

PILF

RESTAURANT GROUP



CATERING & SPECIAL EVENTS



PILF GROUP CATERING

WOOD-FIRED PIZZA • PASTA • GOOD EATS

PIZZA...AND A WHOLE LOT MORE

Ever dream of hosting the finest pizza party in the neighborhood? The PILF Restaurant Group is ready to roll up & crank out restaurant-quality pizzas at your special event! Offer your guests a buffet of Cane Rosso, Zoli's, or Thunderbird Pies classics, along with appetizers, salads, and desserts, all served with a smile from our best and brightest. Let our staff do the cooking, serving, and cleanup, so you and your crew can do the partying!

Weddings, parties, office gigs, special events...whatever you're planning, we'll work to create a customized menu for you and your guests that is guaranteed to create memories. Parties can be arranged using indoor countertop electric pizza ovens, outdoor gas powered ovens, or the real showstopper experience: our mobile wood-fired pizza oven that we'll park right outside of your event and get the fire going! We now have (and provide) the ovens to fit any party of any size!

We are also a full service catering team and can handle everything from rentals to staffing to specialized bartending.

Beyond pizza, we have a huge selection of appetizers, salads, pastas, and catering exclusives that are sure to please. Contact our Special Events Director at hollie.contreras@pilfgroup.com or go straight to our website to fill out an inquiry form to get your party setup with a unique menu tailored just for you and your next event!

INDOOR PARTIES

OUR ELECTRIC OVENS REACH UP TO 750 DEGREES & COOK PIZZAS IN 2-3 MINUTES. NO SPECIAL OUTLETS OR EQUIPMENT REQUIRED.

\$175 CHEF FEE REQUIRED
25 PERSON MINIMUM

OUTDOOR PARTIES

WE SUPPLY GAS-POWERED OUTDOOR PIZZA OVENS THAT REACH UP TO 930 DEGREES & COOK PIZZAS IN 1-2 MINUTES.

\$175 CHEF FEE REQUIRED
25 PERSON MINIMUM

BALLER PARTIES

WE ROLL UP WITH OUR CATERING VAN & MOBILE WOOD-FIRED PIZZA OVEN THAT REACHES 900 DEGREES & COOKS PIZZAS IN 90 SECONDS.

\$175 CHEF FEE REQUIRED
\$1500 MINIMUM

*Parties over 150 guests require an additional chef fee of \$175

22% service charge added to all parties; \$4 mileage charge round trip if over 20 miles

www.canerosso.com

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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WHAT'S YOUR STYLE?

PILF Restaurant Group features three (3) different pizza styles to fit whatever your party needs.

CHOOSE BETWEEN:

NEAPOLITAN STYLE:

12" WOOD-FIRED NEAPOLITAN STYLE PIZZAS WITH CANE ROSSO'S HOUSEMADE MOZZARELLA. COOKED AT 900 DEGREES IN LESS THAN 90 SECONDS!



NEW YORK STYLE:

12" NEW YORK-STYLE ROUND PIES. LIGHT, AIRY, & SLIGHTLY CRISPY PIZZAS COOKED AT 600-650 DEGREES. NAMED ONE OF THE TOP PIZZERIAS IN THE NATION BY THRILLIST & THE DAILY MEAL!



DETROIT STYLE:

8X 10" DETROIT-STYLE PIES WITH CRISPY CHEESE-CRUST EDGES, WISCONSIN BRICK CHEESE, AND RACING STRIPES OF SAUCE ON TOP!! TEXAS MONTHLY BEST NEW RESTAURANT WINNER 2022



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PIZZA PACKAGES

EMMA \$19 PER PERSON

Assorted Neapolitan Pizzas

ELLA \$23 PER PERSON

Choice of Salad

House, Caesar, or Capra

Assorted Neapolitan Pizzas

PALINKA \$33 PER PERSON

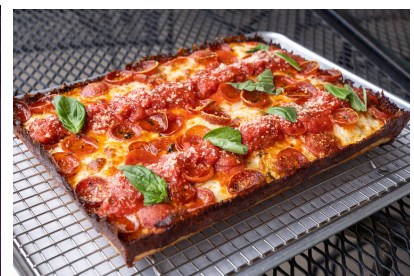
Choice of Salad

House, Caesar, or Capra

Meatballs

Assorted Neapolitan Pizzas

Choice of Dessert



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PASSED APPS

Smoked Mozzarella Arancini . . \$2 ea.

Italian Sausage Arancini. \$3 ea.

Lee's Garlic Knots. \$2 ea.

