

Pierro Catering

Our Services

Wedding

Look at our brand-new innovative way to give you a reception you and your guests will not forget. Our menu is fresh and current with the latest flairs in the culinary world around the globe.

Corporate

We have the best options to bring you the freshest and most tasteful breakfast and lunch menu your office will experience. Don't leave and wait long line for lunch, call us and get your lunch catered and delivered to you and your staff.

Meal plan

This is a wheel that needs no reinventing. Our meal plan menu is self-explanatory go to our website click on our link "Catering" scroll down to meal plan and pick 4 overfilling meals for your work week, prepared fresh by our culinary staff. What makes our meal plans unique is our price, quality of food & quantity of food that will be shipped out to our every guest.

& Much more...

Celebration of Life (funeral)

Graduation

Private parties

Birthday

Anniversaries

Wedding Menu

Hor D'oeuvre

Hor Douvres

Select 4 out of 7 options from the hor douvres category to create a tailored menu for an unforgettable event.

Tartelette

Bruschetta

Tomatoes, parmesan, fresh basil, balsamic glaze

Herb Goat cheese

Roasted herb infused goat cheese topped with a cherry tomato on a crostini

Salmon Mouse

Baked season salmon topped on a baguette

Caramelize onion and squash

Sautéed onions, roasted butternut squash topped on crostini

Sweet potato fest

Baked potato slices, herb ricotta topped w/toasted walnut and cranberry

Fruit Crostini

Crostini, herb goat cheese topped w/a variety of poached fruits, pears, apples, berries, watermelon

Bite & Go

Shrimp Cocktail

Chicken bite

Tuna bite

Mini Quiche

Turkey Rolls

Ham & cheese rolls

Stuffed Mushroom

Stuffed tomatoes

Twice baked potato

Caprese bite

Teriyaki salmon bite

Brie and fig bite

croquette

Hot Dishes

Spinach and artichoke dip

Oven roasted garlic, spinach and artichoke hearts, served with pita chips

Macaroni and cheese

Aged cheddar, parmesan, gouda, milk, seasoning, elbow pasta

Green beans almandine

Fresh cut green beans sautéed in olive oil topped w/ toasted almonds

Vegetable Medley

Carrots, zucchini, squash,

Shrimp & Grits

Home grown southern NC grits, serve w/ mouthwatering sautéed shrimp

Meats

Chicken skewered

Chicken marinated for 48 hrs. skewered then grilled off to perfection

Meatballs

Choose of chicken, beef or turkey and topped w/ sauce

Beef kabab

Marinated beef in roasted wet herbs

Chicken kabab

Chicken marinated in Pierro seasoning blend

Vegetable kabab (v)

Marinated vegetable cubes then grilled off to perfection

Salmon kabab

Salmon marinated in orange, pepper, mustard then grilled off to perfection

Tortellini kabab (vg)

Skewered tortellini dressed up w/ hot oven roasted pesto sauce

Spread & Breads

Cheese dip

Homemade palmetto cheese w/aged mozzarella

Avocado dip(v)

Diced avocado, roasted herb, fresh lime

Pierro Hummus(v)

Top secret recipe.

Tzatziki dip(vg)

Cucumber, yogurt, sour cream, citrus

Caramelized apple dip

Caramelized onion, apples, cream cheese

Bruschetta(vg)

Tomatoes, parmesan, fresh basil

Roasted pepper dip(vg)

Oven roasted red pepper, seasoning, cream cheese

Tapenade

Blended mix of olives, fresh herbs

Choose your bread and dip away!

Baguette

Pita chip

Assorted biscuits

Wheat bread

Gluten free bread

Vegetable Sticks

Vegetable & cheese tray

Crudité Platter

Carrots, zucchini, tri color peppers, Cucumber, flower medley

Choice of dipping sauce: green goddess, Hummus or roasted pepper dip

Grilled vegetable

Baby carrots, asparagus, red onions, zucchini, squash, Tomatoes. Marinates in a delicious blend and then grilled to perfection served w/ balsamic glaze

Cheese platter

Assortment of cheese. Cheddar, goat cheese, brie served w/ nuts, berries and a variety of fig jam, honey, cranberry jam. Accompanied with assortment of crackers

Salads (full or miniature)

Arugula salad

arugula toasted in a citrus vinaigrette topped w/ fresh strawberry, toasted almond.

