



catering

Wood Fire Pizza Packages

Pizza Packages includes:

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

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... 00 Flour, Di Napoli tomatoes, fresh mozzarella, local veggies whenever possible & Boar's Head meats 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 Di Napoli tomatoes, fresh mozzarella & local basil

Sausage - Italian 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 - spicy pepperoni, caramelized onions, garlic, fresh mozzarella and ricotta

Veggie - fresh cut mushrooms, onions and green bell peppers, fresh mozzarella and Parmesan

Great White - garlic olive oil, fresh mozz, ricotta, feta, goat cheese, & Parm

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 Di Napoli tomatoes, fresh mozzarella & local basil

Marinara - no cheese, Di Napoli 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)

MMM Cheese

fresh mozzarella

goat cheese

Parmesan

ricotta

feta

Pizza

Small Bites

Platters come in two different sizes - I2" (serving I5-20) and I6" (serving 20-30).

Caprese Skewers \$70/\$I00

Heirloom tomatoes, pearl mozzarella, basil and balsamic glaze

Pepperoni Rolls \$70/\$I00

Spicy Pepperoni, fresh mozzarella, basil rolled up and served with Di Napoli tomato sauce

Prosciutto Wrapped Melon \$90/\$I20

Bacon Wrapped Jalapeño \$70/\$I00

Jalapeños w/ cream cheese & wrapped in bacon

Bacon Wrapped Dates \$90/\$I20

Dates w/ goat cheese & wrapped in bacon

House Pickled Veggies \$70/\$I00

Variety of house pickled veggies accompanied by rustic breads

Meatballs \$90/\$I20

Wood Oven Roasted Meatballs in Di Napoli tomato sauce & herbs, covered in Parmesan

Skewered Shrimp w/ Citrus Butter

\$90/\$I30

Wood Oven-roasted Shrimp

Watermelon Wedges w/ Hot Pepper

Salt \$90/\$I20

Paprika Sherry Shrimp \$90/\$I30

Wood Oven-roasted Shrimp

Veggie Platter \$33/\$50

Fresh veggies with house made ranch dipping sauce

Antipasti Platter \$70/\$I00

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

Fruit & Cheese Platter \$70/\$I00

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

Boar's Head Meat n' Cheese

\$60/\$90

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

small bites

Displays

Artisan Cheese & Charcuterie

50 person minimum

\$150

Variety of Artisanal cheeses and charcuterie sourced from Boar's Head or other specialty meat/cheese purveyors.

Rocky Mountain regional creameries.

Accompanied by house pickled veggies, condiments, and rustic breads.

Burrata Display

Choice of 3 - \$5.00p/p

Choice of 5 - \$6.00p/p

Available with Wood Oven Served w/ Garlic

Olive Oil Flat Bread

Caprese

Prosciutto, English peas & Parmigiano

Roasted Red Pepper & Capicola

Agrodolce - capers & olive oil

Pesto & Roasted Cherry Tomatoes

Prosciutto - Lemon Arugula & Fig Jam

Fungi

Seasonal Fruit

Toast Display

Choice of 3 - \$5.00p/p

Choice of 5 - \$6.00p/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 OR strawberries & balsamic OR fig jam & pistachios

Prosciutto & Fig Jam

Herbed Goat Cheese w/ Grilled Veggies

Mushroom Hunks

Walnut Potatoasts

Grape & Goat

Rosemary Caper Tuna OR 6I9 Tuna

Cilantro Shrimp Salad

French Onion Toast

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
Kale mix, 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	Cranberry & Spinach Salad	\$3.50p/p
Mixed greens, strawberries, Parmesan, candied walnuts, strawberry vinaigrette		Dried cranberries, spinach/argugla mix, feta, candied walnuts with a mustard vinaigrette	
Pole-Caught Tuna	\$4.50p/p	Orange & Red Onion	\$3.50p/p
Mixed greens, house tuna salad, green tahini vinaigrette		Stone Fruit Salad w/ Hazelnuts & Blue Cheese	\$4.50p/p
Watermelon Feta Salad	\$3.50p/p	Arugula w/ Berries & Gorgonzola	\$4.50p/p
Arugula, watermelon, feta, mint w/ orange vinaigrette		Roasted Veggie Salad	\$3.50p/p
House	\$4.50p/p	Roasted winter veggies, feta on a bed of greens with sage-lemon vinaigrette	
greens, market veggies, feta w/ choice of three dressings: mustard vinaigrette, strawberry vinaigrette, oregano vinaigrette, green tahini vinaigrette, sage-lemon vinaigrette, bleu cheese, ranch, or creamy Italian		Caprese Salad	\$4.50p/p
Steak n Blue	\$5.50p/p	Heirloom tomato, fresh mozz, basil on a bed of lemon-olive oil arugula	
greens, red onion, blue cheese w/ bleu cheese		Farro Tabouleh	\$3.50p/p
		Farro (Ancient Grain Emmer), red onion, green bell pepper, tomato tossed in a tahini vinaigrette on a bed of greens	

