beurre blanc

KALE GNOCCHI: homemade potato pasta, pesto, parmesan, whole milk ricotta

TRUFFLE AGNOLOTTI: truffle herb ricotta stuffed pasta, wild mushroom, shaved asparagus, parmesan, truffle cream sauce

LAMB BOLOGNESE: homemade pappardelle pasta, parmesan cheese

## || FAMILY STYLE A ||

\$37 PER PERSON

This package is designed for groups of any size.  
Prices include all soft drinks, coffee, and tea, but do not include tax and gratuity

### 1ST COURSE (CHOOSE 3)

FIELD WEDGE: iceberg lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD: arugula, pears, goat cheese, candied walnuts, honey oregano vinaigrette

CAPRESE SALAD: fresh sliced mozzarella, seasonal tomato, extra virgin olive oil

CHARCUTERIE & ARTISAN CHEESE BOARD: grana padano, prosciutto, fruit preserves, candied nuts, grapes, focaccia, olives

BURRATA: seasonal selection

CRISPY SPROUTS: hot honey, crispy onion

ARANCINI: saffron, fresh mozzarella, crispy prosciutto, guajillo aioli

MUSHROOM BRUSCHETTA: whipped goat cheese, fried prosciutto, basil

### 2ND COURSE (CHOOSE 2)

KALE GNOCCHI: homemade potato pasta, pesto, parmesan, whole milk ricotta

TRUFFLE AGNOLOTTI: truffle herb ricotta stuffed pasta, wild mushroom, shaved asparagus, parmesan, truffle cream sauce

LAMB BOLOGNESE: homemade pappardelle pasta, parmesan cheese

ELM STREET DEEP DISH PIZZA: tomato sauce, wisconsin brick cheese, pesto

HECTOR STREET DEEP DISH PIZZA: caramelized onions, brick cheese, mushrooms, truffle white cheddar sauce, lemon zest

PATRICIO PEPPERONI DEEP DISH PIZZA: tomato sauce, wisconsin brick cheese, pepperoni cups, fresh ricotta, thyme, hot honey drizzle

FAYETTE STREET DEEP DISH PIZZA: tomato blush sauce, fresh mozzarella, prosciutto di parma, fried basil

## || FAMILY STYLE B ||

\$50 PER PERSON

This package is designed for groups of any size.  
Prices include all soft drinks, coffee, and tea, but do not include tax and gratuity

### 1ST COURSE (CHOOSE 3)

FIELD WEDGE: iceberg lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD: arugula, pears, goat cheese, candied walnuts, honey oregano vinaigrette

CAPRESE SALAD: fresh sliced mozzarella, seasonal tomato, extra virgin olive oil

CHARCUTERIE & ARTISAN CHEESE BOARD: grana padano, prosciutto, fruit preserves, candied nuts, grapes, focaccia, olives

BURRATA: seasonal selection

CRISPY SPROUTS: hot honey, crispy onion

ARANCINI: saffron, fresh mozzarella, crispy prosciutto, guajillo aioli

MUSHROOM BRUSCHETTA: whipped goat cheese, fried prosciutto, basil

### 2ND COURSE (CHOOSE 2)

KALE GNOCCHI: homemade potato pasta, pesto, parmesan, whole milk ricotta

TRUFFLE AGNOLOTTI: truffle herb ricotta stuffed pasta, wild mushroom, shaved asparagus, parmesan, truffle cream sauce

LAMB BOLOGNESE: homemade pappardelle pasta, parmesan cheese

ELM STREET DEEP DISH PIZZA: tomato sauce, wisconsin brick cheese, pesto

HECTOR STREET DEEP DISH PIZZA: caramelized onions, brick cheese, mushrooms, truffle white cheddar sauce, lemon zest

PATRICIO PEPPERONI DEEP DISH PIZZA: tomato sauce, wisconsin brick cheese, pepperoni cups, fresh ricotta, thyme, hot honey drizzle

FAYETTE STREET DEEP DISH PIZZA: tomato blush sauce, fresh mozzarella, prosciutto di parma, fried basil

### 3RD COURSE (CHOOSE 2)

COULOTTE STEAK: mashed potato, seasonal vegetables, smoky steak sauce, crispy potato strips

DIVER SCALLOPS: seasonal risotto, fried leeks, herb oil

SALMON: roasted cauliflower, purple sweet potato, basil saffron beurre blanc

RISOTTO: seasonal vegetarian selection

### || COCKTAIL PACKAGE ||

\$30 PER PERSON

Prices include all soft drinks, coffee, and tea, but do not include tax and gratuity

