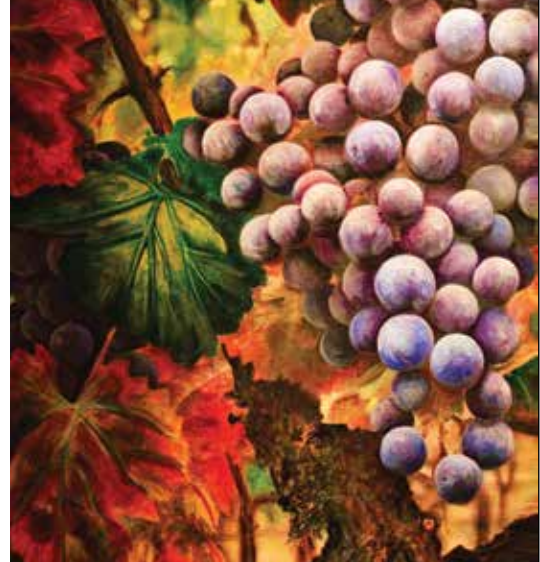


PRIVATE EVENTS



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-Thursdays: \$100 per lane / court | Friday-Saturday (before 5pm): \$100 per lane / court
 Friday-Saturday (after 5pm): \$150 per lane / court

PINSTRIPES

BISTRO  BOWLING  BOCCIE



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

\$43 per person

Additional Options

Gaming

add bowling or bocce for the perfect team building activity

Sunday-Thursday: \$100 per lane/court | Friday-Saturday (*before 5pm*): \$100 per lane/court
Friday-Saturday (*after 5pm*): \$150 per lane/court

Audio Visual

Projection Package \$250: *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

\$16 per person

Applewood Smoked Bacon

(add \$5 per person)

Breakfast Sausage

(add \$5 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

\$27 per person

Breakfast Platters

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

Bagels & Cream Cheese Platter

\$65

locally sourced bagels, whipped cream cheese

Smoked Salmon Platter

\$110

red onion, cucumber, roma tomato

Mini Belgian Waffle

\$67

maple syrup, whipped cream, fresh strawberries

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

\$39 dinner per adult / \$33 per child ages 5-12 | \$34 lunch per adult / \$28 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

\$33 dinner per adult / \$27 per child ages 5-12 | \$28 lunch per adult / \$22 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

\$30 dinner per adult / \$24 per child ages 5-12 | \$25 lunch per adult / \$19 per child ages 5-12

PLATTERS & STARTERS

Platters

(30 servings per platter)

Housemade Bruschetta <i>tomato & parmesan</i>	\$66	Fresh Fruit Platter <i>hand sliced seasonal fruit</i>	\$85
Avocado Hummus & Garlic Hummus <i>housemade pita, garlic crostinis, fresh vegetables</i>	\$95	Chilled Jumbo Shrimp Cocktail <i>cocktail sauce, served over crushed ice</i>	\$125
Italian Sliders <i>italian meatball or chicken parmesan</i>	\$112	Crispy Calamari <i>buttermilk marinade, housemade marinara</i>	\$105
Antipasto Platter <i>italian specialty meats with domestic & imported cheeses</i>	\$120	Vegetable Crudite <i>fresh vegetables, pesto-ranch dressing</i>	\$75

Starters

priced per dozen

(minimum of four dozen per selection)

Tomato & Mozzarella Skewers <i>fresh mozzarella, grape tomato, basil</i>	\$25	Caprese Sliders <i>fresh mozzarella, tomato, basil, presto-ranch, brioche bun</i>	\$31
Fried Mozzarella <i>fresh mozzarella, lightly breaded, housemade marinara</i>	\$20	Feta & Spinach Stuffed Phyllo <i>flaky pastry, feta & spinach filling, cucumber dill yogurt sauce</i>	\$26
Toasted Coconut Shrimp <i>jumbo shrimp, curry, shredded coconut, sweet calabrese</i>	\$38	Stuffed Mushrooms <i>zucchini, sundried tomatoes, artichoke hearts, goat cheese</i>	\$25
Grilled Pesto Chicken Skewers <i>all natural, cage free chicken, fresh herb pesto</i>	\$26	Mini Crab Cakes <i>lemon, mustard remoulade</i>	\$36
Burger Sliders <i>brioche bun, shallot mayo, housemade pickle, tomato</i>	\$32	Peppercorn Beef Skewers <i>beef tenderloin, cracked black pepper, char-grilled, bordelaise</i>	\$36
Tenderloin Sliders <i>brioche bun, balsamic shallots, arugula</i>	\$38	Pigs in a Blanket <i>flaky pastry, mini hot dogs, ketchup, mustard</i>	\$25

Prices subject to change. Prices may vary per location.

FAMILY STYLE MENU

*lunch menu available until 2pm
minimum 20 guests*

Classic Luncheon

Select Two Salads, Two Pastas and Two Desserts
Served with Regular & Decaffeinated Coffee, Mighty Leaf Hot/Iced Tea and Soda
\$24 per adult / \$18 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
\$34 lunch per adult / \$28 lunch per child ages 5-12 | \$44 dinner per adult / \$38 dinner per child ages 5-12

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

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 Broccolini • Roasted Red Potatoes

Desserts

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

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
\$65 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 \$35
3 hours additional \$10 per person
Each Additional Hour \$7

Deluxe

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

Per Person for 2 Hours \$28
3 hours additional \$10 per person
Each Additional Hour \$7

Beer and Wine

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

Per Person for 2 Hours \$23
3 hours additional \$10 per person
Each Additional Hour \$7

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 \$12

Cash

Guests purchase their own beverages according to the prices shown above

\$125 / 50+ guests

Additional Bar

\$125 / 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

\$14 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

\$12 per person

Enhancements

add the following selections to customize any menu

priced per dozen (minimum of four dozen per selection)

Chocolate Covered Strawberries	\$19	Frangelico Chocolate Cake	\$20
Caramelized Cheesecake	\$20	Anna's Carrot Cake	\$20
Apple Bread Pudding	\$21	Housemade S'Mores	\$25

Prices subject to change. Prices may vary per location.