



|| 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 25 guests or less.

1ST COURSE (CHOOSE 2)

SEASONAL SOUP: see event coordinator for seasonal selections

STONEROSE SALAD: arugula, shaved piave, candied pecans, apples, caramelized apple vinaigrette

SPICY GEM CAESAR SALAD: gem lettuce, shaved piave, harissa caesar dressing, focaccia crouton

CUCUMBER EDAMAME SALAD | green onion, red cabbage, carrot, honey sesame dressing

2ND COURSE (CHOOSE 3)

SALMON | miso sweet potato purée, shaved brussels sprouts, bell pepper, farro, pomegranate & chili glaze, fennel

BONE-IN PORK CHOP | herb mashed potatoes, black pepper butter, seasonal vegetable, crispy prosciutto

SPICY SHORT RIB CARBONARA | homemade radiatore pasta, braised short rib, bacon, 'nduja, egg yolk, parmesan

DIVER SCALLOPS | herb risotto, roasted caulilini, blood orange butter sauce

BRAISED BEEF SHORT RIBS OVER MAC & CHEESE | grass-fed beef short ribs braised with dried chiles, crispy brussels, baked mac & 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)

STONEROSE SALAD | arugula, shaved piave, candied pecans, apples, caramelized apple vinaigrette

SPICY GEM CAESAR SALAD | gem lettuce, shaved piave, harissa caesar dressing, focaccia crouton

CUCUMBER EDAMAME SALAD | green onion, red cabbage, carrot, honey sesame dressing

ARTISAN CHEESE BOARD | three imported cheeses, candied pecans, house made truffle honey, yuzu marmalade, fresh fruit, rosemary cracker, focaccia

BURRATA | roasted grapes, focaccia, pea shoots, balsamic reduction

CRISPY SPROUTS | chipotle honey, candied pecans

BRIE CROQUETTES | fried potato croquette, caramelized bacon and onions, truffle aioli, grated parmesan

SWEET & SPICY CALAMARI | sweet & spicy chili glaze, scallions, shredded carrots, green chili peppers, sesame seeds, avocado crème fraîche

2ND COURSE (CHOOSE 2)

SWEET POTATO GNOCCHI | homemade sweet potato gnocchi, kale, prosciutto, sage butter, thyme

SPICY SHORT RIB CARBONARA | homemade radiatore pasta, braised short rib, bacon, 'nduja, egg yolk, parmesan

MUSHROOM FLATBREAD | miso sweet potato, kale, goat cheese

RISOTTO | seasonal vegetarian selection

SHORT RIB FLATBREAD | braised short rib, housemade macaroni & cheese, short rib au jus, parmesan tuile

SQUASH FLATBREAD | caramelized onions, burrata, balsamic reduction

PESTO FLATBREAD | fresh mozzarella, bacon, arugula, cherry tomato

|| 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)

STONEROSE SALAD | arugula, shaved piave, candied pecans, apples, caramelized apple vinaigrette

SPICY GEM CAESAR SALAD | gem lettuce, shaved piave, harissa caesar dressing, focaccia crouton

CUCUMBER EDAMAME SALAD | green onion, red cabbage, carrot, honey sesame dressing

ARTISAN CHEESE BOARD | three imported cheeses, candied pecans, house made truffle honey, yuzu marmalade, fresh fruit, rosemary cracker, focaccia

BURRATA | roasted grapes, focaccia, pea shoots, balsamic reduction

CRISPY SPROUTS | chipotle honey, candied pecans

BRIE CROQUETTES | fried potato croquette, caramelized bacon and onions, truffle aioli, grated parmesan

SWEET & SPICY CALAMARI | sweet & spicy chili glaze, scallions, shredded carrots, green chili peppers, sesame seeds, avocado crème fraîche

2ND COURSE (CHOOSE 2)

SWEET POTATO GNOCCHI | homemade sweet potato gnocchi, kale, prosciutto, sage butter, thyme

SPICY SHORT RIB CARBONARA | homemade radiatore pasta, braised short rib, bacon, 'nduja, egg yolk, parmesan

MUSHROOM FLATBREAD | miso sweet potato, kale, goat cheese

SHORT RIB FLATBREAD | braised short rib, housemade macaroni & cheese, short rib au jus, parmesan tuile

SQUASH FLATBREAD | caramelized onions, burrata, balsamic reduction

PESTO FLATBREAD | fresh mozzarella, bacon, arugula, cherry tomato

3RD COURSE (CHOOSE 2)

TOP SIRLOIN | herb mashed potatoes, seasonal vegetable, rosemary steak sauce

DIVER SCALLOPS | herb risotto, roasted cauliflower, blood orange butter sauce

SALMON | miso sweet potato purée, shaved brussels sprouts, bell pepper, farro, pomegranate & chili glaze, fennel

RISOTTO | seasonal vegetarian selection

|| 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

PREMIUM CHEESE BOARD | \$10 PER PERSON
chef's selection of 4 imported cheeses, 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
SWEET POTATO PUREE
STONEROSE 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)

DRUNK BREAD PUDDING
brioche, whiskey, salted caramel gelato, maple sugar,
chocolate tuile

BISCOFF DOUGHNUTS
biscoff cheesecake stuffed donuts
with blueberry sauce, graham cracker crumb

SEASONAL CAKE
chef's selection

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.