

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 (dairy and nut-free), spinach, mushroom, tomato, mozzarella

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

Chicken Chile Rellano

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



Roasted Tomato

slow roasted tomatoes, red onions, rosemary, garlic, olive oil, mozzarella cheese

Caramelized Onion

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

Bacon Love

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

Greek

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

Farmy

basil pesto (dairy and nut-free), roasted butternut squash, 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 (dairy and nut free), shredded chicken, artichokes, tomato, mozzarella

Benedict

garlic olive oil, bacon, scrambled eggs, mozzarella, finished with fresh tomato, avocado, hollandaise sauce

Shroom

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

Just Peachy

creamy ricotta, sliced peaches, prosciutto, finished with fresh basil, olive oil and a balsamic drizzle

Thai Chicken

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



Create Your Own Pizza Toppings

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

Sauces

red tomato sauce, garlic olive oil, basil pesto, garlic parmesan artichoke sauce, chile cream, roasted tomato, white sauce, peanut sauce, BBQ sauce

Cheeses

shredded mozzarella, gouda, parmesan, feta, gorgonzola, fresh mozzarella, crumbled goat cheese, pepperjack

Meats

pepperoni, Italian sausage, ham, bacon, shredded chicken, ground beef, prosciutto

Vegetables

spinach, mushrooms, fresh tomato, sundried tomato, kalamata olives, black olives, red onion, red bell pepper, green pepper, artichoke hearts, pineapple, pepperoncini, apple, basil, arugula, jalapeno

Appetizers

Prosciutto-Wrapped Asparagus • \$4.50

Assorted Skewers • \$4

Choose from:

- Caprese: grape tomatoes, fresh basil, fresh mozzarella ball, drizzled with olive oil and balsamic
- Greek: feta, cucumber, Kalamata olive and mint
- Tropical: fresh mozzarella ball, grilled pineapple on a rosemary skewer
- Melon: cantaloupe, prosciutto, mozzarella ball
- Antipasto: fresh mozzarella, olives, salami, basil, roasted red peppers, artichokes

Goat Cheese and Sage Sausage Stuffed Mushrooms • \$5.50

Vegetable Crudites Platter with House-Made Dips • \$4

Colorful basket of assorted fresh and seasonal veggies with a creamy vegetable dip. Hummus or Basil Pesto available upon request for an additional fee.

+ Available as individual servings in a "shot glass" for +\$1

Fire-Roasted Shrimp • \$5

served with house-made cocktail sauce

Zucchini Pinwheels • \$6

grilled zucchini strips, rolled with a Gngonzola and pine nut filling, drizzled with balsamic glaze

Meatball Skewers • \$4.50

choice of traditional marinara, buffalo chicken or Swedish style

Puff Pastry with Brie and Cranberry Bites • \$5

Salmon Cucumber Bites • \$3.50

creamy salmon dip on a cucumber round, finished with dill

Strawberry Spinach Salad Shooter • \$4

fresh spinach, strawberries, goat cheese and a tangy strawberry dressing in an individual cup

Warm Polenta Triangles • \$5

- with parmesan, prosciutto and basil
- with roasted tomato, garlic and rosemary jam OR
- with thin-sliced ribeye and lemon-chive creme fraiche

Assorted Crostini Toasts • 5.50 per variety

Choose from:

- tomato basil bruschetta
- brie and fig preserves
- basil pesto, cherry tomato, goat cheese
- caramelized onion jam, blue cheese, arugula
- fresh ricotta, sun-dried tomato, oregano, garlic oil
- smoked trout pâté, cucumber

Antipasti Platter • \$9.50

Italian marinated vegetables (carrots, fennel, bell peppers, pepperoncini, black and green olives, sun-dried tomatoes, artichokes); bocconcini mozzarella, hard Italian sausage, Marcona almonds, marinated olives, garlic white bean dip or slow roasted tomato jam. Served with crackers and assorted breads

Cheese Board • \$7-\$9

assorted cheeses, salamis, dried fruit, fig preserves

House-Made Focaccia • \$5.50

heavenly focaccia bread wedges served with your choice of: - slow roasted tomato, garlic, rosemary jam - basil pesto - olive oil, balsamic vinegar, garlic and Italian seasonings

Soups

Can be served by the bowl (\$5), cup (\$4) or shot glass appetizer size (\$3)

Tomato Bisque

Zuppa Toscano (sausage, potato, kale)

Pumpkin Apple

Minestrone

Curried Carrot

Beer Cheese

Gazpacho

Salads

Local Green Salad • \$4.00

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

Caesar Salad with House-Made Croutons • \$4.00

Greek Salad • \$4.50

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

Roasted Beet and Apple Salad • \$4.75

served over greens with goat cheese and walnuts

Antipasti Chopped Salad • \$6

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

Caprese Salad • \$5

fresh tomato, basil and mozzarella drizzled with a balsamic vinaigrette

Pomegranate Salad • \$5

fresh greens, pomegranate, strawberries, orange bell pepper, candied almonds with poppy seed dressing

Apple Walnut Salad • \$5

fresh greens, granny smith apple, candied walnuts, blue cheese, apple cider vinaigrette

Side Dishes

Fire Roasted Root Vegetables • \$4.25

Roasted Honey-Glazed Carrots and Beets • \$3.75

Lemon Orzo Pasta Salad with Tomato and Roasted Vegetables • \$3.50

Roasted Tender Green Beans with a Mustard Vinaigrette • \$3.00

Grilled Asparagus with Lemon and Olive Oil • \$3.00

Tomato, Asparagus, Avocado Salad with Lemon Vinaigrette • \$4.25

Roasted Corn, Tomato and Goat Cheese Salad on Arugula • \$3.50

Warm Roasted Zucchini, Feta, Sun-Dried Tomato with Pine Nuts • \$4.25

Creamy Coleslaw with Grated Apple • \$3.50

Basil Pesto Pasta Salad with Grape Tomato, Mozzarella, Pine Nuts • \$4.25

Traditional Pasta Salad with Assorted Vegetables • \$3.50

Tabbouleh • \$3.50

House-Made Focaccia Bread • \$3.25

Garlic Breadsticks

+ make it cheesy +\$1

Assorted Bread and Rolls • \$3