

APPETIZERS

PROSCIUTTO WRAPPED ASPARAGUS

CAPRESE SKEWERS

FRESH MOZZARELLA BALLS, BASIL, CHERRY TOMATOES DRIZZLED WITH OLIVE OIL AND HERBS

GOAT CHEESE & SAGE SAUSAGE STUFFED MUSHROOMS

ZUCCHINI ROLLS

GRILLED ZUCCHINI STRIPS ROLLED UP WITH BLUE CHEESE BUTTER, PINE NUTS, DRIZZLED WITH BALSAMIC VINEGAR

SMOKED TROUT PATE

OLIVE TAPENADE

TOMATO BRUSCHETTA

SPINACH ARTICHOKE DIP

GARLICKY WHITE BEAN DIP

SERVED WITH HOUSE-MADE CRISPY GARLIC TOASTS

CROSTINI OR GRILLED FLATBREADS:

- ◇ BRIE AND FIG PRESERVES
- ◇ ARUGULA PESTO, CHERRY TOMATO, CHEVRE
- ◇ CARAMELIZED ONION, BLUE CHEESE, ARUGULA
- ◇ BLUE CHEESE, ZUCCHINI, PINE NUTS

MINI RED POTATOES STUFFED WITH GORGONZOLA AND CHIVES

POLENTA TRIANGLES WITH HERBED CREAM CHEESE AND RIBEYE

PLEASE INQUIRE ABOUT OTHER SEASONAL AND SPECIAL APPETIZERS...

PIZZAS

MARGHERITA

TOMATO SAUCE, FRESH BASIL, FRESH MOZZARELLA

THE MEAT

TOMATO SAUCE, ITALIAN FENNEL SAUSAGE, PEPPERONI, BACON,
MOZZARELLA

THE VEGGIE

BASIL PESTO, FRESH SPINACH, RED ONION, MUSHROOMS, FRESH
TOMATO, MOZZARELLA

GREEK

GARLIC OLIVE OIL, FRESH SPINACH, RED ONION, KALAMATA OLIVES,
FRESH TOMATO, SLICED GARLIC, FETA CHEESE

BACON LOVE

TOMATO SAUCE, PECORINO CHEESE, BACON, MOZZARELLA, FINISHED
WITH FRESH ARUGULA

SUPREME

TOMATO SAUCE, ITALIAN SAUSAGE, PEPPERONI, RED ONION,
MUSHROOMS, BELL PEPPERS

HAWAIIAN

TOMATO SAUCE, HAM (OR BACON), PINEAPPLE, MOZZARELLA

CARAMELIZED ONION

GARLIC OLIVE OIL, BALSAMIC CARAMELIZED ONION, BLUE CHEESE,
ARUGULA

GREAT WHITE

GARLIC CREAM SAUCE, SAUTÉED MUSHROOMS, PROSCIUTTO, CHEVRE,
CHIVES

GARLIC ARTICHOKE

CREAMY GARLIC ARTICHOKE SAUCE WITH PARMESAN, FRESH TOMATO,
MOZZARELLA

GYPSY BIANCA

OLIVE OIL, KALAMATA OLIVES, FRESH ROSEMARY, MOZZARELLA

EGGPLANT PARMESAN

TOMATO SAUCE, FRESH BASIL, BREADED EGGPLANT SLICES,
MOZZARELLA

FARMY

BASIL OR ARUGULA PESTO, SLICED GARLIC, FRESH TOMATO, CHEVRE

SHROOM

GARLIC OLIVE OIL, SAUTÉED PORTABELLA, SHITAKE, AND BUTTON
MUSHROOMS, PARMESAN, FRESH MOZZARELLA, TRUFFLE OIL, ARUGULA

*WE WELCOME ANY IDEAS YOU HAVE FOR A CUSTOM PIZZA! ALL
PIZZAS ARE AVAILABLE ON OUR LOCAL WHEAT BASED DOUGH
OR A GLUTEN-FREE ZUCCHINI CRUST.*