Caprese salad

Marinated mozzarella balls, fresh cherry tomatoes, basil leaf dressed in balsamic reduction

Citrus salad

Fresh spinach, red onions, oranges, apples, toasted almond, citrus vinaigrette.

Cucumber salad

Fresh sliced cucumber with a lime and dill vinaigrette.

Corn salad

Fresh peeled grilled corn, tomatoes, basil and feta cheese dress in olive oil and parsley

Orzo salad

orzo tossed in fresh pesto sauce

Layout & Pricing

Hor Douvres Style

Select 4 out of 7 options from the Hor douvres category to create a tailored menu for an unforgettable event.

Guest count 49 & under\$1000

Guest count 50 -100\$1400

Guest count 101 -150\$1800

Guest count 151 – 200 \$2200

A Chef Fee of \$300 will be required in addition of the guest count the client will select from.

Layout

Upon the client selecting the tailored menu for their event, here are the items that will be part of their package.

§ A trained and Certified Culinarian on site and serve you with advance knowledge of the products that will be at the client's event

§ Clients will have to go containers upon request

§ Clients will have a surplus of food to insure an unforgettable evening

Additions

In the course the client wants any additions to their package there will be additional fees to the final bill

Servers

\$50/per servers (pass hor douvre)

- Menu Items

\$150 per add on menu

- Guests add on

Guest can upgrade to next level count or pay \$15/per person for additional guest

- China & Cutlery

Pierro Catering does provide disposable wears, cutlery & napkins with package.

Guest can **upgrade** to china & cutlery wear at a fee of:

- Guest count 49 & under \$100
- Guest count 50 -100\$150
- Guest count 101 -150.....\$200
- Guest count 151 – 200.....\$250

Wedding Menu

Buffet Style

Buffet Style

Select 1 of each option from the buffet style category to create a tailored menu for your event.

Bread & Butter

Select the bread and butter of your choice

Bread

Yeast bread
Assorted breads
Baguette

Butter

Butter
Cinnamon butter
Garlic herb butter

Meats

Poultry – pan seared, baked, fried, stuffed, costume made
Turkey – baked, stuffed, costumer made
Beef – pan seared, baked, medallion, beef wellington, meat loaf, costume made
Seafood – pan seared, baked, stuffed, fried,

Vegetables

Vegetable medley- bake potato – green beans – glazed carrots – succotash – corn on cob – collared green – steamed cabbage – broccoli – cauliflower – sweet snap peas – Brussel sprouts asparagus – creamy mushroom – grilled sweet potato wedges – green peas – potato medley - roasted vegetable

Pasta

Lasagna(traditional) – Pierro’s lasagna – lasagna roll spaghetti Bolognese – spaghetti & meatball
mac & cheese – eggplant rolls(v)(vg) – alfredo pasta Pomodoro pasta -roasted tomato pasta(v)(vg) – Cajun pasta – stuff shells – baked pasta – creamy spinach basil pasta - sundried tomato pasta (vg)

Salads

Caesar

Fresh chopped romaine, homemade crouton, served with Caesar dressing, shaved Parmesan

Mix green

Variety of greeneries, shaved carrots, shaved cucumber, shaved red onions served w/ ranch/balsamic/oil and vinegar

Cucumber salad

Fresh cucumber, fresh dill, hand squeeze lemon, shaved pearl onions

Caprese salad

Fresh bloom tomatoes, fresh mozzarella slices, basil leaf, served w/balsamic glaze dressing

Barley salad

Barley grains, fresh arugula, shaved shallots, seasoning, served w/ citrus dressing

Rice

Rice pilaf

Mirepoix, pilaf rice, seasoning

Jasmine rice

Jasmine rice, coconut milk, oil, water, bay leaf, cloves, seasoning

Yellow rice

Mirepoix, parboiled rice, seasoning, turmeric, garlic paste

Haitian rice

Jasmine rice, red kidney beans, coconut milk, water, oil, clove, marinade

Layout & Pricing

Buffet Style

Select 1 of each option from the Buffet category to create a tailored menu for an unforgettable event.

