



catering

Wood Fire Pizza Packages

Pizza Packages includes:

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

75 Guest Pizza Package \$600

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 \$800

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 \$1200

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 \$1600

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 mozz & ricotta

Veggie - fresh cut mushrooms, onions & green bell peppers, fresh mozz & 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

min 10 ppl

Caprese Skewers \$4 p/p

Heirloom tomatoes, pearl mozzarella, basil and balsamic glaze

Pepperoni Rolls \$4 p/p

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

Prosciutto Wrapped Melon \$5 p/p

Bacon Wrapped Jalapeño \$4.50 p/p

Jalapeños w/ cream cheese & wrapped in bacon

Bacon Wrapped Dates \$4.50p/p

Dates w/ goat cheese & wrapped in bacon

House Pickled Veggies \$4 p/p

Variety of house pickled veggies

Meatballs \$4.50 p/p

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

Skewered Shrimp w/ Citrus Butter

\$5 p/p

Wood Oven-roasted Shrimp

Watermelon Wedges w/ Hot Pepper

Salt \$4.50 p/p

Paprika Sherry Shrimp \$5 p/p

Wood Oven-roasted Shrimp

Veggie Platter \$2 p/p

Fresh veggies with house made ranch dipping sauce

Antipasti Platter \$5 p/p

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

Fruit & Cheese Platter \$5 p/p

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

\$4 p/p

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

small bites

Displays

50 person minimum

Artisan Cheese & Charcuterie

\$6.00 p/p

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 - \$7.00p/p

Choice of 5 - \$9.00p/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 - \$7.00p/p

Choice of 5 - \$9.00p/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	\$4.50p/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	\$4.50p/p
Genoa & Sopressata salami, prosciutto, fresh mozz, red onion, greens, house creamy Italian		Little gem lettuce, dates, red onion, & gorgonzola dolce	
Strawberry	\$4.50 p/p	Cranberry & Spinach Salad	\$4.50 p/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	\$4 p/p
Mixed greens, house tuna salad, green tahini vinaigrette		Stone Fruit Salad w/ Hazelnuts & Blue Cheese	\$5.50p/p
Watermelon Feta Salad	\$4.50p/p	Arugula w/ Berries & Gorgonzola	\$4.50p/p
Arugula, watermelon, feta, mint w/ orange vinaigrette		Roasted Veggie Salad	\$4.50p/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	\$4.50p/p
		Farro (Ancient Grain Emmer), red onion, green bell pepper, tomato tossed in a tahini vinaigrette on a bed of greens	

Salad

Sandwich Platters

10 Persons Minimum

All Deli Meats & Cheeses are Boar's Head

Variety Deli Meat: \$8 per person

Oven Gold Turkey w/ Smoked Gouda, London Broil Roast beef w/ Cheddar, & Italian Ham w/ Gold Label Swiss served on Rustic White & Rustic Wheat

Variety Speciality: \$10 per person

Pole-Caught Spicy Tuna Salad

Chicken Curry Salad

BLTA

Mozz n' Tomato

Herbed Goat Cheese & Savory Carrots

Build your own Sandwich Platters

Meat Tray: \$4 per person

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 on a tray

Cheese Tray: \$2.50 per person

Choose any 3 Boar's Head brand cheeses (Gold Label Swiss, Wisconsin Sharp Cheddar, Pepperjack, or Gouda) and we will tastefully arrange on a tray

Combination of Meat & Cheese Tray: \$6.50 per person

Sandwich Veggie Tray: \$2 per person

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

Sliced Bread: \$1.50 per person

sandwich

Entree Platters

30 person minimum

Roasted Chicken Breast w/ Cranberry- Orange Relish	\$I7p/p	Alibi Lasgnana w/ ricotta, mozz, mushrooms beef & sausage	\$I7p/p
Chicken Thighs w/ Roasted Apricots	\$I7p/p	Meatballs w/ Di Napoli Tomato Sauce & Herbs	\$I7p/p
Sautéed Apples w/ Pork Chops	\$22p/p	Wood Oven-roasted Chicken Pot Pie	\$I7p/p
Chicken Breasts stuffed w/ figs, prosciutto & gorgonzola	\$20p/p	Wood Oven-roasted Veggie Pot Pie	\$I7p/p
Cumin Rubbed Pork Tenderloin w/ fresh peach salsa	\$22p/p	Wood-fired Ratatouille	\$I7/p
Beef Tenderloin w/ Porcini Mushroom Sauce	\$27p/p	the classic French vegetarian dish composed in a beautiful arrangement, seasoned to perfection and baked in our wood fire oven.	

