

Wedding Menu

Hor Douvre

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

Hot Dishes

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 Asian 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 tossed 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	800
Guest count 50 -100	\$1200
Guest count 101 -150	\$1600
Guest count 151 – 200	\$2000

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	\$75
Guest count 50 -100	\$100
Guest count 101 -150.....	\$150
Guest count 151 – 200.....	\$200

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

Butters

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.....\$2300

Guest count 50 -100..... \$2700

Guest count 101 -150\$3300

Guest count 151 – 200 \$4000

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

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§ 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

\$300 per add on menu

- Guests add on

Guest can upgrade to next level count or pay \$25/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 \$125

Guest count 50 -100\$175

Guest count 101 -150.....\$300

Guest count 151 – 200.....\$400

Wedding Menu

Desserts

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!

Price & Layout

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

(Dozen| \$50)

Chocolate & Vanilla cupcake

Turtle cupcake

Red velvet cupcake

Stuffed

(\$75/platter)

Stuffed strawberries

(Chantilly cream, Pistachio)

Stuffed crepes

(\$150/pan)

(vanilla sauce, Nutella, Whip Cream)

Stuffed Pears

(\$175/pan)

(Bourbon, roasted nut, braised)

