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 $85 per lane/court ~ Friday & Saturday $100 per lane/court
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

Audio Visual
Projection Package: Includes LCD Projector and Screen

Additional Options Available Upon Request

Prices subject to change. Prices may vary per location.
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

**Additions**
- 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 selections 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*

*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

**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

*Prices subject to change. Prices may vary per location.*
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, pesto-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

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

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

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

Prices subject to change. Prices may vary per location.
BEVERAGE PACKAGES

**Premium**
Premium Liquor, Imported & Domestic Beer, Chateau Souverain Wines, La Marca 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

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

**Hosted** *(host will be charged based on consumption)*
Bottled Beer
Bottled Craft Beer
Draft Beer
House Wines
House Liquor
Call Liquor
Premium Liquor
Soft Drinks
San Pellegrino or Aqua Panna

**Cash**
Guests purchase their own beverages according to the prices shown above

**Sparkling Wine Enhancement**
J Vintage Brut

**Additional Bar**

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

*Prices subject to change. Prices may vary per location.*
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  Anna’s Carrot Cake
Apple Bread Pudding  Housemade S’Mores

Prices subject to change. Prices may vary per location.