Fried Artichokes \$2 ea.
with calabrian chile aioli

Fried Mozzarella Nuggz. \$2 ea.
with basil pesto dip

Wood-roasted Stuffed Mushrooms \$2 ea.
Italian sausage, spinach, ricotta, parm

Lemon Garlic Chicken Spiadini \$3 ea.
with charred lemon aioli

Primavera Spiadini \$2 ea.
with dill crema

Caprese Spiadini \$3 ea.
with balsamic reduction

Prosciutto-Melon Spiadini. . . . \$3 ea.
with house sugo & lots of parm

Cane Rosso Mini-Meatballs . . . \$3 ea.
with house sugo & lots of parm



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FAMILY STYLE APPS

| | HALF PAN (FEEDS 8-10) | FULL PAN (FEEDS 15-20) |
|--|--------------------------|---------------------------|
| Creamy Fontina Spinach Dip <i>artichoke pico, tortilla chips</i> | \$25 | \$50 |
| Traditional Caprese <i>arugula, shaved onions, balsamic</i> | \$35 | \$60 |
| Meat & Cheese Spread <i>all the accoutrements</i> | \$75 | \$150 |
| Burrata Tray <i>balsamic cherries, focaccia</i> | \$50 | \$100 |
| Crispy Brussels Sprouts <i>bacon, almonds, sweet drop peppers, balsamic</i> | \$38 | \$64 |

SALADS

| | | |
|---|------|------|
| Capra <i>mixed greens, cherry tomatoes, marcona almonds, dried cherries, goat cheese, balsamic vinaigrette</i> | \$32 | \$55 |
| Caesar..... <i>romaine, parmesan, anchovy, caesar dressing</i> | \$35 | \$60 |
| Italian Wedge <i>iceberg, cherry tomatoes, red onion, bacon, gorgonzola crumbles, gorgonzola dressing</i> | \$39 | \$65 |
| House <i>mixed greens, cucumber, tomato, red onion, parmesan, red wine vinaigrette</i> | \$30 | \$50 |

PASTAS

| | | |
|--|------|-------|
| Baked Penne Bolo <i>all-night beef bolognese, herb ricotta</i> | \$50 | \$100 |
| Fusilli Alla Vodka <i>Luscher's sausage, roasted peppers</i> | \$50 | \$100 |
| Rigatoni and - house tomato sugo, parm. | \$35 | \$70 |
| - mini-meatballs, sugo | \$40 | \$80 |
| - bolognese, ricotta | \$42 | \$80 |
| - primavera - seasonal vegetables, roasted garlic, gremolata | \$37 | \$75 |
| - wild mushroom "bolognese" | \$37 | \$75 |
| - spinach & chickpea pomodoro | \$37 | \$75 |
| Smoked Brisket Lasagna <i>smoked brisket, bechamel, ricotta, mozzarella, marinara</i> | \$42 | \$80 |
| Vegetarian Lasagna <i>spinach pasta, wild mushrooms, roasted peppers, zucchini</i> | \$42 | \$80 |

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MAINS

PER PERSON

| | |
|--|------|
| Braised Short Rib | \$25 |
| <i>barolo sauce, mascarpone polenta</i> | |
| Cast-Iron Seared Scottish Salmon | \$21 |
| <i>citrus butter, marcona almonds</i> | |
| Wood-Roasted Boneless Chicken Breast with..... | |
| - <i>piccata</i> | \$14 |
| - <i>parmigiano</i> | \$16 |
| - <i>cacciatore</i> | \$18 |
| Wood-Roasted Cauliflower Steaks | \$12 |
| <i>pesto, gremolata</i> | |

SIDES

| | |
|------------------------------------|-----|
| Smoked Mozzarella Polenta | \$6 |
| Wood-Roasted Broccolini | \$6 |
| <i>balsamic, marcona almonds</i> | |
| Roasted Red Potatoes | \$6 |
| <i>rosemary, oregano, garlic</i> | |
| Asparagus & Charred Tomatoes | \$6 |
| <i>EVOO, gremolata</i> | |

DESSERTS

| | |
|--|-------------------------------|
| Double Chocolate Nutella Brownies | \$3 |
| Assorted Cookies | \$3 |
| Assorted Dessert Pizzas | |
| - <i>The Edgar - vanilla mascarpone, nutella, toasted marshmallows</i> | \$12 |
| - <i>Ladybird - vanilla mascarpone, nutella, cookie butter, crushed speculoos cookies</i> | \$12 |
| Tiramisu | \$45 half pan / \$90 full pan |
| Ice Cream Sundae Bar | |
| <i>Please inquire about Cow Tipping Creamery ice cream packages - onsite catering now available!</i> | |

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LUNCH/CORPORATE CATERING

25 PERSON MINIMUM
ON-SITE PIZZA REQUIRES \$175 CHEF FEE

PERSONAL PIZZA \$16 PER PERSON

Individual Pizza + bottled water

PIZZA + SALAD \$18 PER PERSON

Choice of Salad
House, Caesar, or Capra
Individual Pizza + bottled water



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