



|| TWO COURSE LUNCH PACKAGE ||  
\$24 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

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

SPICY FRIED CHICKEN SANDWICH | spiced fried chicken, spiced honey, red cabbage and carrot slaw, harissa aioli, hand cut fries

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

QUESABIRRIA CHICKEN WRAP | cheddar, poblano lime crema, onion, arugula, avocado, wheat wrap, birria dipping sauce, hand cut fries

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

## || FAMILY STYLE A ||

\$27 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 2)

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

### FLATBREADS (CHOOSE 1)

MUSHROOM FLATBREAD | miso sweet potato, kale, goat cheese

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

SQUASH FLATBREAD | caramelized onions, burrata, balsamic reduction

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

### ENTREES (CHOOSE 1)

SPICY FRIED CHICKEN SANDWICH | spiced fried chicken, spiced honey, red cabbage and carrot slaw, harissa aioli, hand cut fries

QUESABIRRIA CHICKEN WRAP | cheddar, poblano lime crema, onion, arugula, avocado, wheat wrap, birria dipping sauce, hand cut fries

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

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

## || FAMILY STYLE B ||

\$32 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

### FLATBREADS (CHOOSE 2)

MUSHROOM FLATBREAD | miso sweet potato, kale, goat cheese

SHORT RIB FLATBREAD | braised short rib, house made 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)

SPICY FRIED CHICKEN SANDWICH | spiced fried chicken, spiced honey, red cabbage and carrot slaw, harissa aioli, hand cut fries

QUESABIRRIA CHICKEN WRAP | cheddar, poblano lime crema, onion, arugula, avocado, wheat wrap, birria dipping sauce, hand cut fries

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

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

## || 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.