



catering

Wood Fire Pizza Packages

Pizza Packages includes:

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

75 Guest Pizza Package \$690

38 - 10" pizzas

Choose a variety of 3 different pizzas from our menu

100 Guest Pizza Package \$900

50 - 10" pizzas

Choose a variety of 4 different pizzas from our menu

150 Guest Pizza Package \$1350

75 - 10" pizzas

Choose a variety of 5 different pizzas from our menu.

200 Guest Pizza Package \$1800

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 Trailer services are available June - September

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 \$4.5p/p
Heirloom tomatoes, mozzarella,
basil, balsamic glaze

Pepperoni Rolls \$4.5p/p
Spicy Pepperoni, fresh
mozzarella, basil rolled up and
served with tomato sauce

Prosciutto Wrapped Melon
\$5.5 p/p

Bacon Wrapped Jalapeño
\$4.75 p/p
Jalapeños w/ cream cheese &
wrapped in bacon

House Pickled Veggies
\$4.5 p/p
Variety of house pickled veggies

Meatballs \$5.5 p/p
Wood Oven Roasted Meatballs in
Di Napoli tomato sauce & herbs,
covered in Parmesan

Skewered Shrimp w/ Citrus
Butter \$6 p/p

Watermelon Wedges w/ Hot
Pepper Salt \$4.75 p/p

Paprika Sherry Shrimp
\$6 p/p

Veggie Platter \$2.75 p/p
Fresh veggies with house made
ranch dipping sauce

Antipasti Platter \$6 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
\$6 p/p
Seasonal fruits and Selection of
Speciality & Italian cheeses

Boar's Head Meat n'
Cheese \$6 p/p
Variety of Boar's Head Deli
Meats and Cheese.

small bites

Displays

Artisan Cheese & Charcuterie

\$7.50 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 - \$9.00p/p

Choice of 5 - \$11.00p/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	\$5p/p	Chopped	\$6p/p
Kale mix, Parmesan, garlic croûtons, house made Caesar dressing		Iceberg lettuce, radicchio, genoa, Sopressata salami, mozz, cherry tomatoes, provolone, pepperoncinis w/ oregano vinaigrette	
Italian	\$7p/p	Little Gem	\$5p/p
Genoa & Sopressata salami, prosciutto, fresh mozz, red onion, greens, creamy Italian		Little gem lettuce, dates, red onion, & gorgonzola dolce	
Strawberry	\$5p/p	Cranberry & Spinach Salad	\$5p/p
Mixed greens, strawberries, Parmesan, candied walnuts, strawberry vinaigrette		Dried cranberries, spinach/ argugla mix, feta, candied walnuts with a mustard vinaigrette	
Pole-Caught Tuna	\$6p/p	Stone Fruit Salad w/ Hazelnuts & Blue Cheese	\$7p/p
Mixed greens, house tuna salad, green tahini vinaigrette		Arugula w/ Berries & Gorgonzola	\$6p/p
Watermelon Feta Salad	\$5p/p	Roasted Veggie Salad	\$6p/p
Arugula, watermelon, feta, mint w/ orange vinaigrette		Roasted winter veggies, feta on a bed of greens with sage-lemon vinaigrette	
House	\$6p/p	Steak n Blue	\$7p/p
greens, market veggies, feta w/ three dressings.		greens, red onion, blue cheese w/ bleu cheese	
Caprese Salad	\$5p/p		
Heirloom tomato, fresh mozz, basil on a bed of lemon-olive oil arugula			

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: \$13 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

Chicken Thighs w/ Roasted
Apricots \$20p/p

Sautéed Apples w/ Pork Chops
\$25p/p

Chicken Breasts stuffed w/ figs,
prosciutto & gorgonzola \$25p/p

Cumin Rubbed Pork Tenderloin w/
fresh peach salsa \$25p/p

Beef Tenderloin w/ Porcini
Mushroom Sauce \$30p/p

Alibi Lasgnana w/ ricotta, mozz,
mushrooms beef & sausage \$20p/p

Meatballs w/ Di Napoli Tomato
Sauce & Herbs \$20p/p

Wood Oven-roasted Chicken Pot
Pie \$20p/p

Wood Oven-roasted Veggie Pot Pie
\$20p/p

Wood-fired Ratatouille \$20/p
the classic French vegetarian
dish composed in a beautiful
arrangement, seasoned to
perfection.

Sides

30 person minimum

Roasted Carrots Siciliana \$4 p/p
Potato Salad \$4 p/p
Roasted Potatoes w/ Rosemary \$4 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 \$5 p/p
Seasonal Fruit \$4 p/p
Cornbread \$3p/p

Smoked

75 person minimum

Market Price, please inquire

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	\$35	(20 people)
Chocolate Chip Cookies	\$35	(20 people)
Lemon Madeleines	\$35	(20 people)
Key Lime Dessert Bars	\$35	(20 people)
Heavenly Lemon Dessert Bars	\$35	(20 people)
Mini Assorted Tarts	\$45	(20 people)

Individual Servings:

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

Rustic Cakes & Teacakes

Tea Cakes - \$30 Mini - \$15

Rustic Cakes - \$45

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 - \$54
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 - \$35

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

Pastry orders are available to pick up by 8am, if you need earlier arrangements can be made.

Muffins:

Cinnamon Swirl Muffins	\$26
Strawberry Balsamic	\$26
Blueberry Cornmeal	\$26
Banana Chocolate	\$26
Vanilla Raspberry	\$26
Lemon Blueberry	\$26
Chocolate Chunk	\$30

Pastry:

Pain au Chocolate	\$30
Cardamom Roll	\$30
Morning Bun	\$30
Baklava Knot	\$28.5
Almond Croissant	\$28.5
Ham, Swiss Fig Jam	\$28.5
Croissant	\$25.5

Scones:

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

Danish:

Huckleberry	\$31.5
Blackberry	\$30
Peach	\$30
Strawberry	\$30

Baker's Choice: \$28

a variety of pastry decided by the baker

Baked in a Dish

serves 8-10

Strawberry Apple Cobbler	\$45
Wild Berry Cobbler	\$45
Baked Apples	\$45
Strawberry-Rhubarb Cobbler	\$45
Nectarine & Berry Crisp	\$45

Add-on Pricing and Additions

All orders require a 72 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: \$18 each

Travel & Service:

\$80 per 30 minutes and .80 cents per mile
Service is \$20 per hour per person
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

Canned Beer:

Domestic: \$6
Micro: \$9
Import: \$9

Wine:

Pricing ranges from \$10-18 per glass depending on the bottle.

Liquor:

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

Call Brands - \$9

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

Top Shelf - \$12-18

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: \$18

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

bar

alibi wood fire
pizzeria &
artisan bakery

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