

## — *Buffet Packages* —

All packages are for groups of 20 or more, they include delivery, set-up of chaffing dishes with sternos, serving utensils, disposable plates, napkins, forks, knives and salad dressing. Pick-up of chaffing dishes, sternos, serving utensils and all other non-disposable items will be arranged by Pepperoni Grill staff following your event. 8% gratuity is added to any buffet package or delivery.

<p><i>Option One</i> • \$13.00 per person</p> <p style="text-align: center;">Baked Ziti Meatball Marinara Garden Salad w/ Balsamic Vinagrette Garlic Rolls</p>	<p><i>Option Two</i> • \$18.00 per person</p> <p style="text-align: center;">One Chicken Entree Francese, Marsala or Piccata One Pasta Dish Alla Vodka, Primavera or Chicken &amp; Brocoli Garden Salad w/ Balsamic Vinagrette Garlic Rolls</p>
<p><i>Option Three</i> • \$22.00 per person</p> <p style="text-align: center;">Same as Option 2 plus Eggplant Parmigiana or Eggplant Rollatini</p>	<p><i>Option Four</i> • \$24.00 per person</p> <p style="text-align: center;">Any Chicken Entree Any Pasta Eggplant Parmigiana Meatball Marinara Garden Salad Garlic Rolls</p>

Heavyweight plates, knives, forks and napkins are available with any catering for an additional .90 charge per person.

Chaffing dish set-up and sternos are available with all menu items for an additional \$10 per full tray.





9174 Wiles Road  
Coral Springs, FL 33067  
(Located on the SE corner of University & Wiles)  
954.345.1604

**Hours**  
Monday - Thursday 11 AM - 9 PM  
Friday and Saturday 11 AM - 10 PM  
Sunday Noon - 9 PM

*Catering For All Occasions!*

**Holiday Parties • Office Functions • School Affairs  
Religious Accomplishments • Birthdays • Anniversaries**

Offering our complete menu and much more!  
Delivery, full chafing set up, and servers available.  
From 10-500 people. Allow Pepperoni Grill to make your  
next gathering a success! Call today for suggestions!

 *Appetizers* (half tray/full tray) 

**Pepperoni Sticks with Marinara** \$30/\$50  
Bread sticks stuffed with pepperoni, brushed with garlic and oil and sprinkled with Parmesan cheese, served with a marinara dipping sauce.

**Grilled Vegetable Napoleon** \$65/\$130  
Grilled portobella mushrooms, zucchini, squash and eggplant layered with melted fresh mozzarella; balsamic glaze.

**Stuffed Mushrooms with Crabmeat** \$75/\$150  
Jumbo mushrooms stuffed with a blend of crabmeat, bread crumbs and herbs baked in a tasty white wine and butter sauce.

**Clams Oreganata** \$70/\$140  
Fresh clams topped with seasoned breadcrumbs, drizzled with olive oil and baked to a golden brown.

**Bruschetta** \$55/\$110  
Marinated diced plum tomatoes and fresh mozzarella served over toasted Italian bread.

**Sliced Tomato & Fresh Mozzarella** \$60/\$90  
**Italian Meatballs with Marinara** \$75/\$150

**Assorted Stomboli** \$90  
Our famous Cheesesteak, deluxe and Vegetable Strombolis with Marinara.

**Fried Calamari** \$70/\$140  
A generous portion of tender, golden fried calamari perfectly seasoned and served with a marinara dipping sauce.

**Cold Antipasto Platter** \$65/\$130  
Fire roasted peppers, marinated mushrooms, olives, ham, salami, pepperoni, provolone cheese. Beautiful presentation!

**Mozzarella Sticks** \$65/\$130  
Served with marinara sauce.

**Chicken Tenders with Dipping Sauce** \$65/\$130  
Large breaded chicken tenders served with your choice of honey mustard or BBQ sauce.

**Buffalo Chicken Wings** \$80/\$160 (50 or 100 Pieces)  
Tossed in Hot, Med, Mild or BBQ Sauce  
Served with Blue Cheese or Ranch Dressing.



