

Pearl Street Pizzeria & Pub Party Menu

Pearl Street knows not every group is the same. We are willing to work with you to develop a menu that is suitable for your party's tastes. We will do all that we can to bring you great service in our cozy, laid back restaurant. Our private dining room seats 50 guests comfortably, with up to 75 guests capacity. We also have a patio dedicated to private dining reservation, available upon request. Please let us know if you'd like to come in a take a look around!

Listed below are group packages Pearl Street, Geist currently offers. Feel free to discuss with us what specifics your party needs and we can work together to create the perfect package for you! Our packages are served buffet-style.

Food Package A - \$350

Feeds 20-30 people

- Choice of 1 Salad or Soup
- 3 Cheesy Bread Stick Platters
- Choice of 2 Appetizers
- 4 Large pizzas of your choice
- Unlimited Soft Drinks

Food Package B - \$400

Feeds 20-30 people

- Choice of 1 Salad or Soup
- 3 Cheesy Bread Stick Platters
- Choice of an Italian Sandwich Platter or Oven-Baked Pasta
- 4 large pizzas of your choice
- Unlimited Soft Drinks

Food Package C - \$475

Feeds 30-40 people

- Choice of 1 Salad or Soup
- 4 Cheesy Bread Stick Platters
- Choice of 3 Appetizers
- 6 Large pizzas of your choice
- Unlimited Soft Drinks

Food Package D - \$525

Feeds 30-40 people

- Choice of 2 Salads or Soup
- 4 Cheesy Bread Stick Platters
- Choice of 2 Italian Sandwich Platters or Oven-Baked Pastas
- 6 Large pizzas of your choice
- Unlimited Soft Drinks

Food Package E - \$550

Feeds 40-50 people

- Choice of 2 Salads or Soup
- 5 Cheesy Bread Stick Platters
- Choice of 4 Appetizers
- 8 Large pizzas of your choice
- Unlimited Soft Drinks

Food Package F - \$600

Feeds 40-50 people

- Choice of 2 Salads or Soup
- 5 Cheesy Bread Stick Platters
- Choice of 2 Italian sandwich platters or Oven-Baked Pastas
- 8 Large pizzas of your choice
- Unlimited Soft Drinks

Appetizers

***Premium Appetizer, adds \$30 per package
(GF) Gluten Free**

- Cheesy Breadsticks** **\$18.00**
3" breadsticks covered in mozzarella cheese. Served with your choice of 2 dipping sauces: Jalapeno Cheese, Marinara, Herbed Ranch, or Garlic Butter. (24 sticks)
Spice it up with Ghost Pepper Jack Cheese for just \$3.00.
- Beer Cheese Dip With Pretzels Bites** **\$18.00**
Soft pretzels bites, served with our craft-brew cheddar & Romano cheese dip. (~32 bites)
- Bruschetta** **\$27.00**
House-Made tomato salad includes: tomato, garlic, onion, olive oil, salt, vinegar, and basil. Served with garlic Parmesan crostinis. Served as a bowl of tomato salad & slices of crostinis (~12 servings)
- *Baked Artichoke Dip w/ Crostinis** **\$54.00**
Creamy homemade drip made with Parmesan cheese & artichokes. (~ 12 servings)
- *Hot Pepper Vodka Meatballs** **\$60.00**
Meatballs baked and smothered in our house-made tomato basil red sauce made with hot pepper vodka, ricotta cheese, and fresh basil. (24 meatballs)
- *Marinara Meatballs** **\$60.00**
Meatballs baked and smothered in marinara sauce. (24 meatballs)
- (GF) Caprese Skewers** **\$24.00**
Fresh Mozzarella, cherry tomatoes, and basil leaves drizzled with olive oil and balsamic reduction sauce. (12 skewers)
- (GF) Shrimp & Pesto Flatbread** **\$26.00**
House-made pesto sauce with shrimp and mozzarella cheese baked on our Gluten-Free flatbread, topped with mix of arugula, onions, cilantro, olive oil, and red wine vinaigrette. (~ 8 servings)

Salad & Soup

Garden salads include your choice of 2 dressings and serve approximately 10-12 people.

House-made: Herbed Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette

Other Dressings: French, 1000 Island, Italian, Greek, Caesar, Oil & Vinegar

*Premium Salads add \$20

- Garden Salad** **\$70.00**
Iceberg Lettuce, tomato, red onion, croutons, and cheddar jack cheese.
- Caesar Salad** **\$70.00**
Romaine lettuce, croutons, black olives, Parmesan cheese, tossed in house-made Caesar dressing.
- *Caprese Salad** **\$90.00**
Baby arugula, spinach, and basil topped with cherry tomatoes and fresh mozzarella. Tossed with olive oil, salt & pepper, and served with a side of balsamic vinaigrette.
- *Greek Salad** **\$90.00**
Iceberg lettuce, kalamata olives, tomatoes, pepperoncino, and feta cheese served with Greek dressing.
- Pesto Pasta Salad** **\$60.00**
Penne pasta, sun-dried tomato, spinach, onions, and feta cheese, tossed in house-made pesto sauce.
- Spicy Chicken & Gorgonzola Soup** **\$80.00**
Chicken, bacon, Gorgonzola cheese in a spicy cream broth topped with gorgonzola cheese crumbles and fresh cilantro. (128 ounces)

Oven-Baked Pastas

Party Pastas include approximately ½ hotel pan of pasta (10-12 servings)

- Simply Baked** **\$50.00**
Cavatappi pasta tossed in our garlic-rosemary butter sauce. Topped with Parmesan cheese & parsley.
- Baked Macaroni & Cheese** **\$60.00**
Cavatappi pasta baked in a unique blend of cheeses and topped with bread crumbs and Parmesan cheese.
- Cavatappi A La Vodka** **\$60.00**
Cavatappi pasta in our homemade spicy tomato basil red sauce made with hot pepper vodka, ricotta cheese, and fresh basil.