Guest count 49 & under.....\$2400
Guest count 50 -100.....\$2900
Guest count 101 -150\$3500
Guest count 151 – 200 \$4500

Plate up dinner style: \$2000 additional to selected guests count

A Chef Fee of \$300 will be required in addition of the guest count the client will select from.

Layout

Upon the client selecting the tailored menu for their event, here are the item that will be part of their package.

§ A trained and Certified Culinarian on site and serve you with advance knowledge of the products that will be at the client's event

§ Clients will have to go containers upon request

§ Clients will have a surplus of food to insure an unforgettable evening

Additions

In the course the client wants any additions to their package there will be additional fees to the final bill

- Servers

\$100/per servers

- Menu Items add on

\$300 per add on

- Guests add on

Guest can upgrade to next level count or pay \$25/per person for additional guest

- China & Cutlery

Pierro Catering does provide cutlery. China & cutlery, glassware, plate chargers at a fee of:

- Guest count 49 & under \$200
- Guest count 50 -100\$300
- Guest count 101 -150.....\$400
- Guest count 151 – 200.....\$500

Corporate

Breakfast & Luncheon

Corporate

Welcome to our Corporate menu. This menu was designed for small business, corporate offices, private practices and everyone in between. Our menu serves specifically to cater and deliver a hot quality breakfast and luncheon to you and your staff. We know that we can all get overwhelm with over working and so many often time we do not have the time to go out and grab a bite.

With us at Pierro Catering we pride ourselves to be the one to make sure that you do not miss a step in your day. Look at our refined and fresh menu concept, from breakfast to lunch. We are sure to have what you are looking for.

Breakfast & Luncheon

\$ 75 delivery minimum

Breakfast

Fresh farm scramble 3

Fresh cracked eggs made fresh

Egg & cheese croissant 4

Warm croissant, cheddar cheese, fresh eggs

Meat egg & cheese croissant 6

Warm croissant, cheddar cheese, choose of (turkey, pork, beacon)

Egg & cheese burrito 5

Warm tortilla, fresh eggs, cheddar cheese, Pico

Assorted bagels 3

Variety of bagels served w/ cream cheese

Fruit platter 15

Mix slice fruits, cantaloupe, honeydew, grapes, strawberries, kiwi

Fruit cup 4

Medium diced mix fruits topped with mint honey drizzled

Yogurt Parfait 5

Fresh local plain yogurt, fresh strawberries, honey toasted mix oats & nuts, honey drizzle

Pastries platter 15

a variety of fresh bake muffins, cones

Berry Blast 6

Fresh blueberry, raspberry, blackberry, strawberry

Luncheon

World of a Sandwich

Avocado BLT 10

Chipotle mayo, mix green, fresh tomato, crispy beacon

Herb roasted turkey 10

Oven roasted turkey breast, thinly sliced, mix green, fresh tomato

Herb roasted chicken 10

Oven roasted chicken breast, mix green, fresh tomato

Tomato mozzarella (VG) 12

Fresh mozzarella slice, fresh tomato, balsamic glaze, pesto sauce, mix green

Garden Samish (VG) (V) 12

Fresh raw cucumber, zucchini, sprout, radishes, avocado, spinach, green sauce spread

Cuban 10

Ham, roasted pork loin, fresh pickles, honey mustard, mix green

Apple & brie 12

Jam spread, green apples slices, brie cheese, mix green

Chicken salad 10

Pierro recipe, mix green, tomato

Tuna salad 12

Pierro recipe, mix green, tomato

Italian 12

Mix green, tomato, ham, pepperoni, salami shaved onions Italian dressing

Roasted Samish (V) 12

Roasted beets, hummus spread, carrots, cucumber, tomato, yellow pepper

Thanksgiving blast 14

Oven roasted turkey, cranberry jam, apples stuffing spread

Vietnamese crunch 12

Julienne carrots, zucchini, cabbage, yellow pepper, fresh cilantro & parsley mix, marinated pork

