

PIZZA GODDESS

MOBILE WOOD-FIRED CATERING

Catering & Events

SAMPLE HORS D OEUVRES

Crab Cakes Dolloped with pineapple habanero sauce

Mini Shrimp Cocktail Shooters Served in a mini glass, cocktail sauce, lemon wedge

Mushroom Duxelles: Mushrooms, cream, assorted cheese, herbs served in filo cups

Chicken Satay Thai or Buffalo topped with crumbled blue Stuffed Mushrooms Traditional stuffing no seafood

Shrimp Ceviche Shrimp, cilantro, tomato, red onion, lime juice, olive oil s&p Served in cucumber cups

Tomato Basil Bruschetta On toasted Crostini

Strawberry & Ricotta Bruschetta

Watermelon & Feta Bites with aged balsamic glaze

Fiesta Dip Layered dip served in mini glasses with an edible scoop

BLT Bites Toasted crostini topped with lemon aioli, sweet bib lettuce, and cherry tomato, thick-sliced smoked bacon

Summer Rolls Juliann vegetables wrapped in rice paper tied with blanched scallion served with Hoisin sauce for dipping

Brie Filo Flowers Brie, pear and toasted almonds wrapped in filo

SPECIALITY PIZZA

MARGHERITA

FRESH TOMATO SAUCE

FRESH CHEESE

FRESH BASIL

OUR FAMOUS CHEESE

FRESH TOMATO SAUCE

EXCEPTIONAL

PEPPERONI

THE GODDESS

FRESH TOMATO SAUCE

MOZZARELLA

SAUSAGE

BROCCOLI RABE

FRESH RICOTTA

HOT PEPPERS

The Skinny

White Pizza (olive oil & garlic)

Mozzarella

Cherry Tomatoes

Arugula

Meat Lovers

Fresh Tomato Sauce

Bacon

Sausage

Pepperoni

Mozzarella

Lasting Impression

White Pizza (olive oil & garlic)

Mozzarella

Prosciutto

Fresh Ricotta

Fresh Spinach

Romano Cheese

Scampi

White Pizza (olive oil & garlic)

Garlic

Sautéed Shrimp

Mozzarella

Fresh Parsley

Fresh Lemon

Buffalo Chicken

Chicken, Blue Cheese

Drizzled With Blue Cheese
Dressing

Green Onion

We offer Gluten-Free Dough
for your gluten-intolerant guests

Barbecue Chicken

Barbecue Sauce Base

Cheddar Cheese

Red Onion

Chicken

Green Onions

Veggie Lovers

Fresh Tomato Sauce

Mushrooms

Zucchini

Onion

Peppers

Green Goddess

White Base (olive oil & garlic)

Broccolini

Fresh Spinach

Fresh Buffalo Mozzarella

Funghi

Fresh Tomato Sauce

Wood Fired Mushrooms

Fresh Mozzarella

Parmesano Reggiano

CREATE YOUR OWN
PLAIN

•PEPPERONI

•SAUSAGE

•SAUSAGE & RICOTTA

•SAUSAGE AND PEPPERS

•MUSHROOM

•ROASTED VEGGIES

•BACON & ONION

•CHICKEN & BROCCOLI

•SHRIMP AND SPINACH

•SHRIMP & HOT PEPPER

•SHRIMP SCAMPI

•LOBSTER CREAM SAUCE

•ONION & RICOTTA

•BROCCOLI & GARLIC

•ARTICHOKE, FRESH MOZZARELLA &
CAMELIZED ONION

•BARBECUE CHICKEN

•BUFFALO CHICKEN

•ARUGULA, PROSCIUTTO, PARMIGANO
REGGIANO

•CHICKEN & SUN DRIED TOMATOES

•POTATO, BACON AND CAMELIZED
ONIONS

•TOMATO, BASIL, AND FRESH
MOZZARELLA

•BACON, LETTUCE & TOMATO

•MOZZARELLA, GARLIC AND OLIVE OIL

•MEAT LOVERS SPECIAL (BACON,
SAUSAGE, PEPPERONI)

•LAMB & FETA

•HAM & BRIE

•ANCHOVIES

SALAD

CLASSIC CAESAR

PARMESAN CHEESE, CLASSIC CAESAR DRESSING ANCHOVIES UPON REQUEST

MIXED GREENS

RADICCHIO, RED LEAF, BIBB LETTUCE, ROMAINE, TOMATOES, MATCHSTICK CARROTS, GORGONZOLA CHEESE, GLAZED WALNUTS, SLICED SEASONAL FRUIT, DRIZZLED IN VINAIGRETTE

SPINACH WITH FRUIT

FRESH BABY SPINACH, SLICED STRAWBERRIES, SLIVERED TOASTED ALMONDS, WITH FRUIT VINAIGRETTE

SEASONAL GREENS

CANDIED WALNUTS, DRIED CRANBERRIES, CRUMBLED GOAT CHEESE

DRIZZLED WITH LEMON MAPLE VINAIGRETTE

SPINACH

SPINACH LEAVES WITH REAL BACON PIECES, CRUMBLED BLUE CHEESE, CHERRY TOMATOES, WITH BALSAMIC VINAIGRETTE

ANTIPASTO PLATTER

OLIVES, MARINATED ARTICHOKE HEARTS, MARINATED MUSHROOMS, ROASTED RED PEPPERS, PICKLES

CAPRESE

FRESH MOZZARELLA, BASILS, AND TOMATOES DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & BALSAMIC GLAZE

Custom menu design to accommodate your taste and budget

Presentation is everything: you eat with your eyes! We offer many different tablescapes

Set up & break-down

Champagne & Wine pouring service (no fee)

Cake Cutting (no fee)

Menu changes seasonally

We take allergies and dietary restrictions serious, we can accommodate special requests.

Gluten-free, nut-free, vegan available

Includes paper products, we can provide real china plates and flatware for an additional charge.

Not Included

Staffing: this will depend on the number of guests and the complexity of the menu

Rentals: Linens, glassware, etc.

Gratuuity, Tax, Fees if applicable

Package #1

Unlimited Wood Fired Pizza

4 Specialty Pizza Choices

Choice of Salad

Choice of 3 hors d oeuvres

\$30 pp

Package #2

Unlimited Wood Fired Pizza

5 Specialty Pizza Choices

Choice of Salad

Choice of 4 Hors d oeuvres

Choice of one station

Pasta, Taco, Fajita, Mac & Cheese, Carving
choice of one

Ham, Roasted Turkey or Grilled Stuffed Pork loin,
Beef(addition charge)

\$38

- Staffing: One staff person per 40 guests \$140 each
- Pizza Chef: One per 60 guests \$160
- Linen Rentals Buffet Table \$24 each
- Dining Table \$18
- Tents, Tables, Chairs Rentals Available
- Bartending Service Available