



Laramie Wyoming EST. 1953

catering menu

Wood Fire Pizza Packages

Pizza Packages includes:

Set up, clean up, disposable dinnerware, condiments and service.

50 Guest Pizza Package \$375

25 - 10" pizzas

Choose a variety of 3 different pizzas from our menu, or build your own with 7 different toppings. Choice of classic San Marzano tomato sauce, garlic infused olive oil or pesto sauce.

75 Guest Pizza Package \$570

38 - 10" pizzas

Choose a variety of 3 different pizzas from our menu, or build your own with 7 different toppings. Choice of classic San Marzano tomato sauce, garlic infused olive oil or pesto sauce.

100 Guest Pizza Package \$750

50 - 10" pizzas

Choose a variety of 4 different pizzas from our menu, or build your own with 10 different toppings. Choice of classic San Marzano tomato sauce, garlic infused olive oil or pesto sauce.

150 Guest Pizza Package \$1125

75 - 10" pizzas

Choose a variety of 5 different pizzas from our menu, or build your own with 14 different toppings. Choice of classic San Marzano tomato sauce, garlic infused olive oil or pesto sauce.

200 Guest Pizza Package \$1500

100 - 10" pizzas

Choose a variety of 5 different pizzas from our menu, or build your own with 14 different toppings. Choice of classic San Marzano tomato sauce, garlic infused olive oil or pesto sauce.

pizza

To service off-site, a minimum of \$500 in catering services must be met.

Pizza Options

All our Pizzas are made with the best stuff on earth... caputo flour, **San Marzano tomatoes**, fresh mozzarella, **local** veggies whenever possible & **Boar's Head** meats & cheeses that are the best of their kind. These ingredients atop our special **naturally levained dough** and tossed into our **wood-fired** oven makes for the **best** pizza.

Margherita - classic with San Marzano tomatoes, fresh mozzarella & local basil

Sausage - calabrese sausage, caramelized onions, fresh mozzarella & Parmesan

Pepperoni - spicy pepperoni, fresh mozzarella & Parmesan

The Fun Guy - garlic infused olive oil, sautéed mushrooms, caramelized onions, fresh mozzarella & goat cheese

Rocket - garlic infused olive oil, goat cheese, fresh mozzarella, prosciutto, topped with fresh and crisp lemon olive oil dressed rocket (Italian common name for arugula)

Pork Love - spicy pepperoni, Genoa salami, Sopressata salami, prosciutto, fresh mozzarella, & Parmesan

Pesto Chicken - wood oven-roasted chicken, house made pesto, roasted red peppers, fresh mozzarella, & Parmesan

Best Ever - San Marzano tomatoes, spicy pepperoni, caramelized onions, garlic, fresh mozzarella and ricotta

Not seeing your favorite... We can still make it, just ask!

Build your own pizza

Pick a pie, add your favorite stuff, eat, enjoy

Margherita - classic with San Marzano tomatoes, fresh mozzarella & local basil

Marinara - no cheese, San Marzano tomato sauce, garlic & local basil

Bianca - garlic infused olive oil, mozzarella & Parmesan

I need protein!!!

spicy pepperoni
Genoa salami
Sopressata salami
prosciutto
Italian sausage

Eat your veggies!!!

caramelized onion
sautéed mushrooms
roasted red peppers
crushed garlic
rocket (arugula)

MMMM Cheese

fresh mozzarella
goat cheese
Parmesan
ricotta

pizza

Small Bites

Platters come in two different sizes - 12" (serving 15-20) and 16" (serving 20-30).

Caprese Skewers \$70/\$100

Heirloom tomatoes, pearl mozzarella, basil and balsamic glaze

Pepperoni Rolls \$70/\$100

Spicy Pepperoni, fresh mozzarella, basil rolled up and served with San Marzano tomato sauce

Prosciutto Wrapped Melon \$85/\$125

Bacon Wrapped Jalapeño \$70/\$100

Jalapeños w/ cream cheese & wrapped in bacon

Bacon Wrapped Dates \$70/\$100

Dates w/ goat cheese & wrapped in bacon

Sausage Platter \$85/\$125

Wood Oven-roasted Elk w/ huckleberry & Wild Boar Sausages w/ accompaniments

House Pickled Veggies \$70/\$100

Variety of house pickled veggies accompanied by rustic breads

Meatballs \$75/\$110

Wood Oven-roasted Meatballs in San Marzano tomato sauce & herbs

Skewered Shrimp w/ Citrus Butter \$85/\$125

Wood Oven-roasted Shrimp

Watermelon Wedges w/ Hot Pepper Salt

\$85/\$125

Paprika Sherry Shrimp \$85/\$125

Wood Oven-roasted Shrimp

Veggie Platter \$33/\$50

Fresh veggies with house made ranch dipping sauce

Antipasti Platter \$60/\$90

Display of Bianco D' Oro Salami, Genoa Salami, Spanish Chorizo, Edam, Parmesan Reggiano and Manchego, garnished with house pickled veggies

