



|| TWO COURSE DINNER PACKAGE ||
\$42 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: head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD: arugula, snap peas, goat cheese confit chickpeas, radish, avocado, citrus agave vinaigrette

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: rosemary mashed potatoes, seasonal vegetable, black garlic au jus, Pieri Farm herbs

DIVER SCALLOPS: seasonal risotto, fried leeks, herb oil

SALMON: confit chickpeas, cherry tomato, arugula, kumquat beurre blanc

FARM CARBONARA: homemade thick spaghetti, asparagus, kale, swiss chard, egg, guanciale, herb panko

SHORT RIB AGNOLOTTI: gruyere & black truffle stuffed pasta, braised short rib, au jus reduction, mushroom

LAMB BOLOGNESE: homemade pappardelle pasta, parmesan cheese

|| FAMILY STYLE A ||

\$40 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: head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD: arugula, snap peas, goat cheese confit chickpeas, radish, avocado, citrus agave 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

TRUFFLE ARANCINI: black rice, red chimichurri, chive aioli

2ND COURSE (CHOOSE 2)

FARM CARBONARA: homemade thick spaghetti, asparagus, kale, swiss chard, egg, guanciale, herb panko

SHORT RIB AGNOLOTTI: gruyere & black truffle stuffed pasta, braised short rib, au jus reduction, mushroom

LAMB BOLOGNESE: homemade pappardelle pasta, parmesan cheese

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

HECTOR STREET DEEP DISH PIZZA: maple bacon jam, wild mushroom, brie, chive ricotta

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

FAYETTE STREET DEEP DISH PIZZA: caramelized bacon and onions, guajillo pepper aioli, cooper sharp, chive ricotta

|| FAMILY STYLE B ||

\$55 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: head lettuce, cherry tomato, fried prosciutto, blue cheese, green goddess dressing

THE FARMER SALAD: arugula, snap peas, goat cheese confit chickpeas, radish, avocado, citrus agave 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

TRUFFLE ARANCINI: black rice, red chimichurri, chive aioli

2ND COURSE (CHOOSE 2)

FARM CARBONARA: homemade thick spaghetti, asparagus, kale, swiss chard, egg, guanciale, herb panko

SHORT RIB AGNOLOTTI: gruyere & black truffle stuffed pasta, braised short rib, au jus reduction, mushroom

LAMB BOLOGNESE: homemade pappardelle pasta, parmesan cheese

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

HECTOR STREET DEEP DISH PIZZA: maple bacon jam, wild mushroom, brie, chive ricotta

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

FAYETTE STREET DEEP DISH PIZZA: caramelized bacon and onions, guajillo pepper aioli, cooper sharp, chive ricotta

3RD COURSE (CHOOSE 2)

COULOTTE STEAK: rosemary mashed potatoes, seasonal vegetable, black garlic au jus, Pieri Farm herbs

DIVER SCALLOPS: seasonal risotto, fried leeks, herb oil

SALMON: confit chickpeas, cherry tomato, arugula, kumquat beurre blanc

RISOTTO: seasonal vegetarian selection

|| COCKTAIL PACKAGE ||

\$32 PER PERSON

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

CHOOSE 6 ITEMS

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

THE FARMER SALAD: arugula, snap peas, goat cheese confit chickpeas, radish, avocado, citrus agave vinaigrette

BURRATA: seasonal selection

CRISPY SPROUTS: hot honey, crispy onion

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

FRIED ZUCCHINI: panko crusted, lemon ricotta, basil oil, gochugaru, black sea salt, hot honey, micro herbs

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: maple bacon jam, wild mushroom, brie, chive ricotta

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

FAYETTE STREET DEEP DISH PIZZA: caramelized bacon & onions, guajillo pepper aioli, cooper sharp, chive ricotta

|| 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, Jessica Lane

TASTING INCLUDES: 1 FARMER 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 | \$7 PER PERSON
choose 2

ASPARAGUS
ROSEMARY 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 | \$35

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

3 HOUR UNLIMITED PROSECCO BAR | \$35

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.