

SWEETWATER GYPSIES CATERING MENU



Pizzas

MARGHERITA

red sauce, fresh basil, fresh mozzarella

MEAT LOVERS

red sauce, Italian sausage, pepperoni, bacon, ham, mozzarella

SUPREME

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

VEGGIE

basil pesto, spinach, mushroom, tomato, mozzarella (dairy and nut-free pesto available upon request)

HAWAIIAN

red sauce, ham, pineapple, cheese

FOUR CORNERS SPECIAL

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

GARLIC ARTICHOKE

creamy garlic parmesan sauce, artichokes, tomato, mozzarella. Optional to add bacon.

BBQ CHICKEN

garlic olive oil, shredded chicken, bacon, red onion, cilantro, bbq sauce, mozzarella

B.A.G.

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

THE BELL

garlic cream white sauce, local ground beef, sautéed onions and peppers, mozzarella/provolone mix

CARAMELIZED ONION

slow roasted balsamic onion jam, spinach, bacon, crumbled goat cheese

CHICKEN CHILE RELLANO

chile cream sauce with green chiles, poblanos, tomatillos, onion, garlic, corn and pepperjack, shredded chicken, mozzarella

BACON LOVE

red sauce, bacon, grated parmesan cheese, mozzarella, fresh arugula

GREEK

garlic olive oil, fresh spinach, red onion, kalamata olives, tomato, pepperoncini, feta cheese, drizzle of tzatziki sauce

FARMY

roasted butternut squash sauce, basil, roasted eggplant, sun-dried tomato, goat cheese crumbles

GREAT WHITE

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

BIANCA

garlic olive oil, Kalamata olives, fresh rosemary, mozzarella

CHICKEN PESTO

basil pesto, shredded chicken, artichokes, tomato, mozzarella (dairy and nut-free pesto available on request)

SHROOM

truffle oil, sautéed portabella, shiitake and button mushrooms, parmesan, fresh mozzarella, fresh arugula

THAI CHICKEN

Thai peanut sauce, shredded chicken, shredded carrot, green onion, cilantro, bean sprouts, mozzarella

PORKY PEAR

garlic olive oil, sautéed sweet onion, prosciutto, sliced pear, basil, crumbled goat cheese, balsamic drizzle

GRINDER

light red sauce, salami, pepperoni, pepperocini peppers, mixed olives, mozzarella/provolone blend, drizzle of Italian dressing

CREATE YOUR OWN

Let us know if you have a favorite we can recreate for you

Appetizers

PROSCIUTTO-WRAPPED ASPARAGUS	4.50
BACON WRAPPED DATES	4.50
GOAT CHEESE AND SAGE SAUSAGE STUFFED MUSHROOMS	5
VEGETABLE CRUDITES PLATTER WITH HOUSE-MADE DIPS Colorful basket of assorted fresh and seasonal veggies with a creamy vegetable dip. Hummus available upon request for an additional fee. + Available as individual servings in a "shot glass" for +\$1	4
BRIE, CRANBERRY JAM, ARUGULA IN PHYLLO CUPS	4.00
CHEESY GARLIC STICKS served with marinara	3.50
MEATBALL SKEWERS choice of traditional marinara, or Swedish style	4.00
MINI CHEESE BALL BITES Individual mini cheese balls with a pretzel stick handle Choose from: - cheddar, bacon, chives, pecans - goat cheese, cranberry, rosemary, walnut - manchego, jalapeno, bacon, tajin, almonds	4
SALMON CUCUMBER BITES smoked salmon, lemony dill cream atop a cucumber round, finished with a caper	3.75
TOMATO MANCHEGO PUFF PASTRY TARTLETS	4
HOUSE-MADE FOCACCIA W/ SLOW ROASTED TOMATO GARLIC ROSEMARY JAM	5.50
ASSORTED SKEWERS Choose from: - Caprese: grape tomatoes, fresh basil, fresh mozzarella, balsamic drizzle - Tropical: fresh mozzarella ball, grilled pineapple on a rosemary skewer drizzled in chili oil - Melon: cantaloupe, fresh mozzarella, prosciutto - Antipasto: provolone, salami, marinated artichoke, olive - Quince: manchego cheese, quince rolled in crushed almonds, arugula	4

ASSORTED CROSTINI TOASTS

Choose from:

- whipped feta, red chile flakes, local honey
- goat cheese spread, pear, prosciutto, basil, balsamic drizzle
- marscapone, fig jam, shaved apple
- brown butter, radish, thyme
- tomato bruschetta
- tuscan white bean spread, roasted red peppers
- blue cheese butter, caramelized onion, bacon
- smoked salmon, lemon-dill cream
- olive tapenade

4

ANTIPASTI PLATTER

salami, prosciutto, parmesan, mozzarella, olives, marcona almonds,
marinated roasted peppers, pepperocini, artisan bread slices
+ Groups of 50 or less. For larger groups we can arrange for an additional specialized
charcuterie caterer

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MEAT & CHEESE BOARD

asiago, gruyere, marinated mozzarella balls
prosciutto, genoa salami, sopressata
grapes, dried apricots, blackberries
bread and crackers

+ Groups of 50 or less. For larger groups we can arrange for an additional specialized
charcuterie caterer

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Salads

LOCAL GREEN SALAD

local salad greens, purple cabbage, carrot, cucumber, tomato served with ranch and/or balsamic dressings 4.00

CAESAR SALAD WITH HOUSE-MADE CROUTONS 4.00

GREEK SALAD

local salad greens, cucumbers, Kalamata olives, tomato, feta, pepperoncini, Greek vinaigrette 4.50

ANTIPASTI CHOPPED SALAD

iceberg lettuce, salami, provolone, chickpeas, cherry tomato, red onion, pepperoncini, oregano vinaigrette 6

ROASTED BEET AND CARROT

carrots and beets roasted until super sweet, atop mixed greens, dressed with a white wine honey vinaigrette 5

APPLE WALNUT SALAD

fresh greens, granny smith apple, candied walnuts, goat cheese, apple cider vinaigrette 5

LEMON ORZO PASTA SALAD WITH TOMATO AND ROASTED VEGETABLES 4.50

BASIL PESTO PASTA SALAD WITH GRAPE TOMATO, MOZZARELLA, PINE NUTS 4.50

TOMATO, ASPARAGUS, AVOCADO SALAD WITH LEMON VINAIGRETTE 5.50