Our History:

“With our hard work and your support, we’ll build it together.” — Pierre Hage-Boutros

Pierre had a dream to open his own deli, serve the people of the community and bring them together. Pierre acted on that dream and bought the old butcher’s, a small deli and general grocery store. In 1990 he opened Pierre’s Deli. The community appreciated the quality and hospitality that Pierre offered and they supported him. He then realized he could better accommodate his guests by adding a restaurant. So in August 1995 to the Spring of 1996, Pierre added a total of four rooms to complete his restaurant which was added to the deli.

In late 1996, Pierre further expanded his establishment, purchasing the property adjacent to the deli and restaurant. In early 1997, he started construction on the bakery. Later that year he opened the bakery, an ideal addition that went well with the deli and restaurant.

In order to better serve the community, Pierre moved his deli from the restaurant and connected it to the bakery in 2001. Pierre’s dream of connecting his deli, restaurant and banquet facilities into one building came true. He connected all of his building into one building.

Pierre’s mission of bringing together the community is to treat all of our patrons like members of our family, provide them with food that is made with the finest quality ingredients, and the best service possible. At Pierre’s we strive to make the impossible, possible. In order to accomplish anything in life you need hard work, determination and a strong belief system. That is the picture created when you walk into our establishment. It was not modeled after a corporate idea but one man’s vision for a future for his family. A passion of his that continues to grow every day. Pierre and staff offer a friendly, warm and relaxed atmosphere, ideal for celebrating any occasion.

Pierre’s dream is coming true and he plans to keep growing and continue to unite the community with his philosophy of life: Communication, Understanding and Trust!
Lunch Buffet
Tossed green salad with choice of dressing
Lavish platter of cold cuts, cheeses, pickles and olives
Rolls and bread fresh from our bakery
Served in our Silver Chafing Dishes
Your choice of three hot entrées
Freshly brewed coffee, regular or decaffeinated
Soda or iced tea unlimited $2.95 per person
Seafood and veal an additional $4.00 per person
$24.00 per person
$14.95 children (up to age 9)
Or enhance your luncheon with a professional decorated cake made expressly for your special occasion from Pierre’s Bakery
$3.00 per person cut and serve
Tiered cake $5.95 per person
Menu based on twenty-five people or more

Served In Silver Chafing Dishes
Swedish or Italian Meatballs
Chicken Cordon Bleu in White Sauce
Chicken Marsala
Chicken Scampi
Chicken Piccata
Chicken Teriyaki
Beef Broccoli
Roast Beef Roulade
Chicken or Eggplant Parmesan
Penne a la Russa
Herb Crusted Salmon
Farfalle with Chicken Alfredo or Tomato Cream
Veal Marsala
Roasted Loins of Pork w/Wild Mushroom Gravy
Sausage and Peppers

Sit Down Luncheon
Choice of Two
Tossed Salad with House Dressing and Fresh Rolls and Sweet Butter $24.00 per person

Chicken Francaise
Chicken Parmesan
Penne a la Russa
Herb Crusted Salmon
Prime Rib

Freshly brewed coffee, regular and decaffeinated
Unlimited soda $2.95 per person
*An appetizer can be added for $5.00 per person

Children’s Sit Down Dinner
Hamburger with Fries
Hot Dog and Fries
Served with Garden Salad, Rolls and Butter, Ice Cream, Soft Drinks
$14.95 per Child (up to age nine)

Hors d’Oeuvres (Hot)
Hickory Smoked Sea Scallop in Bateau
Mozzarella Stick with Marinara Sauce
Miniature Shishkabobs Chicken / Beef
Mini Quiche Spinach / Broccoli / Cheese
Clams Casino / Oregano
Potato Pancakes with Apple Glaze
Fried Zucchini Sticks with Marinara Sauce
Parmesan Artichoke Hearts
Broccoli Cheddar Cheese Puffs

Hors d’Oeuvres (Cold)
Bruschetta Tuscani
Turkey Canapés
Salmon Mousse Tartlets
Melon Wrapped Prescuitto
Hearts of Artichoke with Vinaigrette
Roast Beef on Crostini with Horseradish Sour Cream
Celery and Blue Cheese
Smoked Salmon with Red Onion Jam Tart
Mini Mezzarela Kabobs

Carving Stations
$8.00 per person
Roast Sliced Tenderloin of Beef in Red Wine Sauce
Roast Leg of Lamb, Au Jus
Roast Rosemary Loin of Pork Pearl Onion Pan Sauce
Roast Whole Boneless Salmon, Provencal Basil Aioli
Roast Boneless Turkey Breast, Pan Madera Sauce
Roast Rack of Lamb, Dijon Crumb Crust Port Wine Demi Glaze
Roast Prime Rib with Port Wine, Onion and Demi Glaze

Pasta Station
Assorted Pastas and Sauces $8.00 per person
Carrving Stations Attendant charge $50.00

For Added Enjoyment You May Choose To Add
Jumbo Shrimp $2.00 per piece
Snow Crab Claws $2.00 per piece
Iced Clams on Half Shell $2.00 per piece
Oysters $2.00 per piece

Display of International Cheese
Imported and domestic cheese garnished with seasonal fruits and served with selection of crackers $7.00 per person

Fresh Garden Crudite
Fresh melange of vegetables creatively served with two dressings for dipping $6.00 per person

Antipasto Platter
Prescuitto, salami, fresh mozzarella, aged provolone, artichoke hearts, marinated grilled vegetables, sun dried tomato, olives, peppers and focaccia breadsticks $8.00 per person

Prices subject to 19% service charge and 7% sales tax