

—❁— *Buffet Packages* —❁—

All packages include delivery, set-up of chaffing dishes with sternos, serving utensils, disposable plates, napkins, forks, knives and salad dressing. Pick-up of chaffing dishes, sternos, serving utensils and all other non-disposable items will be arranged by Pepperoni Grill staff following your event. Gratuity is encouraged and not included in any buffet package or delivery.

<p><i>Option One</i> • \$9.00 per person</p> <p style="text-align: center;">Baked Ziti Meatball Marinara Garden Salad w/ Balsamic Vinagrette Garlic Rolls</p>	<p><i>Option Two</i> • \$14.00 per person</p> <p style="text-align: center;">One Chicken Entree Francese, Marsala or Piccata One Pasta Dish Alla Vodka, Primavera or Chicken & Brocoli Garden Salad w/ Balsamic Vinagrette Garlic Rolls</p>
<p><i>Option Three</i> • \$16.00 per person</p> <p style="text-align: center;">Same as Option 2 plus Eggplant Parmigiana or Eggplant Rollatini</p>	<p><i>Option Four</i> • \$18.00 per person</p> <p style="text-align: center;">Any Chicken Entree Any Pasta Eggplant Parmigiana Meatball Marinara Garden Salad Garlic Rolls</p>

Heavyweight plates, knives, forks and napkins are available with any catering for an additional \$1.00 per person

Chaffing dish set-up and sternos are available with all menu items for an additional \$10 per full tray.

Catering Menu



9174 Wiles Road
Coral Springs, FL 33067
(Located on the SE corner of University & Wiles)
954.345.1604

Hours
Monday - Thursday 11AM - 10 PM
Friday and Saturday 11AM - 11PM
Sunday Noon - 10PM

Catering For All Occasions!

**Holiday Parties • Office Functions • School Affairs
Religious Accomplishments • Birthdays • Anniversaries**

Offering our complete menu and much more!
Delivery, full chafing set up, and servers available.
From 10-500 people. Allow Pepperoni Grill to make your
next gathering a success! Call today for suggestions!

Appetizers (half tray/full tray)

Pepperoni Sticks with Marinara \$20/\$40
Bread sticks stuffed with pepperoni, brushed with garlic and oil and sprinkled with Parmesan cheese, served with a marinara dipping sauce.

Grilled Vegetable Napoleon \$55/\$110
Grilled portobella mushrooms, zucchini, squash and eggplant layered with melted fresh mozzarella; balsamic glaze.

Stuffed Mushrooms with Crabmeat \$45/\$90
Jumbo mushrooms stuffed with a blend of crabmeat, bread crumbs and herbs baked in a tasty white wine and butter sauce.

Clams Oreganata \$60/\$120
Fresh clams topped with seasoned breadcrumbs, drizzled with olive oil and baked to a golden brown.

Bruschetta \$45/\$90
Marinated diced plum tomatoes and fresh mozzarella served over toasted Italian bread.

Sliced Tomato & Fresh Mozzarella \$50/\$80

Italian Meatballs with Marinara \$60/\$120

Assorted Stomboli \$70
Our famous Cheesesteak, deluxe and Vegetable Strombolis with Marinara.

Fried Calamari \$50/\$100
A generous portion of tender, golden fried calamari perfectly seasoned and served with a marinara dipping sauce.

Cold Antipasto Platter \$55/\$110
Fire roasted peppers, marinated mushrooms, olives, ham, salami, pepperoni, provolone cheese. Beautiful presentation!

Mozzarella Sticks \$50/\$100
Served with marinara sauce.

Chicken Tenders with Dipping Sauce \$55/\$110
Large breaded chicken tenders served with your choice of honey mustard or BBQ sauce.

Buffalo Chicken Wings \$50/\$100 (60 or 120 Pieces)
Tossed in Hot, Med, Mild or BBQ Sauce
Served with Blue Cheese or Ranch Dressing.

Salads (half tray feeds 7-9 / full tray feeds 15-18)

Classic Garden Salad \$20/\$40
A medley of greens, tomato, cucumber, carrot and red onion.

Chopped Antipasto \$50/\$100
Homemade roasted peppers, marinated mushrooms, plum tomato, kalamata olives accompanied by provolone cheese, ham, salami and pepperoni tossed and chopped with mixed greens and served with balsamic vinaigrette.

