

Hey party people and pizza lovers!

This is a guide to help you better understand how we operate and what a typical event looks like. We offer full-service catering options, meaning for additional charges, our team will help with setup, bussing throughout the event and accommodating special requests.

Our favorite way to party is with pizza from our wood-fired oven in our vintage 55' ford truck that is permanently parked in our backyard. We also have extended catering options, including: taco bar, pasta, grill/picnic, and a variety of meat and veggie entrees. All options are served buffet style with our plates, forks and compostable napkins (shown at the end of this document). You are also welcome to rent plates, cutlery and linens from a third party.

All catering services are billed with the rest of the venue costs. You can pay by check, Direct Deposit, or Credit Card. However, because of processing fees we will add on 3.2% for CC payments, sorry for the inconvenience. Small business here, fees eat us alive!!

Alright, time for the fun stuff!! First, you will find details on our epic pizza party option. Then, you will find our fabulous extended catering menu. We understand each event is unique, so let us know what you're dreaming up and we can make it happen!

Pizza Parties For Dummies

Our Basic Package:

- \$32 per person for all you can eat pizza, salad and one appetizer for 3 hours.
 - Full menu of pizzas that you can see online and more. We DO NOT limit your pizza choices, we just bring them all! Our menu is always changing however, so please let us know if you are hooked on a certain pie! We always have between 30-45 different ingredients so we can make anything

from a cheese pizza to a crazy fun “adult” pizza.

- We give you 3 choices of salads and 3 choices of appetizers to choose from. You get to choose one of each. These options are given to you about 3 to 4 weeks before the event as we choose our app and salad menu monthly. You can always add additional apps or salad choices on top of this (for \$4-\$10 per person depending on your choice.)
- We are environmental nerds and thus provide real plates, cutlery and compostable napkins. We try our very best to be a ZERO WASTE catering company.
 - The plates we use can be seen at the end of this document. We use a variety of colors on rotation and do not guarantee any certain color (Aqua, Yellow, Sand, Teal) ****However, we always use our sand white plates for weddings.**
 - Our cutlery is an eclectic mix of rustic second hand forks and knives, all mismatching. *We only provide knives if you order an entree that requires one, otherwise only forks.*
 - We always provide standard white compostable napkins, as well. You are welcome to use linen napkins at your event instead, they will just need to be rented/provided by you.
- Our venue provides water glasses and filling station inside, as well as a variety of fountain drinks from the bar. Other drinks we can provide:
 - Lemonade for \$0.75 per person
 - Coffee Service- \$3.50 per person. We have partnered up with local companies like [Wild Barn Coffee](#) out of Boulder to provide delicious, ethically and sustainably sourced drip coffee
 - Craft Soda Service- \$3.29 per person. We've partnered up with a craft microbrewery out of St. Louis to offer a high-quality craft soda that is 100% pure cane sugar (none of those nasty fillers!). [Fitz's Bottling Co.](#)
- We typically bring 3-4 catering staff members for parties 50 guests and under. We provide additional staff for parties with over 50 guests for an additional charge. These staff members help with all food prep, passing appetizers, passing pizzas, clearing dishes, drinking leftover beer, etc... We charge \$250 per additional staff member.

- Tax and 20% Catering Service Fee are applied to the subtotal of all goods and services. The 20% Catering Service Fee is used to help take care of all of our full-time employees including full-time staff, prep cooks, dishwashers, and all of the other team members that you don't see at your event. As well as insurance, equipment, and other overhead costs involved in a full-service catering company. If you'd like to directly tip the catering team that was a part of your event, please use a check, Venmo, or cash and give it to your catering captain on the day of the event.

Additional Food:

- Additional appetizers, salads and entrees can be purchased for \$4.50-\$10 per person. Our full menu of these can be seen on our website (always changing!).
Special Requests are always welcome!
- If you are doing a cocktail hour, we recommend having at least 2 appetizers total so one can be passed and one can be stationary. Larger events may want to consider 3 or more appetizers. They go quickly when people are drinking and having a grand ole time!
- Desserts: We can provide dessert pizza, wood-fired cookies or wood-fired S'mores for \$3.50 per person.
 - If you have something else in mind for dessert please let us know, we may be able to work it out. Otherwise, feel free to hire another company for dessert needs.
 - We do offer cake cutting service with cake plates and forks for \$1.50 per person if you are getting a cake from somewhere else.

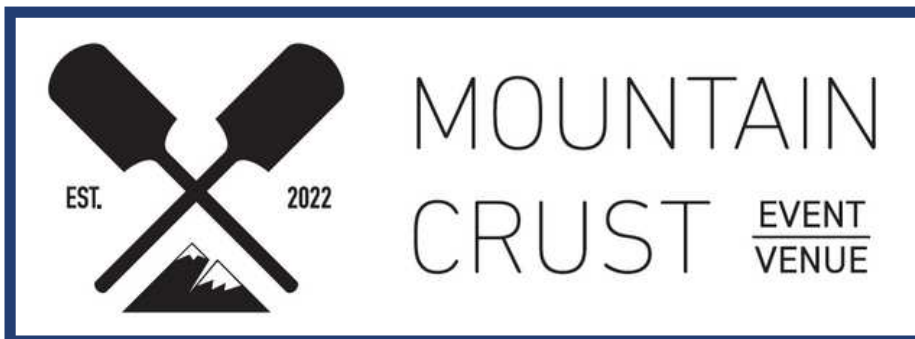
How We Do What We Do!

