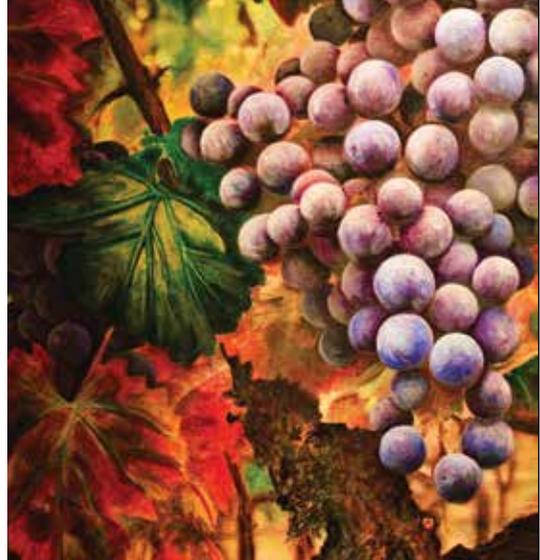


# PRIVATE EVENTS



## WELCOME TO PINSTRIPES

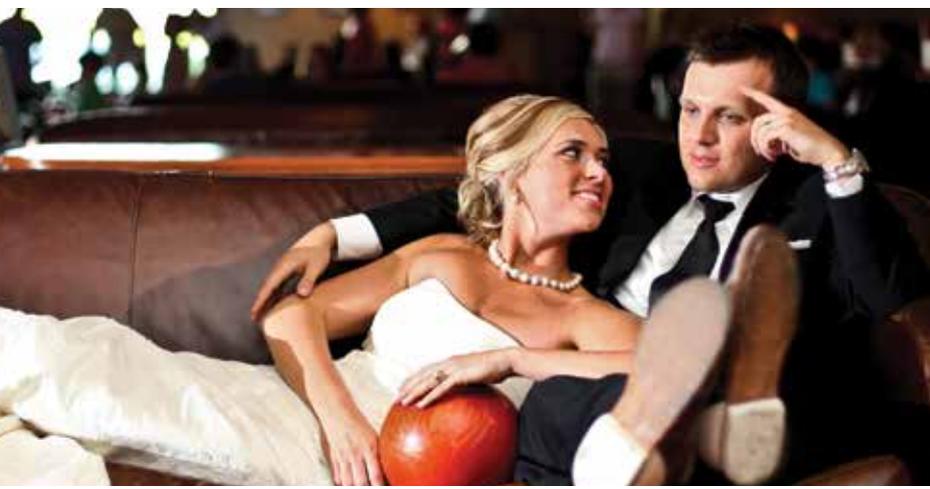
### A UNIQUE DINING AND ENTERTAINMENT VENUE

Our distinctive 40,000 square foot venues feature a bistro with exceptional Italian / American cuisine and wine; bowling and bocce; an outdoor patio and fire pit; and event space / party rooms accommodating 20-600 people. We can tailor any private event to your specific needs and create an amazing and memorable occasion for weddings, birthday parties, bar mitzvahs, reunions, corporate events, holiday parties, anniversaries and more!

Enhance your Private Room Event with bowling and / or bocce for a 2-hour block of time:  
Sunday-Thursday: \$100 per lane / court | Friday-Saturday (before 5pm): \$100 per lane / court  
Friday-Saturday (after 5pm): \$150 per lane / court

## PINSTRIPES

BISTRO BOWLING BOCCÉ



## **DAYTIME PACKAGE**

*Monday - Friday from 7am to 4pm  
minimum 10 guests*

### **Continental Breakfast Buffet**

Seasonal Fruit  
Housemade Pastries  
Croissants with Butter and Artisanal Jams  
Yogurt and Granola Parfaits  
Fruit Juices

### **Lunch**

Sliders: Italian Meatball, Chicken Parmesan, Burger, Caprese  
Caesar Salad & Garden Salad  
Parmesan Potato Chips  
Housemade Cookies & Ghirardelli Triple Chocolate Brownies

### **Afternoon Break**

Kettle Chips  
Fresh Whole Fruit  
Granola Bars  
Trail Mix

### **Beverage**

Regular & Decaffeinated Coffee, Mighty Leaf Hot/Iced Tea and Soda  
**\$55 per person**

