

# CATERING

## - SIGNATURE -

### The Executive Experience

\$50 / Guest

3 Entrées & 3 Accompaniments  
Housemade Dinner Rolls  
Choice of Salad  
Assorted Single Sweets

### The Professional Package

\$42 / Guest

2 Entrées & 3 Accompaniments  
Housemade Dinner Rolls  
Choice of Salad  
Assorted Cookies & Brownies

### The Corporate Classic

\$35 / Guest

1 Entrée & 2 Accompaniments  
Housemade Dinner Rolls  
Choice of Salad  
Assorted Cookies

### Entrées

a la carte +\$20 / Guest

- GF Herb Crusted Pork Loin
- VG Tortellini Primavera
- Baked Rigatoni Marinara  
with Italian Sausage and Ricotta
- Roasted Turkey Breast  
with Sage Gravy
- GF Za'atar Roasted Chicken Thighs
- GF Roast Eye of Round with Chimichurri
- GF Shrimp and Grits
- Cajun Chicken Pasta
- ✓ Sesame and Soy Tofu Stir Fry
- GF Baked Salmon with Mustard Glaze

### Accompaniments

a la carte +\$10 / Guest

- GF Sweet & Spicy Brussels Sprouts
- GF Bacon Cheddar Mashed Potatoes
- GF VG Roasted Garlic & Parmesan Mashed Potatoes
- GF VG Maple Mashed Sweet Potatoes
- GF VG Rosemary Roasted Red Potatoes
- GF ✓ Cilantro Lime Rice
- GF VG Goat Cheese Polenta
- GF VG Mushroom Risotto
- GF ✓ Oven Roasted Zucchini, Squash & Peppers
- GF VG Thyme Roasted Root Vegetables
- VG Panko & Parmesan Crusted Mac and Cheese
- GF VG Oven Roasted Asparagus with Shaved Parmesan

### Entrée Upgrade

+\$20 / Guest

Substitute ONE standard Entrée on any Package

- GF Oven Roasted Beef Tenderloin  
with Horseradish Cream
- GF Prime Rib Au Jus  
with Horseradish Cream



Herb Crusted Pork Loin

Signature Packages Include Unlimited Fountain Soda, Lemonade & Iced Tea for All Confirmed Attendees. All Packages are Served Buffet Style. Excludes Unlimited Portions. Minimum of 10 Guests for All Packages. Portions are Prepared and Served based on Final Contracted Guest Count. All Catering is Subject to 21% Service Charge & Sales Tax. Packages & pricing subject to change.

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# CATERING

- CLASSIC -

## Strikeout Shareables

\$30 / Guest - Choice of 3

\$11 / Guest - Single Choice

- GF VG Fresh Fruit Platter  
Served with Berry Yogurt Sauce
- VG Goat Cheese and Herb Crostini
- VG Pimento Cheese Dip with Crackers and Veggies
- GF Jerk Shrimp and Pineapple Skewers
- GF Cantaloupe and Prosciutto Skewers
- GF GF Charcuterie and Cheese Arrangement
- GF GF Roasted Red Pepper Hummus & Veggie Shooters
- GF Caprese Skewers with Balsamic Glaze
- Bacon Cheddar Cheeseburger Sliders  
with Alley's Burger Sauce
- House Smoked Pulled Pork Sliders  
Creamy Slaw and Pickled Onions
- Pimento Cheeseburger Sliders  
Garlic Aioli and Pickles
- Buffalo Chicken Sliders  
Breaded Chicken, Bleu Cheese Crumbles and Garlic Aioli
- Smoked Salmon Dip with Fresh Veg & Crackers
- Signature Bone-In Wings

Pimento Cheeseburger Sliders



## Deconstructed Taco Bar

\$24 / Guest

- Warm Flour Tortillas
- Marinated Grilled Chicken
- Cilantro Lime Rice
- Shredded Cheddar & Diced Tomatoes
- Corn & Black Bean Salsa
- Pickled Jalapeños & Sour Cream
- Tortilla Chips with House Made Queso & Salsa Roja

## The Alehouse Classic

\$30 / Guest

- VG Garlic Parmesan Breadsticks  
with Marinara Sauce
- VG Traditional House or Caesar Salad
- VG Alehouse Mac and Cheese
- Signature Bone-In Wings  
Carrots, Celery, and Ranch
- Choice of 2 Sliders  
Bacon Cheddar Cheeseburger  
House Smoked Pulled Pork  
Pimento Cheeseburger  
Buffalo Chicken

## Rise & Strike

\$15 / Guest

- Bacon or Sausage Patties
- Scrambled Eggs
- Breakfast Potatoes
- Croissants with Whipped Butter & Jelly

## Pinheads Pastries

\$9 / Guest

- Assorted Danishes
- Muffins
- Croissants with Whipped Butter & Jelly

## À la Carte Salads

\$4.5 / Guest

- |                      |                     |
|----------------------|---------------------|
| VG Traditional House | Caesar              |
| Mixed Greens         | Chopped Romaine     |
| Diced Tomatoes       | Shaved Parmesan     |
| Sliced Red Onions    | House-Made Croutons |
| White Cheddar Cheese | Caesar Dressing     |
| House-Made Croutons  |                     |
| Ranch and Balsamic   |                     |

