

Wood-Fired Buffet

Following is a sample selection. Additional items may be offered seasonally.

Choose any 3 styles of pizza

Calabrese: spicy salami Calabrese, Calabrian chilies, San Marzano tomatoes, fresh mozzarella & oregano

Rancher: local Italian sausage, San Marzano tomatoes, garlic, fresh mozzarella, fennel & oregano

Margherita: San Marzano tomatoes, fresh mozzarella & basil

Seasonal White Pie: additional costs may apply based on seasonal ingredients

Seasonal Veggie Pie: additional costs may apply based on seasonal ingredients

Choose 1 appetizer

Garlic Roll: roasted garlic, homemade dough & house marinara

Polpetta: pork, veal, and beef meatball with house marinara

Bruschetta: fire roasted bruschetta served on locally baked crostini

Prosciutto e Melone: seasonal melon, prosciutto, and fresh mozzarella served on a skewer

Shrimp: shrimp, garlic, olive oil, herbs & crushed red pepper

Seasonal Apps: inquire for seasonal offerings

Choose 1 salad

Veggies: fire roasted seasonal vegetables served over a bed of smoky red cabbage

Greens: fire roasted seasonal vegetables served over a bed of mixed greens

Dressings: lemon coriander vinaigrette, pancetta vinaigrette, buttermilk herb dressing

Additional Offerings

One additional appetizer

One additional pizza style

Signature Campfire S'more

(chocolate cookie, homemade marshmallow fluff, graham cracker crumble)

Fees

Beverage Service Fee

(includes bartender(s), branded cups, bar, ice, fruit garnishes, water, iced-tea and lemonade)

Service Fee

(includes sanitation and service supplies, administrative costs, vehicle costs, production expenses, wood/ fuel, preliminary and on-site set-up)

*No charge for children younger than 5.

*8.4% sales tax added to subtotal of all goods.

*18% suggested gratuity

*Other fees and service charges may apply

*Beer, wine and alternate nonalcoholic beverage pricing available upon request. (Beverage service fee only includes water, iced tea and lemonade.)