

# Catering...How Does It Work???

- We bring the mobile pizzeria and catering staff to your event where we prepare and bake the pizzas on-site in the wood fired oven.
- All catering pizzas are large 14 inch pizzas... about double the size of our public event pizzas. This enables us to make more pizza in a shorter amount of time.
- Pricing for the pizzas is per-person, based on the number of varieties of pizza you would like available.
- Events are catered buffet style, with pizzas being constantly replenished throughout service. We anticipate 2 hours of service unless otherwise indicated by the client.
- Pizzas are served by the slice so guests can sample all of the varieties.
- The pizza oven holds 3-4 large pies at a time which will bake in about 3 minutes. This allows us to produce pizzas at a fairly quick pace to keep up with a large buffet line. Please keep in mind that just by the nature of the process, large groups should not expect to eat all at once. Providing appetizers and salads in addition to the pizza helps encourage guests to take just a few slices of pizza on their first time through the buffet line which results in the line moving faster overall.
- Some clients have chosen to let their guests order individual personal pizzas for smaller events (25 people or less). This is an option that is possible, but be aware that service time is greatly increased.
- We provide heavy-duty paper plates as well as plastic utensils and paper napkins at no additional cost. A compostable service-ware option is available for an additional \$0.75 per person. We will be happy to work with a party rental source to provide china, flatware, and linen upgrades.
- Leftovers: You and/or your guests may package up all leftovers that remain on the buffet table at the end of service. You are responsible for providing appropriate containers for this.
- To reserve the date of your event, a catering agreement form must be filled out and returned with a 50% deposit.