

SWEETWATER GYPSIES

CATERING MENU

Pizzas

Margherita

garlic olive oil, heirloom tomatoes, fresh mozzarella, basil, parmesan

The Meat

red sauce, Italian sausage, pepperoni, bacon, mozzarella

Fall Veggie

basil pesto, roasted eggplant, roasted zucchini, tomato, butternut squash, mozzarella

Spring Veggie

basil pesto, spinach, tomato, mushroom, artichoke, mozzarella

Greek

garlic olive oil, fresh spinach, red onion, kalamata olives, tomato, pepperoncini, feta cheese

Bacon Love

red sauce, pecorino cheese, bacon, mozzarella, finished with fresh arugula

Supreme

red sauce, Italian sausage, pepperoni, red onion, mushroom, bell peppers, mozzarella

Hawaiian

red sauce, ham (or bacon), pineapple, mozzarella

Caramelized Onion

garlic olive oil, balsamic caramelized onion jam, herbed goat cheese, finished with micro greens

Great White

garlic cream sauce, spinach, sautéed portabella mushrooms, prosciutto, parmesan cheese

Garlic Artichoke

creamy garlic artichoke sauce with parmesan, fresh tomato, artichokes, mozzarella

Gypsy Bianca

garlic olive oil, Kalamata olives, fresh rosemary, mozzarella

Chicken Pesto

basil pesto, roasted chicken, artichokes, tomato, mozzarella

B.A.G.

garlic olive oil, bacon, apple, Gouda cheese, finished with fresh arugula

Eggplant Parmesan

red sauce, fresh basil, breaded eggplant slices, mozzarella

Farmy

basil or arugula pesto, sliced garlic, fresh tomato, chèvre

Shroom

garlic olive oil, sautéed portabella, shiitake, and button mushrooms, Parmesan, fresh mozzarella, truffle oil, arugula

BBQ Chicken

olive oil, roasted chicken, bacon, red onion, cilantro, bbq sauce, Gouda and mozzarella cheese

Four Corner Special

red sauce, Italian sausage, pepperoni, green chiles, mozzarella

Gilroy

red sauce, fresh basil, sliced garlic, pepperoni, fresh mozzarella

Asparagus

garlic olive oil, shaved asparagus, prosciutto, goat cheese

White Chicken Chile

garlic cream sauce, roasted chicken, green chiles, pepperjack cheese

Create Your Own Pizza Toppings

Let us know if we can create an unique pizza just for you! Please choose from the following toppings. If your favorite is not on the list, we will find it for you!

Sauces

Red Tomato Sauce, Garlic Olive Oil, Basil Pesto, Garlic Cream Sauce, BBQ

Cheeses

Mozzarella, Asiago, Feta, Gorgonzola, Fresh Mozzarella, Parmesan, Gouda, Chèvre

Meats

Pepperoni, Italian Sausage, Ham, Hot Italian Sausage, Roasted Chicken, Prosciutto, Bacon, Ground Beef

Vegetables

Spinach, Mushrooms, Kalamata Olives, Black Olives, Eggplant, Fresh Tomato, Artichoke Hearts, Bell Peppers, Caramelized Onions, Roasted Zucchini, Roasted Butternut Squash, Pepperoncini, Pineapple, Apple, Basil, Arugula, Roasted Beets



Appetizers

Prosciutto-Wrapped Asparagus • \$3

Caprese Skewers • \$3
tomato, basil, fresh mozzarella ball

Goat Cheese and Sage Sausage Stuffed Mushrooms • \$4
Bacon-Wrapped Dates Stuffed with Goat Cheese

Vegetable Crudites Platter with House-Made Dips • \$2.50
+ also available as individual "Vegetables and Dip in a Shot Glass" add \$1

Zucchini Pinwheels • \$4
grilled zucchini strips, rolled with a Gorgonzola and pine nut filling, drizzled with balsamic

House-Made Dips served with Crackers, Pita, Vegetables • \$3
Choice of: Local Smoked Trout Pâté - Olive Tapenade - Warm
Garlic-Parmesan Artichoke Dip - Garlicky White Bean Dip

Assorted Crostini Toasts • \$4
Topped with the following choices: Tomato Basil Bruschetta -- Brie and Fig Preserves -- Basil Pesto, Cherry Tomato, Goat Cheese -- Caramelized Onion, Blue Cheese, Arugula -- Fresh Ricotta, Tomato, Oregano, Roasted Garlic Oil -- Eggplant Caponata -- Garlic Roasted Tomato, Onion, Rosemary Spread

Meatball Skewers • \$3

Marinated Feta, Cucumber, Olive and Mint Skewer • \$4

Pastry-Wrapped Brie with Raspberries • \$4
served with baguette slices and grapes

Salmon and Cream Cheese Stuffed Cucumber Bites • \$3.50

Strawberry Spinach Salad Shooter • \$4

Warm Polenta Skewer with Parmesan, Prosciutto and Basil • \$4

Appetizers (Cont.)