#### CHOOSE 6 ITEMS

FIELD WEDGE: iceberg lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD: arugula, pears, goat cheese, candied walnuts, honey oregano vinaigrette

BURRATA: seasonal selection

CRISPY SPROUTS: hot honey, crispy onion

ARANCINI: saffron, fresh mozzarella, crispy prosciutto, guajillo aioli

MUSHROOM BRUSCHETTA: whipped goat cheese, fried prosciutto, basil

CAPRESE SKEWERS: fresh mozzarella, cherry tomatoes, balsamic glaze, pesto drizzle

ELM STREET DEEP DISH PIZZA: tomato sauce, wisconsin brick cheese, pesto

HECTOR STREET DEEP DISH PIZZA: caramelized onions, brick cheese, mushrooms, truffle white cheddar sauce, lemon zest

PATRICIO PEPPERONI DEEP DISH PIZZA: tomato sauce, wisconsin brick cheese, pepperoni cups, fresh ricotta, thyme, hot honey drizzle

FAYETTE STREET DEEP DISH PIZZA: tomato blush sauce, fresh mozzarella, prosciutto di parma, fried basil

### || ENOTECA CHEF'S TASTING & WINE PAIRING ||

\$95 PER PERSON

Unique dining experience which includes a 6 course seasonal tasting menu paired with wines from our Enoteca Wine Shop. Items are served family style and pre-selected by Chef Will Langlois and our Sommelier, John Mathas.

TASTING INCLUDES: 1 FARMER JENNI SALAD, 2 APPETIZERS, 1 STUFFED SEASONAL PASTA, STEAK, SCALLOPS, AND DESSERT.

## || FAMILY STYLE ADDITIONS ||

CUSTOMIZE ANY PACKAGE WITH FAMILY STYLE ADDITIONS.

CLASSIC CHEESE BOARD | \$6 PER PERSON  
chef's selection of 2 imported cheeses, fruit, crostini,  
and accompaniments

CLASSIC MEAT BOARD | \$6 PER PERSON  
chef's selection of 2 cured meats, fruits, crostini, and accompaniments

PREMIUM CHARCUTERIE & CHEESE BOARD | \$10 PER PERSON  
chef's selection of 4 imported cheeses & meats, fruit, crostini, and  
accompaniments

\*Cheese and meat selections can be served on the table family style  
or as a grazing station.

SIDES | \$6 PER PERSON  
choose 2

ASPARAGUS  
HERB MASHED POTATOES  
CRISPY BRUSSELS SPROUTS  
GRILLED ZUCCHINI  
HERB TRUFFLE FRIES

## || FAMILY STYLE DESSERT ||

\$6 PER PERSON

(CHOOSE 2)

Prices do not include tax and gratuity.  
(There is a \$3 per person dessert fee for all outside dessert)

HOMEMADE SEASONAL GELATO WITH STROOPWAFEL

WHIPPED BISCOFF & FRESH FRUIT TART

SEASONAL CAKE

All Pieri Hospitality Group event menus are subject to change seasonally.  
Menu items are based on the availability of fresh, seasonal ingredients sourced  
from our very own Farm in Coopersburg, PA.

## || DRINK PACKAGES ||

All beverage pricing is per person and does not include gratuity.  
\*Soda, Iced Tea, Coffee, Hot Tea is included with each food package.

### 3 HOUR BEER & WINE | \$35

Prosecco, Aperol Spritz, select red & white wine,  
select draft & bottled beer  
and handcrafted non-alcoholic cocktails

### 3 HOUR PREMIUM OPEN BAR | \$50

All wines by the glass, draft beers,  
select bottle beers, premium spirits and handcrafted  
non-alcoholic cocktails

### 3 HOUR TOP SHELF OPEN BAR | \$60

All wines by the glass, draft and 12oz bottle beers, premium spirits  
and handcrafted non-alcoholic cocktails  
Includes: Macallan 12, Grey Goose, Kettle One, Hendrick's,  
Bombay Sapphire, Patron Silver

### 3 HOUR UNLIMITED MIMOSAS & BLOODY MARY'S | \$30

Includes mimosa display with fresh juices and fruit purees  
and handcrafted non-alcoholic cocktails

### 3 HOUR UNLIMITED PROSECCO BAR | \$30

Build your own prosecco cocktails with Pellegrino.  
Fresh Juices, fruit purees, and fresh fruit and berries.  
Includes handcrafted non-alcoholic cocktails.

### PER CONSUMPTION BAR

You will be charged for any alcoholic drinks that your guests order.

### CASH BAR

Each guest will be responsible to pay for their own drinks.



*We are committed to bringing your vision to life!*

Please inquire for custom bar packages  
and wine tastings with our certified sommelier.