### **Additional Options**

#### **Gaming**

*add bowling or bocce for the perfect team building activity*

#### **Audio Visual**

Projection Package \$300: *Includes LCD Projector and Screen*

Additional Options Available Upon Request

# BREAKFAST MENUS

*available until 11am*

## Continental Breakfast Buffet

*minimum 10 guests*

Seasonal Fruit

Housemade Pastries

Croissants with Butter and Artisanal Jams

Yogurt and Granola Parfaits

Fruit Juices

Regular & Decaffeinated Coffee

Mighty Leaf Hot/Iced Tea

**\$23 per person**

Applewood Smoked Bacon

*(add \$6 per person)*

Breakfast Sausage

*(add \$6 per person)*

## Pintastic Breakfast Buffet

*minimum 20 guests*

Scrambled Eggs

Applewood Smoked Bacon

Crispy Breakfast Potatoes

Seasonal Fruit

Housemade Pastries

Croissants with Butter and Artisanal Jams

Yogurt and Granola Parfaits

Fruit Juices

Regular & Decaffeinated Coffee

Mighty Leaf Hot/Iced Tea

**\$36 per person**

## Breakfast Platters

*add the following selections to customize your breakfast buffet  
(30 servings per platter)*

Bagels & Cream Cheese Platter

*locally sourced bagels, whipped cream cheese*

**\$80**

Smoked Salmon Platter

*red onion, cucumber, roma tomato*

**\$135**

Mini Belgian Waffle

*maple syrup, whipped cream, fresh strawberries*

**\$83**

*Prices subject to change. Prices may vary per location.*

## **BUFFET STYLE MENUS**

*lunch menu available until 2pm  
minimum 20 guests*

### **Italian-American Feast**

Grilled Spicy Italian Sausage, Marinated Chicken Breasts, Burger Sliders

*Served with Sandwich Rolls & Condiments*

Baked Mac & Cheese

Caesar Salad & Garden Salad

Parmesan Potato Chips

Housemade Cookies & Ghirardelli Triple Chocolate Brownies

Regular & Decaffeinated Coffee

Mighty Leaf Hot/Iced Tea and Soda

**\$50 dinner per adult / \$40 per child ages 5-12 | \$44 lunch per adult / \$34 per child ages 5-12**

### **Wood Oven Flatbread Party**

Flatbreads: Pepperoni, Cheese, Sausage & Peppers, Margherita

Caesar Salad & Garden Salad

Parmesan Potato Chips

Housemade Cookies & Ghirardelli Triple Chocolate Brownies

Regular & Decaffeinated Coffee

Mighty Leaf Hot/Iced Tea and Soda

**\$43 dinner per adult / \$33 per child ages 5-12 | \$37 lunch per adult / \$27 per child ages 5-12**

### **Slider Celebration**

Sliders: Italian Meatball, Chicken Parmesan, Burger, Caprese

Caesar Salad & Garden Salad

Parmesan Potato Chips

Housemade Cookies & Ghirardelli Triple Chocolate Brownies

Regular & Decaffeinated Coffee

Mighty Leaf Hot/Iced Tea and Soda

**\$40 dinner per adult / \$30 per child ages 5-12 | \$34 lunch per adult / \$24 per child ages 5-12**

## PLATTERS & STARTERS

### Platters

(30 servings per platter)

|   |              |   |              |
|---|--------------|---|--------------|
| Housemade Bruschetta<br><i>tomato &amp; parmesan</i>  | <b>\$81</b>  | Fresh Fruit Platter<br><i>hand sliced seasonal fruit</i>                        | <b>\$103</b> |
| Avocado Hummus & Garlic Hummus<br><i>housemade pita, garlic crostinis, fresh vegetables</i> | <b>\$115</b> | Chilled Jumbo Shrimp Cocktail<br><i>cocktail sauce, served over crushed ice</i> | <b>\$150</b> |
| Italian Sliders<br><i>italian meatball or chicken parmesan</i>                              | <b>\$135</b> | Crispy Calamari<br><i>buttermilk marinade, housemade marinara</i>               | <b>\$127</b> |
| Antipasto Platter<br><i>italian specialty meats with domestic &amp; imported cheeses</i>    | <b>\$143</b> | Vegetable Crudite<br><i>fresh vegetables, pesto-ranch dressing</i>              | <b>\$91</b>  |