Mini Shrimp Cocktail • \$5

Cheese Board with Assorted Cheeses, Salamis and Dried Fruit • \$5-\$7

Antipasti Platter • \$6

assorted marinated vegetables, cheeses, olives, dips, breads

Fire-Roasted Shrimp Skewers • \$5

Mango Prosciutto Skewers • \$3.50

Mini Meatball Slider • \$4.50

Soups

Can be served by the cup (\$3), bowl (\$4) or shot glass (appetizer size)(\$2)

Pumpkin Apple

Tomato Bisque

Minestrone

Curried Carrot

Corn Chowder

Beer Cheese

Asparagus, Butternut, White Bean Minestrone

Cream of Wild Mushroom

Salads

Local Green Salad • \$3.50

served with house-made Ranch and/or Balsamic dressings

Greek Salad • \$3.50

with cucumbers, Kalamata olives, tomato, feta, pepperoncini, house-made Greek vinaigrette

Caesar with House-made Croutons • \$3

Roasted Beet and Apple Salad • \$4.50

served over greens with Chèvre and walnuts

Antipasti Chopped Salad • \$5

iceberg lettuce, salami, provolone, chickpeas, cherry tomato, red onion, pepperoncini, Sicilian Oregano vinaigrette

Caprese Salad • \$4.50

fresh tomato, basil, and mozzarella drizzled with balsamic vinaigrette

Pomegranate Salad • \$4.50

local greens, pomegranate, strawberries, orange pepper, candied almonds and poppy seed dressing

Entrées

Grilled Chicken Breast with Creamy Marsala Sauce • \$12

Roasted Beef Tenderloin with Brandy Cream Sauce • \$17

Chicken Picatta with a Lemon Caper Sauce • \$12

Roast Pork Loin with a Cider Reduction • \$15

Red Wine Braised Short Ribs • \$16

Beef Filet (or Grilled Chicken Breast) with Ancho Chile Cream

Beef Enchiladas • \$9.50

Grilled Salmon with a Corn and Bacon Relish • \$15

Seared Lemon and Rosemary Utah Trout • \$12
served with Lemon Horseradish Cream

Halibut in Roasted Tomato Herb Vinaigrette • \$16

Hell's Backbone Moqui Mac • \$12

creamy, cheesy pasta dish with a blend of sweet and spicy peppers and corn

Rigatoni with Creamy Tomato Vodka Sauce • \$10
can add sausage

Portabella Mushroom Lasagna • \$11

Summer Garden Pasta with Roasted Tomatoes, Garlic, Basil, Parmesan • \$10

Side Dishes

Roasted Root Vegetables • \$4

Garlic Mashed Potatoes • \$3.50

Roasted Glazed Carrots and Beets • \$3.50

Lemon Orzo Pasta with Arugula and Grape Tomatoes • \$2.75

Garlic and Herb Roast Cherry Tomatoes • \$2.50

Broccolini with Balsamic Vinaigrette • \$3

Parmesan Roasted Cauliflower • \$2.50

Creamy Rosemary Polenta • \$3

Roasted Mustard Red Potatoes • \$3

Tender Green Beans with a Mustard Vinaigrette • \$2.75

Brown Rice Salad with Corn, Peppers and Pepitas • \$3

Grilled Asparagus with Lemon and Olive Oil • \$2.75

Citrus-Garlic Sautéed Seasonal Greens • \$2.50

Assorted Breads and Rolls • \$1.50

Desserts

Our desserts are made from with love from scratch. If you are interested in something a bit fancier, let us recommend some local experts!

Strawberry Shortcakes • \$3

Cupcakes • \$3

chocolate, white, yellow, carrot

Individual French Silk Pie • \$4

topped with whipped cream and strawberries

Gourmet Cookie/Bar Buffet • \$1 /cookie choice

Choose from a wide variety including: chocolate chip, peanut butter, shortbread, espresso shortbread, Mexican wedding, oatmeal raisin, coconut macaroon, sugar, raspberry cream sandwiches, chocolate with white chocolate chips, snickerdoodles, gingerbread, pecan logs, biscotti, lime meltaways, maple-pecan shortbread, apple-cherry crumble bars, pumpkin, carrot cake cookies, lemon bars, pecan bars, rum balls, peanut butter swirl brownies, caramel pretzel blondies

Butterscotch Cashew Blondies with Caramel Sauce • \$3

Classic Brownies • \$2

+ add strawberries and whip cream for \$1

Fruit Skewers • \$3

personal skewers including a rainbow of fruits...watermelon, grapes, pineapple, cantaloupe, strawberries, blueberries

Lemon Bars with Fresh Berries • \$3

Pecan Pie Tassies • \$4

Phyllo Cups with Cappuccino Irish Cream • \$3

Assorted Chocolate Truffles • \$3

Salted Caramel Apple Pie Bites • \$4

Milk and White Chocolate Dipped Strawberries • \$4

Individual Chocolate Cake with Warm Whiskey Sauce • \$4.50