Pierro egg salad 10

Boiled egg, minced celery, onion, seasoning

Select your choice of bread

Baguette
Ciabatta
Focaccia
Multi grain
Wrap
Lettuce leaves
Gluten free

Sides

Barley 3

Cooked barley, shaved shallot, basic lime vinaigrette

Quinoa salad 4

Quinoa, seasoning, diced tomato, scallion

Pasta salad 3

Penne pasta, Pierro's vinaigrette, shredded carrots, peas shaved celery

Red potato salad 3

Red skinned potato, Dejon mayo, seasoning, garlic, celery

Roasted carrots 3

Baby carrots, honey butter, seasoning

Flower medley 3

Cauliflower, broccoli, purple cauliflower

Orzo pasta 4

Orzo, seasoning, fresh pesto sauce, Basil

Fruit cup 3

Pineapple, cantaloupe, apples, strawberries

Soup

Tomato soup (vg) (v) 4

Vegetable stock, garlic, bay leaf, tomatoes

Vegetarian chili (vg) 4

Vegetable stock, 5 beans mix, garlic, seasoning, mirepoix

Chicken noodle 5

Chicken stock, shredded chicken, mirepoix, garlic

Vegetable blast (v) (vg) 5

Vegetable stock, diced potato, diced tomato, celery, onion, garlic, carrots, celery, herb mix

Tropical soup 5

Butternut squash, potato, Pierro's herb blend, vegetable stock.

Prices above reflects cost per person

Orders larger than 15 people will receive a discount from their total cost

Desserts

(Select your free dessert)

- Fruit cup, Cookie
- banana pudding
- stuff strawberries

Meal Plan

Our Meal Plan Menu was design with a specific purpose. To serve and deliver to you the everyday consumer to eat well, eat plenty, and at an affordable price that won't break your budget. This menu is so unique and fresh it will make you want to share this great news. This menu has two unique sides to it. The first is one called "built your meal" and the second one "pick and go". With those two options you will have the freedom to create or to just have it on the go. This Meal plan will change your way of viewing fresh food on the go

Built your meal plan

4 days meal plan for \$20

Meats: herb chicken, BBQ chicken, stuffed chicken, Lemon pepper chicken, cordon bleu, Haitian chicken, blacken chicken, beef kabab,

Fish: salmon steak, poached fish, stuff fish, shrimp

Rice: rice pilaf, white rice, yellow rice, brown rice, couscous, Haitian rice

Vegetable: Green beans, asparagus, broccoli, cauliflower, peas, carrots, vegetable medley, red skinned potatoes, baked potatoes, sweet potatoes

Pick & Go

Select from each category & go!

Lo Mein

Served w/ peanut

Meats	topping	sauce
Shrimp	vegetable	Hoisin
Chicken	Plain	sesame
Beef		teriyaki

Pasta

Meats	Pasta	Sauce
Shrimp	penne	Pesto
Chicken	spaghetti	Marinera
Beef	fettuccini	Alfredo
Turkey	rotini	

Fajita

Served w/ Pico, sour cream, cheese

Meats	topping	wrap
Shrimp	vegetable	lettuce leave
Chicken	Plain	tortilla
Beef		cabbage

Salads

Add protein for \$3

Base	Protein	extra
Mixed green	garbanzo salad	shaved carrots
Quinoa	tomato salad	shaved cucumber
Barley	corn salad	tomato
Whole grain	kale salad	shaved radishes
Potato salad		avocado
Mixed beans salad		red onion
Flower salad		
Green bean salad		
Roasted beet salad		
Lentil salad		

Salad 2.0

Pierro Chicken salad
Pierro tuna salad
Cobb salad
Crab cake salad

Wedding Menu

Desserts

Layouts & Pricing

Desserts

Pierro Catering offers a vast variety of delicious and mouthwatering desserts selection to choose from.

Our Dessert menu is excluded from the Hor Douvre & buffet style Menu. The prices below reflect **Price per person**. You can pick and choose how many desserts you would want. Have a look and have fun!

Pies

(\$3.50/slice)

(6 serving| \$21)

- Pecan pie
- Apple pie
- Pie-less Crusted apple pie

Dish

(\$3.50/serving)

(20-25 serving| \$70)

- Pierro's Bread Pudding
- Banana Pudding
- Peach Cobbler

Cupcakes

(\$2.00/Dozen| \$24)

- Chocolate & Vanilla cupcake
- Turtle cupcake
- Red velvet cupcake

Stuffed

(\$40/ fifty)

- Stuffed strawberries
(Chantilly cream, Pistachio)
- Stuffed crepes
(vanilla sauce, Nutella, Whip Cream)
- Stuffed Pears (Bourbon, roasted nut, braised)

