



catering

Wood Fire Pizza Packages

Pizza Packages includes:

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

75 Guest Pizza Package \$650

38 - 10" pizzas

Choose a variety of 3 different pizzas from our menu

100 Guest Pizza Package \$850

50 - 10" pizzas

Choose a variety of 4 different pizzas from our menu

150 Guest Pizza Package \$1275

75 - 10" pizzas

Choose a variety of 5 different pizzas from our menu.

200 Guest Pizza Package \$1700

100 - 10" pizzas

Choose a variety of 5 different pizzas from our menu

To service off-site, a minimum of \$1000 in catering services must be met.

pizza

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

pizza

Small Bites

min 10 ppl

Caprese Skewers \$4 p/p
Heirloom tomatoes, mozzarella,
basil, balsamic glaze

Pepperoni Rolls \$4.50 p/p
Spicy Pepperoni, fresh
mozzarella, basil rolled up and
served with tomato sauce

Prosciutto Wrapped Melon
\$5 p/p

Bacon Wrapped Jalapeño
\$4.50 p/p
Jalapeños w/ cream 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 \$6 p/p
Wood Oven-roasted Shrimp

Watermelon Wedges w/ Hot
Pepper Salt \$4.50 p/p

Paprika Sherry Shrimp
\$6 p/p
Wood Oven-roasted Shrimp

Veggie Platter \$2.50 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 and Selection of
Speciality & Italian cheeses

Boar's Head Meat n'
Cheese \$4.50 p/p
Variety of Boar's Head Deli
Meats and Cheese.

small
bites

Displays

Artisan Cheese & Charcuterie

\$7.00 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 breads.

Burrata Display

Choice of 3 - \$8.00p/p

Choice of 5 - \$10.00p/p

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 - \$8.00p/p

Choice of 5 - \$10.00p/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 619 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

Kale mix, Parmesan, garlic
croûtons, house made Caesar
dressing

Italian \$4.50p/p

Genoa & Sopressata salami,
prosciutto, fresh mozz, red
onion, greens, creamy Italian

Strawberry \$4.50 p/p

Mixed greens, strawberries,
Parmesan, candied walnuts,
strawberry vinaigrette

Pole-Caught Tuna \$4.50p/p

Mixed greens, house tuna salad,
green tahini vinaigrette

Watermelon Feta Salad

\$4.50p/p

Arugula, watermelon, feta, mint
w/ orange vinaigrette

House \$4.50p/p

greens, market veggies, feta w/
three dressings.

Steak n Blue \$5.50p/p

greens, red onion, blue cheese
w/ bleu cheese

Caprese Salad \$4.50p/p

Heirloom tomato, fresh mozz,
basil on a bed of lemon-olive
oil arugula

Chopped \$4.50p/p

Iceberg lettuce, radicchio,
genoa, Sopressata salami, mozz,
cherry tomatoes, provolone,
pepperoncinis w/ oregano
vinaigrette

Little Gem \$4.50p/p

Little gem lettuce, dates, red
onion, & gorgonzola dolce

Cranberry & Spinach

Salad \$4.50 p/p

Dried cranberries, spinach/
argugla mix, feta, candied
walnuts with a mustard
vinaigrette

Orange & Red Onion

\$4 p/p

Stone Fruit Salad w/
Hazelnuts & Blue Cheese

\$5.50p/p

Arugula w/ Berries &

Gorgonzola \$4.50p/p

Roasted Veggie Salad

\$4.50p/p

Roasted winter veggies, feta on
a bed of greens with sage-lemon
vinaigrette

Sandwich Platters

10 Persons Minimum

All Deli Meats & Cheeses are Boar's Head

Variety Deli Meat: \$9 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: \$12 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: \$4.50 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: \$3 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: \$7.50 person

Sandwich Veggie Tray: \$2.50 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	\$20p/p	Alibi Lasgnana w/ ricotta, mozz, mushrooms beef & sausage	\$20p/p
Chicken Thighs w/ Roasted Apricots	\$20p/p	Meatballs w/ Di Napoli Tomato Sauce & Herbs	\$20p/p
Sautéed Apples w/ Pork Chops	\$25p/p	Wood Oven-roasted Chicken Pot Pie	\$20p/p
Chicken Breasts stuffed w/ figs, prosciutto & gorgonzola	\$25p/p	Wood Oven-roasted Veggie Pot Pie	\$20p/p
Cumin Rubbed Pork Tenderloin w/ fresh peach salsa	\$25p/p	Wood-fired Ratatouille	\$20/p
Beef Tenderloin w/ Porcini Mushroom Sauce	\$29p/p	the classic French vegetarian dish composed in a beautiful arrangement, seasoned to perfection.	

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	\$3.00p/p

Smoked

75 person minimum

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

Wings

Briset

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	\$15-18
(Chocolate, Cinnamon, Pistacio)	

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
Tiramissu	\$7p/p
Pot de Creme Chocolate	\$7p/p
Tarts (Assorted Flavors)	\$8p/p
Traditional Eclair	\$8p/p
Cream Puff	\$7p/p

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	\$27
Almond Croissant	\$27
Ham, Swiss Fig Jam	\$27
Croissant	\$24

Scones:

Blueberry Lemon Scone	\$30
Hazelnut Chocolate Scone	\$30
Raspberry Walnut Scone	\$27
Maple & Bacon Biscuit	\$30
Cheddar Pecan Pepper	\$30

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: \$17 each

Travel & Service:

\$80 per 30 minutes and .80 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.

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, 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, Captain Morgan, Malibu, Patron 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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