



PRIVATE
EVENTS



CHEF DRIVEN CREATIONS

The Executive Experience
\$50 / Guest

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

The Professional Package
\$42 / Guest

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

The Corporate Classic
\$35 / Guest

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

Accompaniments

Sweet & Spicy Brussels Sprouts (GF)
Roasted Garlic & Parmesan Mashed Potatoes (GF, VG)
Rosemary Roasted Red Potatoes (GF, V)
Oven Roasted Zucchini, Squash and Peppers (GF, V)
Thyme Roasted Root Vegetables (GF, V)
Panko & Parmesan Crusted Mac & Cheese (VG)
Roasted Asparagus with Shaved Parmesan (GF, VG)

Entrees

Herb Crusted Pork Loin (GF)
Tortellini Primavera (VG)
Baked Rigatoni Marinara with Italian Sausage
Roasted Turkey Breast with Sage Gravy
Oven Roasted Beef Tenderloin with Horseradish Cream (GF) +20 / Guest
Roasted Tomato Rigatoni with Spinach and Chickpeas (V)
Herb Roasted Chicken Breast (GF)

Family Style Salads

Traditional House with Ranch and Balsamic Dressing (VG)
Caesar Salad with House-Made Dressing

Vegetarian: (VG)
Gluten Free: (GF)
Vegan: (V)

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. Subject to 9% Fishers Food & Beverage Tax and 21% Service Charge. Please inform us of any allergies. While we take precautions, items are prepared in a shared kitchen and buffet setting, so cross-contamination may occur. Ingredient details are available upon request.

Strikeout Shareables

\$120 / Order (Feeds up to 12)

Lighter-Faire

Caprese Style Skewers (GF, VG)
Fresh Fruit with Berry Yogurt Sauce (GF, VG)
Roasted Red Pepper Hummus & Veg Shooters (GF, V)
Buffalo Chicken Dip (GF)
Spinach Artichoke Dip (GF, VG)
Sweet and Spicy Brussel Sprouts (GF)
Chip Dip Trio - Queso, Pico, and Avocado Salsa (GF, VG)

Savory Crowd-Pleasers

Bacon Cheddar Cheeseburger Sliders
House Smoked Pulled Pork Sliders
Pimento Cheeseburger Sliders
Buffalo Chicken Sliders
Signature Bone-In Wings
Boneless Wings
Hand Cut Chicken Tenders
Vegan Cheeseburger Sliders with Curry Ketchup,
Caramelized Onions, Arugula, and Vegan Cheese
+\$2 per slider or \$40 per platter (GF, VG)

Substitute GF Sliders Buns +\$1 per Slider

Classic Packages Include Unlimited Iced Tea, Lemonade & Water 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. Subject to 9% Fishers Food & Beverage Tax and 21% Service Charge. Please inform us of any allergies. While we take precautions, items are prepared in a shared kitchen and buffet setting, so cross-contamination may occur. Ingredient details are available upon request.



Alehouse Classic

\$30 / Guest

Garlic Parmesan Breadsticks (VG)
House or Caesar Salad
Alehouse Mac & Cheese (VG)
Signature Bone-In Wings

Choice of 2 Sliders:

Bacon Cheeseburger
House Smoked Pulled Pork
Pimento Cheeseburger
Buffalo Chicken
Vegan Sliders +\$2/slider (V, GF)

Taco Bar

\$24 / Guest

Warm Flour Tortillas (V)
Marinated Grilled Chicken (GF)
Cilantro Lime Rice (V, GF)
Shredded Cheddar (VG, GF)
Avocado Salsa Verde (V, GF)
Pico (V, GF)
Black Beans (V, GF)
Cholula and Green Tabasco (V, GF)
Pickled Jalapeños (V, GF)
House Queso & Red Salsa with Tortilla Chips (VG, GF)

CLASSIC COMFORTS



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The Pizza Sampler

\$15 / Guest

Garlic Parmesan Breadsticks (VG)

House or Caesar Salad (

Assorted Pizzas

(1 Large / Every 5 Guests)

A La Carte & Create Your Own

Large 16" with 12 Slices / \$19 (V)

Medium 12" with 8 Slices / \$17 (V)

