



# BANQUET & CATERING

MENU . GUIDELINES . PRICING

# BANQUET ROOM GUIDLINES

- The banquet room requires a minimum food order of \$250. This does not include the sale of alcohol/bar drinks. Smaller groups will be moved to the "Nevada" room, a semi private meeting space, or a large table in the main dining room.
- A \$50 deposit is required to book or hold the room, this deposit will be refunded after your event.
- The deposit may be paid by credit card or check.
- Banquets are not confirmed until the banquet coordinator collects the deposit.
- A food per-order is required for groups with 20 or more people.
- Food orders must be placed at least 7days before the reservation.
- Food orders can be modified up to 5 days before the event, we do not allow changes after that time.
- Payment is required the day of your event.
- No outside food or drink can be brought in. However, we do allow birthday/party cakes.
- If decorating the room we ask that no confetti or glitter be used. All other decor is permitted.
- A service charge of 21% will be automatically added to your final bill for your wait staff.
- Your event must have a set beginning and end time (chosen by you) for scheduling purposes.
- In the event of any permanent damages the main contact for the event will be held responsible for paying the cost of repairs.
- An up charge to your service fee may occur should any of the guidelines listed above be ignored.
- In the event of unsettled checks at the end of the event, the main contact will be held responsible for payment.

## HOW TO BOOK WITH US

Once you have agreed to the guidelines, you are ready to pick an available date & time and book! You can book the space several different ways!

- By telephone at 417.368.0277
- Visit us in person anytime at 2924 E Sunshine St
- Email us at [info@pitchpizzapub.com](mailto:info@pitchpizzapub.com)
- Send us a message on our Facebook page

We'll gather some basic information about you and your event and confirm your date with a deposit. Then it's time for the best part, picking your food!

## PICKING YOUR FOOD

We pride ourselves on housing a scratch kitchen which allows us to create custom menus for groups of all sizes. If you have something in mind for your dinner that you do not see on our menu we would be happy to figure the cost of your dish, and prepare it.

Just review the menu below, choose your favorites, and place your order, or set up a time to come in and go over what will work best for your group.

Small Portions feed 8 - 10 people  
Large Portions feed 18 - 20 people  
Desserts Feed 12

# PASTAS

Spaghetti and Meat Sauce – Spaghetti and our house made meat sauce topped with parmesan cheese

Sm - \$60.00 Lg - \$ 100.00

Chicken Alfredo – Fettuccine noodles, our house made Alfredo sauce, thick cut bacon lardons, and sliced chicken.

Sm - \$75.00 Lg - \$150.00

Baked Chicken Ziti - Ziti noodles tossed in our house made marinara, ricotta cheese, broccoli, tomatoes, and thinly sliced chicken, topped with parmesan cheese.

Sm - \$75.00 Lg - \$150.00

Baked Sausage Ziti – Ziti noodles tossed in our house made marinara, ricotta cheese, tomato, onion, basil, red wine and your choice of house rolled duck sausage, or classic Italian sausage

Sm - \$80.00 Lg - \$150.00

Lasagna – A traditional layered lasagna, with house made marinara, seasoned beef and sausage, onions, and mushrooms

Sm - \$80.00 Lg - \$150.00

Chicken and Spinach Lasagna- A layered lasagna with chicken, tomatoes, baby spinach, and your choice of Alfredo sauce or marinara.

Sm - \$75.00 Lg - \$150.00

Macaroni and Cheese – Shell noodles tossed in our 3 cheese sauce

Sm - \$70 Lg - \$140.00

Chicken Florentine - Fettuccine Noodles, mushrooms, caramelized onions, and tomatoes tossed in a creamy spinach sauce, topped with grilled chicken

Sm - \$75 Lg - \$150.00

# SALADS

Caesar Salad – Chopped romaine lettuce tossed in Caesar dressing and topped with shaved parmesan and served with lemon wedges.

Sm - \$30.00 Lg - \$50.00

House Salad – Mixed greens topped with tomatoes, red onion, and mozzarella cheese. Served with ranch and Italian dressing.

Sm - \$30.00 Lg - \$50.00

Mediterranean Salad - Mixed greens topped with kalamata olives, Roma tomatoes, red onion, artichokes and feta cheese.

Sm - \$60.00 Lg - \$90.00

Chopped Italian Salad - Romaine Lettuce, Roma tomatoes, red onion, pepperoni, salami, pepperoncinis, shaved parmesan, and croutons.

Sm - \$60.00 Lg - \$90.00

# PROTIENS

## Hand Stuffed Sausages

\$5 pc

- Beer Brats (Classic Sausage Bratwurst cooked in beer)
- Chicken Sausage (Chicken blended with tomatoes and fresh basil)
- Italian Sausage (Classic sweet and spicy Italian Sausage)

\$6 pc

- Knackwurst (Spicy Smoked Sausage made of veal and pork shoulder)
- Duck Sausage (Sweet Duck Sausage)
- Summer Sausage (Classic Summer Sausage cold smoked in house)
- Andouille (Spicy Cajun style smoked sausage)
- Jagerwurst (German pork sausage)

## Chicken

Chicken Breast \$5.50 pc  
Smoked Pulled Chicken \$12 per pound  
Smoked Wings \$16 per dozen

## Pork

Pork Loin \$10 per pound  
Pork Chops \$7 per person  
Smoked Pulled Pork \$10 per pound

## Steaks

Ribeye \$19 per person  
Sirloin \$16 per person

## Salmon

Filet - \$10 pc  
Smoked Salmon - \$25 per lb

# SIDES

Seasoned New Potatoes- New potatoes seasoned with fresh garlic and parmesan cheese  
Sm - \$30.00 Lg - \$60.00

French Fries  
Sm - \$20.00 Lg - \$ 40.00

Garlic Cheese Bread  
Sm - \$13.00 Lg - \$ 23.00

Smoked Beans  
Sm - \$15.00 Lg - \$30.00

Grilled Vegetables  
Sm - \$20.00 Lg - \$40.00

# APPETIZERS

## Bruschetta

Sm- \$25.00 Lg - \$50.00

## Meatballs

Sm- \$40.00 Lg- \$90.00

## Spinach and Artichoke Dip with Toast Points

Sm- \$40.00 Lg-\$80.00

## Dip Trio with Toast Points

Sm- \$25.00 Lg- \$50.00

## Smoked Wings

\$ 1.75 a piece

# DESSERTS

Carrot Cake	\$50
Ooey Goocy	\$40
Tirimisu	\$50
Cookie Tray	\$40