 *Salads* (half tray feeds 7-9 / full tray feeds 15-18) 

**Classic Garden Salad** \$30/\$60  
A medley of greens, tomato, cucumber, carrot and red onion.

**Chopped Antipasto** \$60/\$120  
Homemade roasted peppers, marinated mushrooms, plum tomato, kalamata olives accompanied by provolone cheese, ham, salami and pepperoni tossed and chopped with mixed greens and served with balsamic vinaigrette.

**Greek Salad** \$45/\$85  
Crumbled feta cheese, kalamata olives and pepperoncinis served over our classic garden salad.


**Caesar Salad** \$30/\$60  
Crisp romaine lettuce tossed with fresh grated parmesan cheese and homemade croutons in our creamy Caesar dressing.

 *Side Dishes* (half tray / full tray) 

**Grilled Vegetables** \$60/\$120  
**Sautéed Vegetables** \$35/\$70

**Roasted Rosemary Potatoes** \$30/\$60  
**Garlic Rolls** \$13/\$26

**Assorted Desserts** \$4.00 per person / **Mini Canolis** \$1.25 each

 *Eggplant Dishes* (half tray feeds 7-9 / full tray feeds 15-18) 

**Eggplant Parmigiana** \$60/\$120  
An oversized portion of thinly sliced eggplant, covered in marinara sauce and baked with mozzarella cheese.

**Eggplant Rollatini** \$65/\$130  
Breaded eggplant filled with spinach, ricotta and romano cheese, covered with marinara and baked with mozzarella cheese.

*Entrees* (half tray feeds 7-9 / full tray feeds 15-18)

 *Pastabilities* 

**Baked Ziti Alla Romano** \$40/\$80  
Ziti tossed in a blend of marinara and ricotta cheese and baked with mozzarella.

**Lasagna** \$70/\$140  
Grandma's very own! Layered high with sliced meatballs, Italian sausage and a blend of cheeses. A classic!

**Baked Stuffed Shells** \$55/\$110  
Jumbo shells covered in marinara sauce and baked with mozzarella cheese.

**Baked Cheese Raviolis** \$55/\$110  
Large cheese filled raviolis covered in marinara sauce and baked with mozzarella cheese.

**Pasta Marinara** \$35/\$70  
A light and flavorful sauce made with vine ripened plum tomatoes, olive oil, garlic and fresh basil.

**Sausage Marinara** \$65/\$125  
Our marinara sauce with sweet Italian sausage.

**Meatball Marinara** \$75/\$150

**Sausage, Peppers and Onions** \$65/\$125  
Sweet Italian sausage, peppers and onions in a light marinara sauce.

**Penne Broccoli Garlic & Oil** \$40/\$80

 *Seafood Entrees* 

**Shrimp Parmigiana** \$80/\$160  
Large breaded shrimp baked with marinara and mozzarella cheese.

**Baked Stuffed Shrimp** \$90/\$180  
Large shrimp baked and stuffed with a blend of crabmeat, Italian bread crumbs and herbs. Served with a light sherry cream sauce.

**Shrimp Francese** \$80/\$160  
Large shrimp, egg dipped and sautéed in lemon butter white wine sauce served with pasta.

 *Chicken Entrees* 

**Chicken Parmigiana** \$85/\$170  
A huge, boneless chicken breast pounded and lightly breaded, baked with marinara sauce and mozzarella cheese.

**Chicken Marsala** \$85/\$170  
Pan seared chicken breast sautéed with shallots, mushrooms and marsala wine with a hint of demi glaze.

**Chicken Francese** \$85/\$170  
A pounded breast of chicken, egg battered and sautéed in a white wine, lemon, butter sauce.

**Grilled Rosemary Chicken over Sautéed Spinach** \$70/\$140

**Chicken Picatta** \$85/\$170  
Tender chicken breast sautéed with sliced artichoke hearts in a silky white wine lemon butter sauce. Choice of capers or artichoke hearts.

**Chicken Cacciatore** \$85/\$170  
Sautéed chunks of chicken breast, button mushrooms, peppers and onion in a rosemary sauce.