Fruit & Cheese Platter \$50/\$70

Seasonal fruits including strawberries, purple & green grapes, sweet pineapple, blueberries, raspberries, blackberries, and melon. Selection of Italian cheeses.

Boar's Head Meat n' Cheese \$50/\$70

Choose any two/three Boar's Head Deli Meats and two/three Boar's Head Cheeses.

small
bites

Displays

Artisan Cheese & Charcuterie Display

50 person minimum

\$150

Variety of Artisanal cheeses and charcuterie sourced from Boar's Head or other specialty meat/cheese purveyors. Wild game sausage and salami. Rocky Mountain regional creameries. Accompanied by house pickled veggies, condiments, and rustic breads.

Bread Bowl Dip Display

Choice of 3 - \$2.00p/p

Choice of 5 - \$2.50p/p

variety of vegetables

Lemony Pesto-Goat Cheese - Rustic White

Toast Display

Choice of 3 - \$2.00p/p

Choice of 5 - \$2.50p/p

Burrata w/ prosciutto, pickled shallots & tomato vinaigrette

Burrata w/ roasted cherry tomatoes

Ricotta drizzled w/ olive oil & fresh herbs or pesto

Avocado Classic

Lavender Ricotta topped w/ peaches, basil & honey - strawberries & balsamic - fig jam & pistachios

Prosciutto & Fig Jam

Herbed Goat Cheese w/ Grilled Veggies

Mushroom Hunks

Walnut Potatoasts

Grape & Goat

Rosemary Caper Tuna

Cilantro Shrimp Salad

French Onion Toast

Fava Bean Spread

Burrata Display

Choice of 3 - \$5.00p/p

Choice of 5 - \$5.50p/p

Only available with Wood Oven

Served w/ Garlic Olive Oil Flat Bread

Caprese

Prosciutto, English peas & Parmigiano-reggiano

Roasted Red Pepper & Capicola

Agrodolce

Pesto & Roasted Cherry Tomatoes

Prosciutto & Lemon-Olive Oil Arugula

Fungi

displays

Farmers Market Inspired Salads

30 person minimum

Shelia Bird's Farm Mixed Greens used whenever possible

Caesar	\$3.50p/p	Chopped	\$4.50p/p
Chopped romaine lettuce, Parmesan, garlic croûtons, house made Caesar dressing		Iceberg lettuce, radicchio, genoa and Sopressata salami, mozzarella, cherry tomatoes, provolone, pepperonicinis w/ oregano vinaigrette	
Italian	\$4.50p/p	Little Gem	\$3.50p/p
Genoa & Sopressata salami, prosciutto, fresh mozz, red onion, greens, house creamy Italian		Little gem lettuce, dates, red onion, & gorgonzola dolce	
Strawberry	\$3.50p/p	Cucumber w/ Yogurt Dill Sauce	\$3.50p/p
Mixed greens, strawberries, Parmesan, candied walnuts, strawberry vinaigrette		Strawberry & Spinach Salad	\$3.50p/p
Pole-Caught Tuna	\$4.50p/p	Orange & Red Onion	\$3.50p/p
Mixed greens, house tuna salad, roasted red peppers, olives, w/ oregano vinaigrette		Nectarine, Burrata, Spicy Basil	\$4.50p/p
Watermelon Feta Salad	\$3.50p/p	Stone Fruit Salad w/ Hazelnuts & Blue Cheese	\$4.50p/p
Arugula, watermelon, feta, mint w/ orange vinaigrette		Tomato & Pomegranate	\$4.50p/p
House	\$4.50p/p	Arugula w/ Berries & Gorgonzola	\$4.50p/p
greens, market veggies, feta w/ choice of three dressings: mustard vinaigrette, strawberry vinaigrette, oregano vinaigrette, orange vinaigrette, blue cheese, ranch, or creamy Italian		grilled marinated red onions & grilled steak	
Steak n Blue	\$4.50p/p		
greens, red onion, blue cheese w/ ranch			

salad

Sandwich Platters

10 Persons Minimum

\$8 Per Person

All Deli Meats & Cheeses are Boar's Head

Variety: Oven Gold Turkey w/ Smoked Gouda, London Broil Roast beef w/ Provolone, & Black Forest Ham w/ Gold Label Swiss served on Rustic White