- We are a buffet style service catering company and thus everything is served hot/fresh out of our oven and straight to our buffet tables. Someone is always there to guide guests down the buffet line and tell them what is what.
- The salad is served out of a large bowl with dressing on the side to maintain freshness.
- The pizzas come out fast, we can serve 100 pizzas an hour and feed 100 people every 30-35 min!
- There are always a large variety of options out for guests to choose from and one of our staff will be standing by for custom orders as well.

- Dietary restrictions: we can accommodate Gluten Free (celiacs), Vegan, Vegetarian, Carnivore, pretty much any dietary needs! Please let us know ahead of time for any GF or other special diets as we want to make sure everyone can enjoy something. We charge \$2.75 per Gluten Free crust.
- You may always add on additional time with us. We stay for an additional charge which is always dependent on how long, how many people you have and what other services we are providing for you. This is usually between \$300-\$450/hour.

Here's a photo of our sand white plates, our forks, and compostable paper napkins provided for all events. We do have colorful plates available upon request (blue, yellow, green)





EXTENDED CATERING MENU

Please note, our pricing is dependent on current market prices and party size. All options are buffet style, and the price is per person. Plates, flatware, and compostable napkins are included. Gluten-free and vegetarian options are available upon request. If you don't see something you are craving, let us know and our chefs can work to customize a menu for you. Please inquire for plated dinner options.

Taco Bar

All options include corn & flour tortillas, sour cream, shredded cheese, pickled red onions, lettuce, pico de gallo, rice & beans. (add chips for \$2/person)

Option 1- Choice of 2 standard meats, 2 salsas \$19-\$22

Option 2- Choice of 1 premium meat, 1 standard meat, 1 premium side & 3 salsas \$23-\$25

Option 3- Choice of 2 premium meats, 1 standard meat, 2 premium sides & 3 salsas \$27-\$30

Rice and bean options: black or refried beans, Spanish rice, or green poblano rice

Premium sides: queso, elote, corn esquites, guacamole, escabeche

Salsas: Tomatillo avocado, corn & black bean salsa, pumpkin seed salsa, mango citrus salsa, roasted habanero salsa, citrus slaw, chorizo mayo

Standard meats/fillings: chicken tinga, ground beef, pork carnitas, shredded braised beef, roasted poblano & calabacitas in tomato sauce (veg)

Premium meat: cabrito lamb, goat barbacoa, jackfruit, grilled prawns

Grill/Picnic

All options include buns, ketchup, mustard, bbq sauce, mayo, relish, lettuce, tomato, onion, and pickles.

Option 1- Choice of 2 standard meats & 2 standard sides \$18-\$21

Option 2- Choice of 1 standard & 1 premium meat, 1 standard & 1 premium side \$22-\$25

Option 3- Choice of 2 premium & 1 standard meat, 2 standard & 1 premium side \$26-\$30

Standard sides: potato salad, baked beans, pasta salad, coleslaw, fruit salad, roasted potatoes

Premium sides: cornbread, roasted root veg, quinoa salad, mac and cheese, layered bean dip

Standard meats: burgers, black bean burgers, CO bratwursts, hot dogs, wings

Premium meats: coffee chile brisket, pork ribs, smoked wings, pulled pork

Additional burger toppings: bacon tomato jam, avocado, aioli, smoked cheese, grilled onions, roasted portabella, additional housemade bbq sauce \$2-\$8 (inquire within)

Pasta

All options includes choice of salad & garlic bread. Starts at \$22/person. Make any pasta baked!

Choose your sauce:

Tomato Pomodoro
Garlic Alfredo
Basil Pesto (+\$2)
Veg ragu
Meat Bolognese (+\$3)

Choose your protein:

Chicken
Meatballs
Roasted Veggies
Shrimp (+\$3)
Flank steak (+\$4)

Choose your noodles:

Penne
Spaghetti
Linguini
Farfalle

Meat Bolognese lasagna-\$23

Seasonal veggie lasagna-\$22

Stuffed shells-\$25 (can be made vegetarian, or with meat)

Salad Options: Italian House Salad, Farro Salad (+\$3), Caprese Salad (+\$2), Cesar Salad, Panzanella salad

Meat/Veg Entrees

Pricing is per person. Pick your main dish, and then sides.

Chicken/Poultry (\$20-\$24)

- Braised chicken thighs
- Grilled whole chicken
- Chicken masala
- Pollo en enchipolado

Lamb (\$24-\$29)

- Roasted leg of lamb
- Lamb kabobs
- Braised lamb shanks

Beef (\$24-\$28)

- Grilled steak with chimichurri
- Braised short ribs
- Braised Bison
- Pot roast

Pork (\$22-\$26)

- Pork tenderloin
- Braised pork chops
- Pork in Oaxaca verde sauce

Seafood (\$24-\$30)

- Whole grilled fish
- Trout dish/smoked
- Prawns on skewers
- Salmon
- Paella

Veg (\$20-\$24)

- Stuffed zucchini/peppers
- Roasted veggies with rice

Entrée Sides (\$4-\$10)

- Mac and cheese
- Grilled romaine/endive salad
- Quinoa salad
- Orozo salad
- Sautéed green beans, with roasted garlic and parmesan
- Creamed corn
- Brussel sprouts

- Blistered shishitos
- Smoked beets
- Roasted potatoes
- Potato & green bean salad
- Scalloped potatoes
- Chef's choice mashed potatoes (based on seasonal veggies)
- Baked rice