- |                      |                      |
|----------------------|----------------------|
| GF VG Alehouse Salad | GF VG Mediterranean  |
| Mixed Greens         | Mixed Greens         |
| Shredded Carrots     | Black Olives         |
| Cucumbers            | Artichokes           |
| Diced Tomatoes       | Feta                 |
| Peppadew Peppers     | Red Peppers          |
| Shaved parmesan      | Banana Peppers       |
| Pepitas              | Cucumbers            |
| Ranch and Balsamic   | Balsamic Vinaigrette |

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## - ALEHOUSE PIZZA -


### The Pizza Sampler

\$15 / Guest

1 Large Pizza / Every 5 Guests  
Specialty or Build your Own  
Garlic Parmesan Breadsticks  
with Queso and Marinara  
House or Caesar Salad

### Build Your Own

\$19 / 16" Cheese

\$18 / 12" Cauliflower Crust <sup>GF</sup> 


#### VEGGIES / \$1 each <sup>GF</sup>

Green Pepper, Red Onion, Mushroom,  
Pineapple, Black Olive, Fresh Jalapeño, Pickled  
Jalapeño, Banana Pepper, Sliced Tomato,  
Peppadew Pepper, Green Onion, Fresh Basil,  
and Fresh Cilantro

#### MEATS / \$2 each <sup>GF</sup>

Pepperoni, Italian Sausage, Bacon, Ham,  
Ground Beef, Grilled Chicken, and  
House Smoked Pulled Pork

#### SUBSTITUTES / \$3 each

Vegan Mozz <sup>GF</sup> 

Fresh Sliced Mozz <sup>GF</sup>

Not for Karens Signature Cocktail



Pair with Big Ern!

### Large Specialty Pizzas

16" / 12 Slices

#### THE DUDE / \$28

Marinara Base, Pepperoni, Italian Sausage, Green Peppers,  
Red Onions, Mushrooms & Black Olives

#### 4 LITTLE PIGS / \$28

Marinara Base, Pepperoni, Italian Sausage, Ham, Bacon  
& Banana Peppers

#### <sup>VG</sup> TREE HUGGER / \$26

Marinara Base, Green Peppers, Red Onions, Mushrooms,  
Black Olives, Sliced Tomatoes & Peppadew Peppers

#### BBQ CHICKEN / \$24

Sweet BBQ Base, Grilled Chicken, Red Onions & Bacon

#### ANGRY BUFFALO / \$24

Medium Buffalo Base, Grilled Chicken,  
Bleu Cheese Crumbles, Green Onions & Ranch Drizzle

#### FLYIN' HAWAIIAN / \$28

Zesty Thai Base, Ham, Bacon, Peppadew Peppers  
& Pineapple

#### THE MAC DADDY / \$28

House-Made Queso Base, Cavatappi Noodles, Bacon,  
Grilled Chicken, Ranch & Buffalo Drizzle

#### <sup>VG</sup> THE MARGH / \$23

Olive Oil Base, Fresh Mozzarella, Sliced Tomato, Red Onion  
Fresh Basil & Balsamic Drizzle

#### THE CHICKEN BACON RANCH / \$26

Ranch Base, Grilled Chicken, Bacon, Red Onion  
& Diced Tomatoes

#### BIG ERN / \$28

Marinara Base, Italian Sausage, Bourbon Bacon Jam,  
Mushrooms & Peppadew Peppers

#### HOT HONEY, PEPPERONI & RICOTTA / \$28

Marinara Base, Pepperoni, Basil Whipped Ricotta  
& Mike's Hot Honey



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## - SWEETS & SIPS -

### Choice Confections

#### Assorted Cookies

\$30 / Dozen

Homestyle Chocolate Chip

Classic Sugar

#### Fudge Brownies

\$48 / Dozen

Fudge Brownies

Brookie Bars

#### Single Sweets

\$60 / Dozen

Classic Cheesecake

Chocolate Torte

Peanut Butter Mousse Pie

Apple Tart

### Zero Proof

#### Premium Unlimited

\$6 / Guest

Classic Unlimited

Fever Tree Ginger Ale

Red Bull & Bottled Water

House Made Mocktails

#### Classic Unlimited

\$4 / Guest

Fountain Soda

Iced Tea

Lemonade

#### Coffee & Tea

\$3 / Guest

Hot Coffee & Hot Water

Assorted Tea Bags

Cream & Sugar

### Boozy & Bubbly

#### Premium

\$13 / Ticket / Drink

Domestic & Craft Beer

featuring Local Brews

Wine by the Glass

Hard Seltzers

Spirits & Signature Cocktails

Mid & Top Shelf Liquor, Local Spirits

& Hand Crafted Cocktails

#### Classic

\$8 / Ticket / Drink

Select Can & Draft Beer

House Wine by the Glass

Hard Seltzers

House Spirits



Sweet & Spicy Signature Cocktail

All Catering is Subject to 21% Service Charge & Sales Tax. Packages & Pricing subject to change. Pinheads Staff Reserves the Right to Refuse the Continuation of Alcohol Service to any Guest for any Reason. It is a Criminal Offense to Bring or Consume Alcohol that was not Purchased from Pinheads onto the Premises.

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