Pole-Caught Tuna Salad

Chicken Curry Salad

BLTA

Mozz n' Tomato

Herbed Goat Cheese & Savory Carrots

Build your own Sandwich Platters

Boar's Head Meat Tray:

16 inch Meat Tray: Serves 20-30 people - \$85

Choose any 3 Boar's Head brand deli meats (London Broil Roast Beef, Oven Gold Turkey, Jerk Turkey, Salsilito Turkey, Chipotle Chicken, Black-forest Ham, or Genoa Salami) and we will tastefully arrange 6 total pounds of meat.

12 inch Meat Tray: Serves 15-20 people - \$60

Choose any 2 Boar's Head brand deli meats (London Broil Roast Beef, Oven Gold Turkey, Jerk Turkey, Salsilito Turkey, Chipotle Chicken, Black-forest Ham, or Genoa Salami) and we will tastefully arrange 3 total pounds of meat.

Boar's Head Cheese Tray:

16 inch Cheese Tray - Serves 20-30 people - \$45

Choose any 3 Boar's Head brand cheeses (Gold Label Swiss, Wisconsin Sharp Cheddar, Picante Provolone, Mozzarella, 3 Pepper Colby Jack, Gouda, or Chipotle Gouda) and we will tastefully arrange 4 total pounds (60-70 slices) of cheese.

12 inch Cheese Tray - Serves 15-20 people - \$30

Choose any 2 Boar's Head brand cheeses (Gold Label Swiss, Wisconsin Sharp Cheddar, Provolone, Mozzarella, 3 Pepper Colby Jack, Gouda, or Chipotle Gouda) and we will tastefully arrange 2 total pounds (60-70 slices) of cheese.

Combination of Meat & Cheese Tray

16 inch Tray: Serves 20-30 people - \$70

12 inch Tray: Serves 15-20 people - \$50

Sandwich Veggie Tray:

Includes red onion, cucumbers, greens, tomatoes, shredded carrots, avocados

16 inch Cheese Tray - Serves 20-30 people - \$23

12 inch Cheese Tray - Serves 15-20 people - \$15

Entree Platters

Roasted Chicken Breast w/ Cranberry-Orange Relish \$15p/p

Chicken Thighs w/ Roasted Apricots \$15p/p

Sautéed Apples w/ Racks of Pork \$17p/p

Chicken Breasts stuffed w/ figs, prosciutto & gorgonzola \$17p/p

Cumin Rubbed Pork Tenderloin w/ fresh peach salsa \$17p/p

Beef Tenderloin w/ Porcini Mushroom Sauce \$22p/p

Alibi Lasgnana w/ house-made noodles, ricotta, beef & sausage \$15p/p

Wild Game Sausage \$18p/p

Wood Oven-roasted Elk w/ huckleberry & Wild Boar Sausages in San Marzano tomato sauce & herbs

Meatballs \$12p/p

Wood Oven-roasted Meatball in San Marzano tomato sauce & herbs

Wood Oven-roasted Chicken Pot Pie \$12p/p

Wood Oven-roasted Veggie Pot Pie \$10p/p

Sides

Smashed Potatoes w/ Rosemary \$2.50p/p

Roasted Carrots Siciliana \$2.00p/p

Warm Green Beans with Lemon Vinaigrette \$2.00p/p

Potato Salad \$2.00p/p

Roasted Potatoes w/ Rosemary & Bay \$2.00p/p

Roasted Beets w/ Goat Cheese & Herbs \$3.00p/p

Baked Zucchini & Tomato Tian \$3.00p/p

Grilled Asparagus w/ Rosemary Oil & Parm \$3.00p/p

Chile-Rubbed Corn on the Cob \$2.75p/p

Golden Potato Gratin \$2.00p/p

Zucchini & Tomato Gratin \$2.50p/p

Skillet Summer Corn \$2.00p/p

Seasonal Fruit \$3.00p/p

Cornbread \$2.00p/p

Breads

Rustic White	\$8
Rustic Wheat	\$8
Olive	\$10
Rosemary	\$10
Rye	\$10
Walnut	\$10
Cranberry-Walnut	\$10
Emmer	\$10
Khorasian	\$10
Multi-grain	\$10
Spelt-Wheat	\$10
Brioche	\$10