Cauliflower Crust 12" with 8 Slices / \$18 (GF, V)

Meats / \$2: Pepperoni, Italian Sausage, Bacon, Ham, Ground Beef, Grilled Chicken, House Smoked Pulled Pork

Cheeses: Vegan Mozz (V) / \$3

Fresh Mozz or Basil Whipped Ricotta / \$2

Veggies / \$1: Green Pepper, Red Onion, Mushroom, Pineapple, Black Olive, Fresh Jalapeño, Pickled Jalapeño, Banana Pepper, Sliced Tomato, Peppadew Pepper, Green Onion, Fresh Basil, Fresh Cilantro

The Specialties / 16" with 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

Flyin Hawaiian / \$28: Zesty Thai Base, Ham, Bacon, Peppadew Peppers & Pineapple

Big Ern / \$28: Marinara Base, Italian Sausage, Bourbon Bacon Jam, Mushroom & Peppadew Peppers

Angry Buffalo / \$24: Medium Buffalo Base, Grilled Chicken, Bleu Cheese Crumbles, Green Onions & Ranch Drizzle

Tree Hugger / \$26: Marinara Base, Green Peppers, Red Onions, Mushrooms, Black Olives, Diced Tomatoes & Peppadew Peppers (VG)

Hot Honey, Pepperoni & Ricotta / \$28: Marinara Base, Pepperoni and Topped with Basil Whipped Ricotta & Mike's Hot Honey

The Margh / \$23: Olive Oil Base, Fresh Mozzarella, Sliced Tomato, Red Onion, Fresh Basil & Balsamic Glaze Drizzle (VG)

Chicken, Bacon, Ranch / \$26: Ranch Base, Grilled Chicken, Bacon, Red Onion & Diced Tomatoes

BBQ Chicken / \$24: BBQ Base, Grilled Chicken, Red Onions & Bacon

Dirty Pepperoni / \$26: Marinara Base, Crispy Pepperoni, Drizzled in Pepperoni Ranch

Sweeten Things Up

Cake Pops - Vanilla or Chocolate - \$3 (VG)

Assorted Cookies \$30 / Dozen

Homestyle Chocolate Chip & Classic Sugar (VG)

Brownies \$35 / Dozen

Classic Fudge or Brookie (VG)

Single Sweets \$60 / Dozen

Classic Cheesecake, Chocolate Torte, Apple Tart, Peanut Butter Mousse Pie (VG)

Dessert Platter \$70

2 Chocolate Cake Pops, 2 Vanilla Cake Pops, 3 Chocolate Chip Cookies, 3 Sugar Cookies, 4 - Brownies, 4 - Brookies

Rise & Strike Breakfast \$15 / Guest

Croissants (VG)

Scrambled Eggs (VG, GF)

Breakfast Potatoes (V, GF)

Protein Choice:

Sizzling Bacon (GF)

Classic Sausage Patties (GF)

+\$5 Muffins & Assorted Danishes (VG)

+\$3 Coffee & Hot Tea Bar (VG)

Zero Proof Drinks

Premium Unlimited \$5 / Guest: Fountain Pepsi Products, Fever Tree Ginger Ale, Red Bull (Classic & Sugar Free), Bottled Water

Classic Unlimited \$3.75 / Guest: Fountain Pepsi Products, Iced Tea, Lemonade & Water

Bottomless Pitchers \$12 / Each:

Fountain Pepsi Products

Coffee Bar \$3 / Guest: Hot Coffee, Assorted Tea, Cream & Sugar



A LA CARTE



EVENT BAR PACKAGES

Roll Call \$7 / Ticket:
Canned & Draft Beer, Red
& White Wine, Hard
Seltzers + Select Well
Spirits

High Roller \$9 / Ticket:
Roll Call Inclusions with
Upgraded Mid-Shelf Spirits

**Pin-Chaser Platinum \$12 /
Ticket:**
High Roller Inclusions +
Top-Shelf Spirits &
Signature Cocktails

ENJOY RESPONSIBLY

Pinheads reserves the right to refuse the continuation of alcohol service to any guest for any reason. All Packages & A La Carte Items 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. Subject to 9% Fishers Food & Beverage Tax and 21% Service Charge.