### Starters

priced per dozen

(minimum of four dozen per selection)

|  |             |  |             |
|--|-------------|--|-------------|
| Tomato & Mozzarella Skewers<br><i>fresh mozzarella, grape tomato, basil</i>              | <b>\$34</b> | Caprese Sliders<br><i>fresh mozzarella, tomato, basil, pesto-ranch, brioche bun</i>                          | <b>\$41</b> |
| Fried Mozzarella<br><i>fresh mozzarella, lightly breaded, housemade marinara</i>         | <b>\$28</b> | Feta & Spinach Stuffed Phyllo<br><i>flaky pastry, feta &amp; spinach filling, cucumber dill yogurt sauce</i> | <b>\$35</b> |
| Toasted Coconut Shrimp<br><i>jumbo shrimp, curry, shredded coconut, sweet calabrese</i>  | <b>\$50</b> | Stuffed Mushrooms<br><i>zucchini, sundried tomatoes, artichoke hearts, goat cheese</i>                       | <b>\$34</b> |
| Grilled Pesto Chicken Skewers<br><i>all natural, cage free chicken, fresh herb pesto</i> | <b>\$35</b> | Mini Crab Cakes<br><i>lemon, mustard remoulade</i>   | <b>\$46</b> |
| Burger Sliders<br><i>brioche bun, shallot mayo, housemade pickle, tomato</i>             | <b>\$42</b> | Peppercorn Beef Skewers<br><i>beef tenderloin, cracked black pepper, char-grilled, bordelaise</i>            | <b>\$46</b> |
| Tenderloin Sliders<br><i>brioche bun, balsamic shallots, arugula</i>                     | <b>\$50</b> | Pigs in a Blanket<br><i>flaky pastry, mini hot dogs, ketchup, mustard</i>                                    | <b>\$34</b> |

Prices subject to change. Prices may vary per location.

## FAMILY STYLE MENU

*lunch menu available until 2pm*

*minimum 20 guests*

### Classic

*available for lunch only*

Select Two Salads, Two Pastas and Two Desserts  
Served with Regular & Decaffeinated Coffee, Mighty Leaf Hot/Iced Tea and Soda  
**\$33 per adult / \$23 per child ages 5-12**

### Deluxe

Select Two Starters, Two Salads, Two Pastas, Two Entrees, Two Sides and Two Desserts  
Served with Regular & Decaffeinated Coffee, Mighty Leaf Hot/Iced Tea and Soda  
**\$57 dinner per adult / \$46 dinner per child ages 5-12 | \$45 lunch per adult / \$34 lunch per child ages 5-12**

Family Style Menu can be served as a buffet for an additional \$3 per person

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### Starters

Antipasto Platter • Crispy Calamari • Italian Meatball Sliders • Tomato Bruschetta  
Fried Mozzarella • Spinach & Artichoke Dip • Avocado Hummus & Garlic Hummus  
Stuffed Mushrooms • Mini Crab Cakes (*add \$3 per person*)

### Salads

Chop Salad • Pear Salad • Caesar Salad • Garden Salad

### Pastas

Penne Pomodoro • Meatballs & Cavatappi • Meat Lasagna • Baked Mac & Cheese  
Vegetable Lasagna • Penne & Meat Sauce • Cheese Ravioli Marinara  
Fettuccini Alfredo • Chicken & Goat Cheese Fusilli (*add \$2 per person*)

### Entrees

Chicken Parmesan • Maple Glazed Salmon • Vegetable & Parmesan Risotto  
Chicken Marsala • Peppercorn Crusted Pork Loin  
Boneless Short Ribs (*add \$2 per person*) • Parmesan Crusted Filet Mignon (*add \$7 per person*)

### Sides

Grilled Asparagus • Seasonal Vegetables • Garlic Mashed Potatoes  
Parmesan Risotto • Lemon Charred Broccoli • Roasted Red Potatoes

### Desserts

Caramelized Cheesecake • Housemade Cookies & Ghirardelli Triple Chocolate Brownies  
Apple Bread Pudding • Frangelico Chocolate Cake • Anna's Carrot Cake • Classic Tiramisu

*Prices subject to change. Prices may vary per location.*

## PREMIUM DINNER MENU

*served as buffet stations*

*minimum 40 guests*

### Starters

*select two*

Antipasto Platter · Crispy Calamari  
Tomato Bruschetta · Spinach & Artichoke Dip  
Stuffed Mushrooms · Mini Crab Cakes