Sides

30 person minimum

Smashed Potatoes w/ Rosemary	\$3 p/p
Roasted Carrots Siciliana	\$3 p/p
Warm Green Beans with Lemon Vinaigrette	\$3 p/p
Potato Salad	\$3 p/p
Roasted Potatoes w/ Rosemary	\$3 p/p
Green Chili Creamed Corn	\$4 p/p
Italian Zucchini, Corn, Carrots, Mozz	\$4 p/p
Grilled Asparagus w/ Rosemary Oil & Parm	\$4 p/p
Chile Honey Brussel Sprouts	\$4 p/p
Mac & Cheese	\$4 p/p
Seasonal Fruit	\$4 p/p
Cornbread	\$2.00p/p

Smoked

75 person minimum

Market Price, please inquire
Hickory, Oak, Mesquite or Pecan Smoked

Wings
Briset
smoked

Whole Chicken

Chicken Pieces

Pulled Pork

St. Louis Pork Ribs

Prime Rib

Kabobs

Turkey Legs

Sausage (Variety)

Cheeseburger/Hamburger

Breads

Rustic White	\$8
Rustic Wheat	\$8
Olive	\$10
Jalapeno Cheddar	\$10
Rosemary	\$10
Deli Rye	\$10
Volkenbrot	\$10
Apricot Pecan	\$10
Sesame Wheat Gruyere	\$10
Cranberry-Walnut	\$10
Emmer	\$10
Einkorn	\$10
Multi-grain	\$10
Spelt-Wheat	\$10
Brioche	\$18
Brioche Rolls	\$9
Brioche Buns (4)	\$8
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)	\$8p/p
Tiramisu	\$7p/p
Pot de Creme Chocolate	\$7p/p
Tarts (Assorted Flavors)	\$8p/p
Traditional Eclair	\$8p/p
Cream Puff	\$6p/p

dessert

Rustic Cakes & Teacakes

Tea Cakes - \$30

Mini - \$15

Rustic Cakes - \$40

Ginger Cake
Pumpkin Cake
Double Chocolate
Lemon Poppyseed
Blood Orange
Banana

Cornmeal Blueberry
Coffee Coffee Cake
Pecan Crumble Coffee Cake
Old Fashioned Coffee Cake

Mini Cakes - \$42
orders of 6

4" Double Stacked Cakes - \$90
orders of 6

Blueberry Lemon
Ricotta Cake with fresh fruit
Flourless Chocolate
Strawberry Vanilla Sponge Cake

Carrot Cake with Graham Frosting
Strawberry Vanilla
Lemon Huckleberry
Chocolate Raspberry

Celebration Cake \$80

Chocolate sponge cake (flourless) in three layers with a mascarpone whip and fresh berries. Drizzled with white chocolate and dark chocolate ganache. This cake is great for a crowd. 12"x17" An impressive dessert display!

Pie!

Pie - \$30

Cherry
Malted Chocolate Pecan
Blueberry Lemon
Chocolate Pudding
Caramel Apple
Pumpkin
Berry Crumble
Coconut Cream (coconut shell)
Pear Cranberry (sesame seed almond shell)

Pastries

Orders of 6

Muffins:

Cinnamon Swirl Muffins	\$24
Strawberry Balsamic	\$24
Blueberry Cornmeal	\$24
Banana Chocolate	\$24
Vanilla Raspberry	\$24
Lemon Blueberry	\$24
Chocolate Chunk	\$27

Pastry:

Pain au Chocolate	\$27
Cardamom Roll	\$27
Morning Bun	\$27
Baklava Knot	\$24
Almond Croissant	\$27
Ham, Swiss Fig Jam	\$27
Croissant	\$24

Scones:

Blueberry Lemon Scone	\$27
Hazelnut Chocolate Scone	\$27
Raspberry Walnut Scone	\$27
Maple & Bacon Biscuit	\$27
Cheddar Pecan Pepper	\$27

Danish:

Huckleberry	\$27
Blackberry	\$27
Peach	\$27
Strawberry	\$27

pastry

Baked in a Dish

serves 8-10

Strawberry Apple Cobbler	\$40
Wild Berry Cobbler	\$40
Baked Apples	\$40
Strawberry-Rhubarb Cobbler	\$40
Nectarine & Berry Crisp	\$45
Roasted Peaches w/ Nut Crumble	\$45
Cherry Tomato-Goat Cheese Cobbler	\$45
Black & Blue Oat	\$40

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: \$4 each

Bottled Water: \$3 each

Imported San Pellegrino 12 oz Cans: \$5.00 each

Ice Tea Options: \$5.00 each

Big B's Lemonade Varieties: \$5.00 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

Travel & Service:

\$70 per 30 minutes and .70 cents per mile

Service is \$20 per hour per person (if over two people needed)

Travel is calculated per vehicle needed to travel

Gratuity:

Standard 20% gratuity for all services

Bar Service:

We require a three week notice to apply for the proper permits. We require a minimum of \$1000 in bar sales, excluding non alcoholic. Bartenders are compensated by receiving \$10 per hour plus 20% gratuity at hosted bars. We have a minimum of two bartenders. We charge a \$75 liquor license application fee and a \$75 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 4% administration fee.

Bar Pricing

Draft Beer:

Domestic: \$6

Micro: \$8

Canned Beer:

Domestic: \$6

Micro: \$9

Import: \$9

Wine:

Pricing ranges from \$10-15 per glass depending on the bottle.

Liquor:

All pricing per drink including mixes, garnishments - sodas, water, soda water, tonic, fresh squeezed lemonade

Call Brands - \$8

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

Top Shelf - \$10-15

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

Specialty Cocktails: \$16

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

bar

alibi wood fire
pizzeria &
artisan bakery

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