bread

Dessert Platters

Brownie Deluxe	\$30 (20 people)
Chocolate Chip Cookies	\$30 (20 people)
Lemon Madeleines	\$30 (20 people)
Cannoli di gelato	\$50 (20 people)
Salty Caramel Gelato w/ Caramel Sauce & Salted	
Spanish Peanuts, Dark Chocolate w/ Hot Fudge Sauce & Cacao Nibs,	
Vanilla Bean Gelato w/ Maraschino cherries & Chopped Pistachios	
Key Lime Dessert Bars	\$30 (20 people)
Heavenly Lemon Dessert Bars	\$30 (20 people)
Eclairs	\$48 (12 people)

dessert

Rustic Cakes & Teacakes

Tea Cakes - \$10

Ginger Cake
Pumpkin Cake
Double Chocolate
Lemon Poppyseed
Blood Orange
Banana
Vanilla Bean Pound Cake

Rustic Cakes - \$25

Cornmeal Blueberry
Pear Almond Cake
Clementine Almond Cake
Pecan Crumble Coffee Cake
Old Fashioned Coffee Cake
Strawberry Coffee Cake

cake

Pie! & Tarts

Pie - \$25

Sour Cherry
Tangy Rhubarb Strawberry
Lemon Chess
Black Bottom Lemon
Chocolate Pudding
Apple
Pumpkin
Strawberry Balsamic

Mini Tarts - \$30

(minimum orders of 6 per type)

Roasted Pear
Triple Citrus Tart w/ Berries
Grapefruit Custard
Unresistable Lime
Vanilla Apricot

Season Pies are available - please ask!

pie!

Pastries

Orders of 6

Muffins:

Beet & Goat Cheese w/ Orange Streusel	\$21
Cinnamon Swirl Muffins	\$21
Strawberry Balsamic	\$21
Blueberry Cornmeal w/ Thyme Glaze	\$21
Banana Chocolate Espresso Swirl	\$24
Vanilla Raspberry	\$21
Lemon Blueberry	\$21
Chocolate Chunk	\$24
Lemon Cornmeal w/ Lemon Glaze	\$21
Sweet Corn Muffins	\$21

Pastry:

Croissant	\$18
Pain au Chocolate	\$24
Pain au Jambon	\$21
Morning Bun	\$21
Cherry Morning Buns	\$21
Strawberry Galette	\$21
Huckleberry Galette	\$24
Apple Galette	\$21
Grapefruit Galette	\$24
Lemon Verbena Raspberry Galette	\$21
Blueberry Lemon Scone	\$21
Hazelnut Chocolate Scone	\$24
Raspberry Walnut Scone	\$21
Maple & Bacon Biscuit	\$24
Cheddar n' Herb Biscuit	\$21
Black & Blue Oat Bars	\$21

pastry

Baked in a Dish

serves 8-10

Strawberry Apple Cobbler	\$25
Wild Berry Cobbler	\$25
Baked Apples	\$25
Strawberry-Rhubarb Cobbler	\$25
Nectarine & Berry Crisp	\$30
Roasted Peaches w/ Nut Crumble	\$25
Cherry Tomato-Goat Cheese Cobbler	\$25

morning

Bar Pricing

Draft Beer:

Domestic: \$3

Micro: \$4.5

Bottled Beer:

Domestic: \$3.5

Micro: \$4.75

Import: \$4.75

Draft:

Pricing ranges depending on keg

Wine:

Pricing ranges from \$6-8 per glass depending on the bottle.

Liquor:

All pricing includes mixes and garnishments - sodas, water, soda water, tonic, fresh squeezed lemonade

Call Brands - \$4.5

Titos Vodka, Bacardi Rum, Margarittaville Tequilla, Jim Beam, Beefeater Gin

Top Shelf - \$5.50 - \$7.5

Absolut, Absolut Citron, Square One Vodka, Square One Cucumber, Tanqueray, Jack, Crown, Makers Mark, Pendleton, Knob Creek, Knob Creek Rye, Crown Black, John Jameson, Glenfidich, Glenlivet, Captain Morgan, Malibu, Patron Silver

Specialty Cocktails: \$6-\$7.50

Margarita, Mojito, Dirty Palmer, Wild Berry Mojito, Pure Joy, Cucumber Spajito, Old Fashion

bar

**the alibi pub
wood fire
pizzeria & bakery**

404 South 4th Street

307-745-9738

www.alibipub.com

kerri1229@me.com

Follow us on: Facebook! Instagram!