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





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

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): \$130 per lane/court

Audio Visual

Projection Package: 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

Add On's

Applewood Smoked Bacon Breakfast Sausage

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

Breakfast Platters add the following selctions to customize your breakfast buffet (30 servings per platter)

> Bagels & Cream Cheese Platter locally sourced bagels, whipped cream cheese

> > Smoked Salmon Platter red onion, cucumber, roma tomato

Mini Belgian Waffle maple syrup, whipped cream, fresh strawberries

BUFFET STYLE MENUS

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

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

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

PLATTERS & STARTERS

Platters

(30 servings per platter)

Housemade Bruschetta tomato & parmesan

Avocado Hummus & Garlic Hummus housemade pita, garlic crostinis, fresh vegetables

Italian Sliders italian meatball or chicken parmesan

Antipasto Platter italian specialty meats with domestic & imported cheeses Fresh Fruit Platter hand sliced seasonal fruit

Chilled Jumbo Shrimp Cocktail cocktail sauce, served over crushed ice

Crispy Calamari buttermilk marinade, housemade marinara

Vegetable Crudite fresh vegetables, pesto-ranch dressing

Starters

priced per dozen (minimum of four dozen per selection)

Tomato & Mozzarella Skewers fresh mozzarella, grape tomato, basil

Fried Mozzarella fresh mozzarella, lightly breaded, housemade marinara

Toasted Coconut Shrimp jumbo shrimp, curry, shredded coconut, sweet calabrese

Grilled Pesto Chicken Skewers all natural, cage free chicken, fresh herb pesto

Burger Sliders brioche bun, shallot mayo, housemade pickle, tomato

Tenderloin Sliders brioche bun, balsamic shallots, arugula Caprese Sliders fresh mozzarella, tomato, basil, presto-ranch, brioche bun

Feta & Spinach Stuffed Phyllo flaky pastry, feta & spinach filling, cucumber dill yogurt sauce

Stuffed Mushrooms zucchini, sundried tomatoes, artichoke hearts, goat cheese

Mini Crab Cakes lemon, mustard remoulade

Peppercorn Beef Skewers beef tenderloin, cracked black pepper, char-gilled, bordelaise

Pigs in a Blanket flaky pastry, mini hot dogs, ketchup, mustard

FAMILY STYLE MENU

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

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

Family Style Menu can be served as a buffet

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

> lunch menu available until 2pm 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

BEVERAGE PACKAGES

Premium

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

Deluxe

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

Beer and Wine

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

Italian Wine Enhancement

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

Soda

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

Cash

Guests purchase their own beverages according to the prices shown above

Additional Bar

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

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

Enhancements

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

Chocolate Covered Strawberries

Frangelico Chocolate Cake

Caramelized Cheesecake

Apple Bread Pudding

Housemade S'Mores

Anna's Carrot Cake