

MOBILE CONCEPT PACKAGES *for*



Menu 3

Based on minimum of 100 guests

STATIONARY HORS D'OEUVRES

You receive one hour of service.

Warm Crab Dip

Served with assorted oven toasted canapes and pita

Oven Fried Brie

Oven Fired Brie topped with Raspberry Chutney and Almonds

SALAD

Classic Caesar Salad

Crisp romaine, asiago crouton, cracked black pepper, parmigiano reggiano, classic caesar dressing

CLASSIC PIES

You receive all three.

Margherita

San marzano tomato, fresh mozzarella, basil, EVOO, parmigiana reggiano

Pepperoni

San marzano tomato, artisan pepperoni, shredded mozzarella, basil

Sausage

San marzano tomato, sweet Italian sausage, rosemary, asiago

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DELUXE PIES

Choose three.

Fig & Prosciutto

Fig jam, prosciutto, balsamic onion, goat cheese, dressed arugula

Short Rib

Horseradish crema, red wine braised beef short rib, pickled shallot, smoked gouda

The Big Island

Bbq sauce, applewood smoked bacon, sriracha charred pineapple, red onion, chive, fontina

Chicken BLT

Grilled chicken breast, bacon, confetti tomato, chipotle-ranch, mozzarella, chopped romaine

The Philly Special

Spicy ketchup, shaved ribeye, grilled onion, mushroom, american cheese

Elote

Kennet square mushrooms, spinach, crumbled goat cheese, balsamic glaze

The Fun Guy

Kennet square mushrooms, spinach, crumbled goat cheese, balsamic glaze

The Papi

Chopped artichoke, fingerling potato, sausage coins, local cheddar curds, chive-sour cream



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DELUXE PIES CONTINUED

Choose three.



Buffalo-Style

Chicken thigh, crumbled gorgonzola, mozzarella, scallion, buffalo sauce

The Lost Cow

Marinated steak tips, bell pepper, charred corn, spanish onion, cheddar-jack cheese, chimichurri

La Vallarta

Taco-spiced ground beef, avocado-sour cream, jalapeno, diced tomato, onion, zesty slaw

Mr. White

Fresh roma tomato, vibrant broccoli, whipped-ricotta, mozzarella, parsley

SEASONAL PIES

SPRING (MARCH, APRIL, MAY)

The Spring Fling

Local asparagus, sweet green pea, roasted garlic clove, arugula-pesto, asiago cheese

Puttanesca (Spicy Tomato Pie)

San marzano tomato, olive, caper, artichoke, sun-dried tomato, basil, calabrian chili oil

The Big Dill

Finocchiona salami, local squash, fresh dill, brie, spicy dill pickle

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SEASONAL PIES CONTINUED



SUMMER (JUNE, JULY, AUGUST)

Aubergine

Fire roasted eggplant, arugula-pesto, crème fraiche, baby kale, golden raisin, toasted pinenut, local feta

Caprese

Local heirloom tomato, lionni mozzarella, fresh basil, sea salt, saba drizzle

The Scampi

Herb- marinated baby shrimp, blistered cherry tomato, fresh garlic, parsley, lemon-whipped ricotta

FALL (SEPTEMBER, OCTOBER, NOVEMBER)

The Anatra

Confit duck leg, spring onion, jarlsberg swiss, fresh blackberries, local truffled peashoot

The Sprout

Charred brussels sprout, caramelized onion, bacon, crumbled goat cheese

Fall Veggie

Local butternut squash, mushrooms, spinach, crumbled feta, cherry gastrique

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STANDARD WIZ

USDA Choice Thinly Sliced Ribeye Steak,
Chicken Steak, and Vegetable Sandwiches

Offered with your choice of toppings to include: classic cheez whiz, provolone,
american cheese, sautéed mushrooms, grilled onions

Condiments to include: hot & mild peppers, ketchup, mayonnaise, hot sauce, pickles

French Fries

Offered with your choice of sea salt, cheese or gravy drizzled on top



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BAR SERVICE

Coke, Diet Coke, Sprite, Bottled Water, Tonic, Club,
Orange Juice, Cranberry Juice, Ice, Lemons and Limes.

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Menu 3 Package Details

This menu is designed for an overall 4.5 hour event. It includes all disposable products, as well as linens for the gift table, DJ table if necessary, and dessert table. Glassware for bar to include rocks glass, wine glass, water glass and champagne glass for the table if necessary. The price includes a single two-hour planning meeting and one revision of the floor plan. During the planning meeting, we will address all client emails. Please note that additional planning meetings are not included in the package.

1 Bartender per 50 guests, 1 server per 20 guests.

Price is 125.99 per guest plus tax, based on a minimum of 100 guests. Pricing includes: mobile pizza oven, culinary & service staff, unlimited pizza. Choice of 3 classic pies and 3 deluxe or seasonal pies. Pizzas are fully customizable to please all guests. Includes 1 hour of hors d'oeuvres and 2 hours of pizza service.

DOES NOT INCLUDE:

- Cake, dessert, or coffee
- Alcohol
- Coffee cups or disposables for dessert stations
- Ceremony fee or ceremony coordination or rehearsal (additional costs if added)
- Set up of wedding décor or favors (additional costs if added)

Extra Service Time: All service extensions are custom priced and based on availability.

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