

THE WHOLE SHEBANG

Based on 3 hours of service. Starting at pricing includes: mobile pizza oven, culinary & service staff, unlimited pizza (choice of 3 classic pies and 3 deluxe or seasonal pies), salad and an appetizer. Pizzas are fully customizable to please all guests.

Appetizers

Choose one (1). Additional appetizers available starting at \$9.95 per guest.

CLASSIC ANTIPASTO

Assorted meats, cheeses, vegetables and toasted canapes

WOOD ROASTED JUMBO WINGS (choice of sauce, choose one)

Traditional buffalo, ranch dressing

Roasted garlic, lemon, grated parmesan

Sweet & spicy, crumbled gorgonzola

PEI MUSSELS (choice of sauce, choose one)

Jalapeño beer broth, fresh tomato, cilantro

Roasted garlic, lemon-white wine, capers, thyme

San marzano tomato broth, herb-infused olive oil

FIRE ROASTED LAMB MEATBALLS

Cucumber-dill yogurt

VALORIANI WOOD FIRED BRIE

Our baked brie is wood-fired and then smothered in honey, lemon juice, garlic & fresh rosemary then served with a variety of crackers and fresh breads

Salads

Choose one (1). Additional salads available starting at \$6.95 per guest.

TOMATO MOZZ

Local heirloom tomato, house-made fresh mozzarella, arugula, basil-infused olive oil, balsamic

BEET

Salt roasted beet, crumbled goat cheese, mixed greens, candied walnut, red onion, asian pear vinaigrette

CLASSIC CAESAR

Crisp romaine, asiago crouton, cracked black pepper, parmigiano reggiano, classic caesar dressing

HARVEST SALAD

Springmix, craisins, crumbled feta cheese, crushed Marcona almonds, citrus vinaigrette



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Classic Pies

You receive all three.

MARGHERITA

San marzano tomato, fresh mozzarella, basil, EVOO, parmigiana reggiano

PEPPERONI

San marzano tomato, artisan pepperoni, shredded mozzarella, basil

SAUSAGE

San marzano tomato, sweet Italian sausage, rosemary, asiago

Deluxe Pies

Choose three deluxe or seasonal pies.

FIG & PROSCIUTTO

Fig jam, prosciutto, balsamic onion, goat cheese, dressed arugula

SHORT RIB

Horseradish crema, red wine braised beef short rib, pickled shallot, smoked gouda

THE BIG ISLAND

Bbq sauce, applewood smoked bacon, sriracha charred pineapple, red onion, chive, fontina

CHICKEN BLT

Grilled chicken breast, bacon, confetti tomato, chipotle-ranch, mozzarella, chopped romaine

THE PHILLY SPECIAL

Spicy ketchup, shaved ribeye, grilled onion, mushroom, american cheese

ELOTE

Fire roasted corn, poblano pepper, queso fresco, cilantro, cayenne-lime crema

THE FUN GUY

Kennet square mushrooms, spinach, crumbled goat cheese, balsamic glaze

THE PAPI

Chopped artichoke, fingerling potato, sausage coins, local cheddar curds, chive-sour cream

BUFFALO-STYLE

Chicken thigh, crumbled gorgonzola, mozzarella, scallion, buffalo sauce

THE LOST COW

Marinated steak tips, bell pepper, charred corn, spanish onion, cheddar-jack cheese, chimichurri

LA VALLARTA

Taco-spiced ground beef, avocado-sour cream, jalapeno, diced tomato, onion, zesty slaw

MR. WHITE

Fresh roma tomato, vibrant broccoli, whipped-ricotta, mozzarella, parsley



Pricing Starts At

2024 | \$40.95 PER PERSON

2025 | \$43.00 PER PERSON

SEASONAL PIES

Choose three deluxe or seasonal pies.

Spring (March, April, May)

THE SPRING FLING

Local asparagus, sweet green pea, roasted garlic clove, arugula-pesto, asiago cheese

PUTTANESCA (SPICY TOMATO PIE)

San marzano tomato, olive, caper, artichoke, sun-dried tomato, basil, calabrian chili oil

THE BIG DILL

Finocchiona salami, local squash, fresh dill, brie, spicy dill pickle



Summer (June, July, August)

AUBERGINE

Fire roasted eggplant, arugula-pesto, crème fraiche, baby kale, golden raisin, toasted pinenut, local feta

CAPRESE

Local heirloom tomato, lioni mozzarella, fresh basil, sea salt, saba drizzle

THE SCAMPI

Herb- marinated baby shrimp, blistered cherry tomato, fresh garlic, parsley, lemon-whipped ricotta



Fall (September, October, November)

THE ANATRA

Confit duck leg, spring onion, jarlsberg swiss, fresh blackberries, local truffled peashoot

THE SPROUT

Charred brussels sprout, caramelized onion, bacon, crumbled goat cheese

FALL VEGGIE

Local butternut squash, mushrooms, spinach, crumbled feta, cherry gastrique



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Menu Additions

Additional appetizers and desserts are available for an additional cost per person.

Dessert Pizza Options

- Nutella Pizza
- S'mores Pizza
- Raspberry White Chocolate Pizza

Extra Service Time

All service extensions are custom priced and based on availability.

Minimums

All events have monetary minimums. Generally speaking, these minimums are based on a 50-person guest count. Events on peak days will have a higher monetary minimum.

Non-peak events take place on:

- All Mondays, Tuesdays, Wednesdays and Thursdays
- Fridays, Saturdays and Sundays in December - February

Peak events take place on:

- Fridays, Saturdays and Sundays in March - November

Other Information

- We ask for a 50% non-refundable deposit for every party
- Delivery/set-up fee is based on distance from our Malvern location
- Sales tax will be added

Please don't hesitate to call if you have any questions at all! We want your party to be extra special, and we will accommodate in any way we can to make sure you and your guests are satisfied.