### Salads

*select two*

Chop Salad · Pear Salad · Caesar Salad · Garden Salad

### Pastas

*select two*

Meatballs & Cavatappi · Meat Lasagna  
Vegetable Lasagna · Cheese Ravioli Marinara  
Chicken & Goat Cheese Fusilli

### Carving Station

*select two*

Maple Glazed Ham · Roast Turkey Breast  
or Prime Rib  
*selections hand carved by a chef attendant*

### Sides

*select two*

Grilled Asparagus · Garlic Mashed Potatoes  
Seasonal Vegetables · Roasted Red Potatoes

### Desserts

*select two*

Caramelized Cheesecake · Apple Bread Pudding  
Housemade Cookies & Ghirardelli Triple Chocolate Brownies  
Frangelico Chocolate Cake · Anna's Carrot Cake · Classic Tiramisu

Served with Regular & Decaffeinated Coffee, Mighty Leaf Hot/Iced Tea and Soda

**\$80 per person**

*Prices subject to change. Prices may vary per location.*

## BEVERAGE PACKAGES

### Premium

Premium Liquor, Imported & Domestic Beer, Canyon Road Wines, Wycliff Sparkling Wine and Non-Alcoholic Beverages

Per Person for 2 Hours \$45  
3 hours additional \$11 per person  
Each Additional Hour \$8

### Deluxe

House and Call Liquor, Imported & Domestic Beer, Canyon Road Wines, Wycliff Sparkling Wine and Non-Alcoholic Beverages

Per Person for 2 Hours \$37  
3 hours additional \$11 per person  
Each Additional Hour \$8

### Beer and Wine

Imported & Domestic Beer, Canyon Road Wines, Wycliff Sparkling Wine and Non-Alcoholic Beverages

Per Person for 2 Hours \$30  
3 hours additional \$11 per person  
Each Additional Hour \$8

### Italian Wine Enhancement

Wine Selections Include: Rocca Pinot Grigio, Lavis Chardonnay LaMarca Prosecco, Trebbio Chianti, Stemmari Pinot Noir, Folonari Merlot and Alverdi Cabernet

Per Person for 2 Hours \$5  
Each Additional Hour \$2

### Soda

Non-Alcoholic Beverages, Juices, San Pellegrino, Aqua Panna

Per Person for 4 Hours \$15

### Cash

Guests purchase their own beverages according to the prices shown above

\$150 / 50+ guests

### Additional Bar

\$150 / bar or bartender

*Shots Not Included in Beverage Packages  
Wine List Available Upon Request*

## SWEET SELECTIONS

*minimum 40 guests*

### Housemade Gelato

*Select Three of Our Housemade Flavors:*

Vanilla · Chocolate · Strawberry · Salted Caramel · Brownie  
Seasonal Gelato · Seasonal Sorbet

*Served out of a Carved Ice Sculpture with:*

Chocolate, Strawberry and Caramel Sauce  
Rainbow Sprinkles, M&M's, Oreo Cookie Crumbs, Whipped Cream,  
Maraschino Cherries & Waffle Bowls

Served with Regular & Decaffeinated Coffee, Mighty Leaf Hot/Iced Tea and Soda

**\$20 per person**

### Chocolate Fountain

*Milk Chocolate Fondue Served with the Following for Dipping:*

Rice Krispy Treats, Pretzel Rods, Red Licorice, Housemade Cookies,  
Ghirardelli Triple Chocolate Brownies, Fruit Skewers,  
Housemade Marshmallows, and Fresh Strawberries

Served with Regular & Decaffeinated Coffee, Mighty Leaf Hot/Iced Tea and Soda

**\$18 per person**

### Enhancements

*add the following selections to customize any menu  
priced per dozen (minimum of four dozen per selection)*

|                                |             |                           |             |
|--------------------------------|-------------|---------------------------|-------------|
| Chocolate Covered Strawberries | <b>\$24</b> | Frangelico Chocolate Cake | <b>\$25</b> |
| Caramelized Cheesecake         | <b>\$25</b> | Anna's Carrot Cake        | <b>\$25</b> |
| Apple Bread Pudding            | <b>\$26</b> | Housemade S'Mores         | <b>\$31</b> |

*Prices subject to change. Prices may vary per location.*