PLEASE ASK ABOUT SEASONAL PIZZA SPECIALS

SALADS

HOUSE

LOCAL, ORGANIC GREENS, SEASONAL VEGGIES, CHOICE OF
HOUSE-MADE BALSAMIC OR RANCH DRESSING

\$3

CEASAR

HEARTS OF ROMAINE LETTUCE, PARMESAN, HOUSE-MADE CROUTONS
AND GARLIC-LEMON CEASAR DRESSING

\$3

ROASTED BEET & APPLE

DRESSED WITH AN APPLE CIDER VINAIGRETTE AND SERVED OVER
GREENS WITH WALNUTS AND BLUE CHEESE

\$4

CAPRESE

FRESH TOMATO, BASIL, MOZZARELLA DRIZZLED WITH OLIVE OIL AND
BALSAMIC VINEGAR

\$4

ANTIPASTI

ROASTED PEPPER SALAD, ROASTED ZUCCHINI WITH PESTO AND PINE
NUTS, MARINATED FENNEL, MOZZARELLA BOCCONCINI, TOMATO, MIXED
OLIVES, ASSORTED SALAMIS, SERVED WITH CRUSTY BREAD

\$4

PRICING

* THERE IS A \$300 MINIMUM CHARGE FOR CATERED PIZZA EVENTS *

4 VARIETIES OF PIZZA STARTS AT \$12/PERSON

- ADD ANY ADDITIONAL PIZZA FOR \$2/PERSON UP TO 4 PIZZAS
- ADD A SALAD FROM THE MENU ABOVE AT THE PER PERSON PRICE
- PLEASE ASK ABOUT AN APPETIZER MENU SPECIFIC TO YOUR EVENT

THERE IS A \$45 SET-UP FEE FOR THE OVEN TO COVER THE COST OF WOOD AND FUEL. A DESTINATION FEE, BASED ON MILEAGE, APPLIES TO EVENTS 30 MILES OR MORE FROM DOLORES, CO.

LOCAL SALES TAX RATE WILL BE APPLIED TO THE FINAL BILL.

DEPENDING ON THE SIZE AND DURATION OF YOUR EVENT, ADDITIONAL STAFFING FEES MAY BE APPLIED AT AN HOURLY RATE.

EVENTS ARE CATERED BUFFET STYLE, WITH PIZZAS BEING CONSTANTLY REPLENISHED THROUGHOUT SERVICE. WE ANTICIPATE 2 HOURS OF SERVICE UNLESS OTHERWISE INDICATED BY THE CLIENT.

WE PROVIDE HEAVY-DUTY PAPER PLATES AS WELL AS PLASTIC UTENSILS AND PAPER NAPKINS AT NO ADDITIONAL COST. WE WILL BE HAPPY TO WORK WITH A PARTY RENTAL SOURCE TO PROVIDE CHINA, FLATWARE, AND LINEN UPGRADES.

A NON-REFUNDABLE DEPOSIT OF 50% OF THE TOTAL COST IS REQUIRED TO RESERVE THE DATE OF THE EVENT, AND THE REMAINDER IS DUE ON THE DATE OF SERVICE.

THE PIZZA OVEN HOLDS 3-4 LARGE PIES AT A TIME WHICH WILL BAKE IN ABOUT 3 MINUTES. WHILE WE CAN PRODUCE PIZZAS ALL DAY LONG, GROUPS OVER 100 ALL EXPECTING TO EAT AT ONCE ARE A BIT MUCH. FOR LARGE GROUPS WE RECOMMEND SOME ADDITIONAL FOOD ITEMS OTHER THAN PIZZA

**** THERE IS A MINIMUM PARTY CHARGE OF \$500 DURING SUMMER WEEKENDS (FRIDAY, SATURDAY, AND SUNDAY).*