Pizzas

Your choice of signature, or BYO up to 3 toppings, Hand-tossed or Signature Pan
Package pizzas are cut into approximately 16 'party-style' squares.

Build Your Own Toppings

Mushrooms, Onions, Green Peppers, Jalapenos, Fresh Tomatoes, Banana Peppers, Black Olives, Green Olives, Pineapples, Sausage, Pepperoni, Bacon, Ham, Chicken, Pesto, Sun-Dried Tomato, Asiago Cheese, Feta Cheese, Portobello Mushroom, Capicola Ham, Fresh Basil, Kalamata Olives, Cilantro, Goat Cheese, Bleu Cheese, Spinach, Artichokes, Zucchini

Signature Pizzas

Pear & Gorgonzola

Olive oil, Bartlett pears, fresh arugula, gorgonzola, and mozzarella drizzled with balsamic glaze.

Honey Chicken

Grilled chicken, homemade honey mustard dressing, bacon, fresh tomatoes, spinach and mozzarella.

BBQ Chicken

Grilled chicken and red onions in a zesty BBQ sauce topped with mozzarella, and fresh cilantro

Mexican

Traditional chorizo, red onions, fresh tomatoes, and mozzarella topped with fresh jalapeños, fresh cilantro, and a sour cream drizzle.

Margherita

Olive oil, garlic, fresh tomato slices and mozzarella. Topped with fresh basil

Loaded Veggie

Shaved zucchini, squash, fresh tomatoes, artichoke hearts, fresh arugula, mozzarella with a basil pesto sauce.

Quattro Formaggio

Olive oil, garlic, asiago, mozzarella, Parmesan and ricotta cheeses. Topped with fresh parsley.

Stuffed Portobello Mushroom

Sliced Portobello caps, sausage, ham, bacon, red onions, and mozzarella

(Spicy) Hawaiian

Pineapple, spicy capicola ham, spicy Thai-chili sauce, and mozzarella. Topped with fresh cilantro

Supreme

Sausage, pepperoni, green peppers, red onion, black olives, mushroom, and mozzarella.

(Spicy) Buffalo Chicken

Grilled chicken, Frank's Red Hot Sauce, celery, bleu cheese crumbles, and mozzarella. Topped with fresh parsley.

Chicken Alfredo

Grilled chicken and fresh tomatoes in our creamy homemade alfredo sauce, mozzarella and topped fresh rosemary.

Mad Greek

Olive oil, garlic, feta cheese, sun-dried tomatoes, fresh tomatoes, kalamata olives, banana peppers, red onion, and mozzarella.

Meat Lovers

Sausage, pepperoni, ham, bacon, mozzarella.

Large Party Fine Print

IN-HOUSE RESERVATIONS: In-house reservations are subject to availability. Room fees and minimums may apply and are based on event date and time. Your group reservation is only confirmed when we receive a signed confirmation sheet with a credit card number to hold the date (regardless of final payment method). The number of guests and menu must be guaranteed 72 hours in advance of your reservation, or the original number confirmed will be charged. Final payment is due upon completion of the event. An 18% gratuity may be charged at time of final billing.

PRIVATE DINING RESERVATIONS: A private dining reservation will include seating in dedicated areas within the restaurant where the public will not enter or exit. A room fee and food and beverage minimum purchase may apply, and are subject to event date and time. The prices quoted do not include sales tax or gratuity, presented on final bill. All food and beverages must be charged on one check. Our private dining room includes our indoor dining area and/or patio---room areas will be booked based on request and total number of guests in your party.

SEMI-PRIVATE ROOMS: A semi-private reservation will include seating in dedicated areas within the restaurant where the public may enter and exit. A room fee or minimum food and beverage minimum purchase may apply and are subject to event date and time. The prices quoted do not include sales tax or gratuity, presented on the final bill.

ROOM & TABLE ARRANGEMENTS: We will do our best to accommodate your group in the space preferred by your group although we do reserve the right to relocate your group to a more appropriate area should your expected attendance significantly change.

BUFFET: A final head count guarantee is due 72hrs before the event, and the final balance due will be provided at that time. Final payment is due the day of the event—a \$100 late fee will be assessed for all payments received not received at that time.

DEPOSITS AND CANCELLATIONS: To book we require a credit card number with a signed contract. We may charge the credit card 1 week prior to the day of the event, unless specified otherwise. Pearl Street reserves the right to require a deposit for any group. Deposits are non-refundable. In the event that you need to cancel your reservation you must provide notification 48 hours in advance. If cancellation is made within 48hrs of reservations we reserve the right to charge 20% of the agreed upon package or minimum.

THE HOLIDAYS: During the holiday season, due to increased demand for large parties, 50% of the food total may be charged if reservation is cancelled within 48 hours.

Contact Us: Pearl Street Pizzeria, Geist
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