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/ Cheddar, & Italian Ham w/ Gold Label Swiss served on Rustic White & Rustic Wheat

Pole-Caught Tuna Salad

Chicken Curry Salad

BLTA

Mozz n' Tomato

Herbed Goat Cheese & Savory Carrots

Build your own Sandwich Platters

I6 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 Chicken, Chipotle Chicken, Italian Ham, or Genoa Salami) and we will tastefully arrange 6 total pounds of meat.

I2 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 Chicken, Chipotle Chicken, Italian Ham, or Genoa Salami) and we will tastefully arrange 3 total pounds of meat.

I6 inch Cheese Tray: Serves 20-30 people - \$45

Choose any 3 Boar's Head brand cheeses (Gold Label Swiss, Wisconsin Sharp Cheddar, Pepperjack, or Gouda) and we will tastefully arrange 4 total pounds of cheese.

I2 inch Cheese Tray: Serves 15-20 people - \$30

Choose any 2 Boar's Head brand cheeses (Gold Label Swiss, Wisconsin Sharp Cheddar, Pepperjack or Gouda) and we will tastefully arrange 2 total pounds of cheese.

Combination of Meat & Cheese Tray

I6 inch Tray: Serves 20-30 people - \$70

I2 inch Tray: Serves 15-20 people - \$50

Sandwich Veggie Tray:

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

I6 inch Cheese Tray: Serves 20-30 people - \$30

I2 inch Cheese Tray: Serves 15-20 people - \$20

sandwich

Entree Platters

Roasted Chicken Breast w/ Cranberry- Orange Relish	\$I5p/p	Alibi Lasgnana w/ ricotta, mozz, mushrooms beef & sausage	\$I5p/p
Chicken Thighs w/ Roasted Apricots	\$I5p/p	Meatballs w/ Di Napoli Tomato Sauce & Herbs	\$I2p/p
Sautéed Apples w/ Pork Chops	\$20p/p	Wood Oven-roasted Chicken Pot Pie	\$I2p/p
Chicken Breasts stuffed w/ figs, prosciutto & gorgonzola	\$I7p/p	Wood Oven-roasted Veggie Pot Pie	\$I2p/p
Cumin Rubbed Pork Tenderloin w/ fresh peach salsa	\$20p/p	Wood-fired Ratatouille	\$I2/p
Beef Tenderloin w/ Porcini Mushroom Sauce	\$25p/p	the classic French vegetarian dish composed in a beautiful arrangement, seasoned to perfection and baked in our wood fire oven.	

Sides

Smashed Potatoes w/ Rosemary	\$2.50p/p
Roasted Carrots Siciliana	\$2.50p/p
Warm Green Beans with Lemon Vinaigrette	\$2.50p/p
Potato Salad	\$2.00p/p
Roasted Potatoes w/ Rosemary & Bay	\$2.50p/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
Spiced Cream Corn	\$2.75p/p
Golden Potato Gratin	\$2.50p/p
Zucchini & Tomato Gratin	\$2.50p/p
Skillet Summer Corn	\$2.50p/p
Seasonal Fruit	\$3.00p/p
Cornbread	\$2.00p/p

Breads

Rustic White	\$8
Rustic Wheat	\$8
Olive	\$10
Jalapeno Cheddar	\$10
Rosemary	\$10
Deli Rye	\$10
Volkenbrot	\$10
Honey Wheat Current	\$10
Sesame Wheat Gruyere	\$10
Cranberry-Walnut	\$10
Emmer	\$10
Khorasian	\$10
Multi-grain	\$10
Spelt-Wheat	\$10
Brioche	\$18
Babka	\$18
(Chocolate, Cinnamon, Pistacio)	

bread

Dessert

Platters:

Brownie Deluxe	\$30 (20 people)
Chocolate Chip Cookies	\$30 (20 people)
Lemon Madeleines	\$30 (20 people)
Key Lime Dessert Bars	\$30 (20 people)
Heavenly Lemon Dessert Bars	\$30 (20 people)
Mini Assorted Tarts	\$45 (20 people)

Individual Servings:

Cheesecake (Assorted Flavors)	\$7p/p
Panna Cotta (Assorted Flavors)	\$6p/p
Pot de Creme Chocolate	\$6p/p
Tarts (Assorted Flavors)	\$7p/p
Traditional Eclair	\$7p/p
Cream Puff	\$5p/p

dessert

Rustic Cakes & Teacakes

Tea Cakes - \$30

Ginger Cake
Pumpkin Cake
Double Chocolate
Lemon Poppyseed
Blood Orange
Banana

Rustic Cakes - \$30

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

cake

Pie!