Greek Salad \$35/\$70
Crumbled feta cheese, kalamata olives and pepperoncinis served over our classic garden salad.

Caesar Salad \$20/\$35
Crisp romaine lettuce tossed with fresh grated parmesan cheese and homemade croutons in our creamy Caesar dressing.

Side Dishes (half tray / full tray)

Grilled Vegetables \$60/\$120
Sautéed Vegetables \$30/\$60

Assorted Desserts \$2.75 per person

Roasted Rosemary Potatoes \$25/\$50
Garlic Rolls \$10/\$20

Eggplant Dishes (half tray feeds 7-9 / full tray feeds 15-18)

Eggplant Parmigiana \$50/\$100
An oversized portion of thinly sliced eggplant, covered in marinara sauce and baked with mozzarella cheese.

Eggplant Rollatini \$60/\$120
Breaded eggplant filled with spinach, ricotta and romano cheese, covered with marinara and baked with mozzarella cheese.

Entrees (half tray feeds 7-9 / full tray feeds 15-18)

Pastabilities

Baked Ziti Alla Romano \$30/\$60
Ziti tossed in a blend of marinara and ricotta cheese and baked with mozzarella.

Lasagna \$60/\$120
Grandma's very own! Layered high with sliced meatballs, Italian sausage and a blend of cheeses. A classic!

Baked Stuffed Shells \$45/\$90
Jumbo shells covered in marinara sauce and baked with mozzarella cheese.

Baked Cheese Raviolis \$45/\$90
Large cheese filled raviolis covered in marinara sauce and baked with mozzarella cheese.

Pasta Marinara \$25/\$50
5 lbs or 10 lbs of my grandma's very own! A light and flavorful sauce made with vine ripened plum tomatoes, olive oil, garlic and fresh basil.

Sausage Marinara \$60/\$120
Our marinara sauce with sweet Italian sausage.

Meatball Marinara \$60/\$120

Sausage, Peppers and Onions \$60/\$120
Sweet Italian sausage, peppers and onions in a light marinara sauce.

Penne Broccoli Garlic & Oil \$35/\$70

Seafood Entrees

Shrimp Parmigiana \$70/\$140
Large breaded shrimp baked with marinara and mozzarella cheese served with linguine.

Shrimp Francese \$70/\$140
Large shrimp, egg dipped and sautéed in lemon butter white wine sauce served with pasta.

Chicken Entrees

Chicken Parmigiana \$70/\$140
A huge, boneless chicken breast pounded and lightly breaded, baked with marinara sauce and mozzarella cheese.

Chicken Marsala \$70/\$140
Pan seared chicken breast sautéed with shallots, mushrooms and marsala wine with a hint of demi glaze.

Chicken Francese \$70/\$140
A pounded breast of chicken, egg battered and sautéed in a white wine, lemon, butter sauce.

Pasta Bolognese \$50/\$100
A tasty blend of seasoned ground beef, tomatoes and fresh herbs, with a hint of heavy cream.

Penne Alla Vodka \$50/\$100
Our signature pasta dish! Tomatoes, peas and Prosciutto di Parma in a light vodka cream sauce served over penne pasta.

Penne Chicken and Broccoli \$50/\$100
Tossed with penne in a garlic white wine sauce and finished with imported Pecorino Romano cheese.

Portabello Baronessa \$60/\$120
Portobello mushrooms, spinach and sliced sweet Italian sausages tossed in a light cream sauce and finished with diced plum tomatoes served over penne pasta.

Pasta Alfredo \$50/\$100
A silky smooth blend of fresh cream and parmesan cheese.

Primavera \$50/\$100
A medley of seasonal vegetables and fresh herbs served in a silky cream sauce or a light marinara.

Tortellini Fresca \$50/\$100
Cheese Filled w/Fresh Spinach & Roma Tomatoes in a Toasted Garlic Oil Sauce

Baked Stuffed Shrimp \$80/\$160
Large shrimp baked and stuffed with a blend of crabmeat, Italian bread crumbs and herbs. Served with a light sherry cream sauce.

Grilled Rosemary Chicken over Sautéed Spinach \$60/\$120

Chicken Picatta \$70/\$140
Tender chicken breast sautéed with sliced artichoke hearts in a silky white wine lemon butter sauce. Choice of capers or artichoke hearts.

Chicken Cacciatore \$70/\$140
Sautéed chunks of chicken breast, button mushrooms, peppers and onion in a rosemary sauce.