Pie - \$30

Cherry
Tangy Rhubarb Strawberry
Malted Chocolate Pecan
Black Bottom Lemon
Chocolate Pudding
Caramel Apple
Pumpkin
Strawberry Balsamic
Coconut Cream (coconut shell)
Pear Cranberry (sesame seed almond shell)

Season Pies are available - please ask!

pie!

Pastries

Orders of 6

Muffins:

Cinnamon Swirl Muffins	\$21
Strawberry Balsamic	\$21
Blueberry Cornmeal	\$21
Banana Chocolate	\$21
Vanilla Raspberry	\$21
Lemon Blueberry	\$21
Chocolate Chunk	\$24

Pastry:

Pain au Chocolate	\$24
Pain au Jambon	\$24
Morning Bun	\$24
Bear Claw	\$24
Almond Croissant	\$24
Ham, Swiss Fig Jam	\$24
Croissant	\$21

Scones:

Blueberry Lemon Scone	\$24
Hazelnut Chocolate Scone	\$24
Raspberry Walnut Scone	\$24
Maple & Bacon Biscuit	\$24
Cheddar Pecan Pepper	\$24

Danish:

Huckleberry	\$24
Blackberry	\$24
Peach	\$24
Strawberry	\$24

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	\$30
Cherry Tomato-Goat Cheese Cobbler	\$30
Black & Blue Oat	\$25

morning

Add-on Pricing and Additions

All orders require a 48 hour notice. Seasonal items may or may not be available

Delivery Options:

When you pick up, there is no charge. All items are presented in disposable serving trays & bowls. Serving utensils are not included.

If you would like your catered meal to be delivered there is a 6% surcharge, we will arrive and set up your meal on platters, then return at the end of your event to pick up our serving dishes and utensils.

Drinks:

Soda Products 12 oz Cans: \$2 each Bottled Water: \$1 each
Imported San Pellegrino 12 oz Cans: \$2.50 each
Pure Leaf Ice Tea Options: \$3.00 each
Grand Teton Root Beer/Huckleberry/Cream Soda: \$3.00 ea.
Dust Cutter Lemonade Varieties: \$3.00 each

Buffet Style:

Standard Chinet plates, napkins and plastic forks included in all packages Additional costs apply for upgraded ware.

Additional Pizzas:

On job site: \$15 each

Pizza Oven Travel & Service:

\$60 per 30 minutes and .60 cents per mile

Service is \$15 per hour per person (if over two people needed)

Gratuity:

Standard 18% gratuity for all services

Bar Service:

We require a three week notice to apply for the proper permits. We require a minimum of \$500 in bar sales. Bartenders are compensated by receiving \$7 per hour plus 18% gratuity at hosted bars. We have a minimum of two bartenders. We charge a \$50 liquor license application fee and a \$50 bar set up fee.

Deposits and Payments:

We require a 25% (or minimum of \$500) deposit on contract signing, a 50% deposit two weeks prior to event. Final payment due day of event. All services are subject to 6% sales tax. Credit Card Payments are subject to 3.5% administration fee.

Bar Pricing

Draft Beer:

Domestic: \$3

Micro: \$4.5

Canned Beer:

Domestic: \$3.5

Micro: \$5

Import: \$5

Wine:

Pricing ranges from \$8-12 per glass depending on the bottle.

Liquor:

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

Call Brands - \$5

Titos Vodka, Bacardi Rum, El Jimador Tequilla, Jim Beam, Beefeater Gin

Top Shelf - \$5.50 - \$7.50

Absolut, Square One Vodka, Square One Cucumber, Tanqueray, Jack, Crown, Makers Mark, Pendleton, Knob Creek Rye, John Jameson, Glenfdich, Glenlivet, Captain Morgan, Malibu, Patron Silver, Herradura Gold or Silver

Specialty Cocktails: \$7.50 - \$9

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

bar

alibi wood fire
pizzeria &
artisan bakery

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