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NATURALLY LEAVENED PIZZA

— FLAGSTAFF, ARIZONA —



THANK YOU FOR CONSIDERING US FOR YOUR SPECIAL EVENT. WE ARE THRILLED THAT YOU ARE INTERESTED IN OUR CATERING SERVICES!

OUR MOBILE KITCHEN CAN TRAVEL ANYWHERE THROUGHOUT ARIZONA. LIKE OUR TWO BRICK AND MORTAR LOCATIONS IN FLAGSTAFF, OUR MOBILE OVENS ATTAIN TEMPERATURES AROUND 800-900 DEGREES. PIZZICLETTA CATERING IS AN ON-SITE CATERING OPTION THAT PROVIDES FRESHLY COOKED FOOD FOR YOU AND YOUR GUESTS IN AN ELEVATED BUFFET STYLE. WE FIND THAT OUR CATERING SERVICES ARE BEST ENJOYED FOR PARTIES WHERE GUESTS ARE SOCIALIZING DURING THE FOOD SERVICE AND SERVING THEMSELVES AS THEY PLEASE.

THROUGH OUR CATERING, WE STRIVE TO PROVIDE A CURATED AND INTIMATE EXPERIENCE FOR YOU AND YOUR GUESTS. OUR CATERING SERVICES OFFER A VARIETY OF MENU OPTIONS INCLUDING APPETIZERS, PIZZA, AND OUR FAMOUS HOUSE-MADE GELATO.

BOOKING POLICIES

ALL EVENTS MUST BE BOOKED AND CATERING CONTRACT MUST BE SIGNED AT A MINIMUM OF 21 DAYS PRIOR TO THE DATE OF YOUR EVENT.

GUEST COUNTS, TIER SELECTION, PIZZA CHOICES, AND ADDITIONAL SERVICES MUST BE FINALIZED NO LATER THAN 21 DAYS PRIOR TO THE DATE OF YOUR EVENT.

ALL INVOICES MUST BE PAID IN FULL 14 DAYS PRIOR TO THE DATE OF YOUR EVENT.

28 DAY MINIMUM NOTICE FOR EVENT CANCELLATION IS REQUIRED TO RECEIVE A FULL REFUND (EXCLUDING DEPOSIT).

CANCELLATION REQUESTS AFTER 28 DAYS ARE NOT SUBJECT TO REFUND.

A NONREFUNDABLE DEPOSIT OF \$250 IS REQUIRED AT THE TIME OF BOOKING.

AN 18% GRATUITY WILL BE ADDED TO ALL INVOICES.

WHAT TO EXPECT + OPTIONAL ADD ON SERVICES

PIZZICLETTA CATERING WILL PROVIDE EVERYTHING NEEDED FOR FOOD SERVICE INCLUDING ALL BUFFET TABLES, BUFFET LINENS, SERVING WARE, ETC. WE DO PROVIDE DISPOSABLE FLATWARE, BOWLS, PLATES, AND NAPKINS AT NO ADDITIONAL CHARGE. HOWEVER, WE CAN ACCOMMODATE TO WORK WITH YOUR OWN TABLEWARE IF REQUESTED.

PIZZA PRODUCTION WILL AVERAGE 60-80 SECONDS PER PIZZA ON A ROLLING BASIS. MEANING IF YOU HAVE 100 GUESTS YOU CAN EXPECT PIZZA SERVICE TO TAKE ABOUT AN HOUR AND A HALF. WE DO NOT PROVIDE TABLES AND CHAIRS FOR GUESTS, TRASH CANS, OR DRINKS AND DRINKWARE.

OUR BUFFET STYLE IS SELF-SERVE UNLESS CHANGES WERE MADE AND AGREED UPON IN ADVANCE

TRAVEL FEE: AN ADDITIONAL CHARGE MAY BE REQUIRED FOR EVENTS OUTSIDE OF FLAGSTAFF CITY LIMITS.

- ☐ SEDONA: \$200
- ☐ PRESCOTT: \$300
- ☐ PHOENIX: \$400
- ☐ TUCSON: \$600

BUSSING SERVICES: \$50 - \$300 (DEPENDING ON SIZE OF EVENT)

TRASH DISPOSAL: \$50-\$300 (DEPENDING ON SIZE OF EVENT)

☐ ADDITIONAL SERVICES CAN BE DISCUSSED AND QUOTED.

GRUPETO PACKAGE

OLIVES, FOCACCIA, & PIZZA

- 🔄 CASTELVETRANO OLIVES ROASTED W/ LEMON ZEST, GARLIC, & CALABRIAN CHILIS
- 🔄 FLATBREAD FOCACCIA ROASTED W/ PECORINO & ROSEMARY
- 🔄 CHOOSE UP TO 3 PIZZA OPTIONS
- 🔄 GELATO CAN BE ADDED FOR AN ADDITIONAL \$3.50 PER GUEST

GUEST COUNT	TOTAL PRICE *EXCLUDING TAX AND GRATUITY
1-25	\$1.200
26-50	\$1.500
51-75	\$1.900
76-100	\$2.400
101-125	\$3.000
126-150	\$3.700

GIRO PACKAGE

OLIVES, FOCACCIA, CAESAR SALAD, SIMPLE SALAD, & PIZZA

- ☞ CASTELVETRANO OLIVES ROASTED W/ LEMON ZEST, GARLIC, & CALABRIAN CHILIS
- ☞ FLATBREAD FOCACCIA ROASTED W/ PECORINO & ROSEMARY
- ☞ CAESAR SALAD W/ ROMAINE, CAESAR DRESSING, CROUTONS, PARMESAN, & CHIMAYO CHILI
- ☞ SIMPLE SALAD W/ MIXED GREENS, LEMON VINAIGRETTE, PECORINO, & PINE NUTS
- ☞ CHOOSE UP TO 3 PIZZA OPTIONS
- ☞ GELATO CAN BE ADDED FOR AN ADDITIONAL \$3.50 PER GUEST

GUEST COUNT	TOTAL PRICE *EXCLUDING TAX AND GRATUITY
1-25	\$1.400
26-50	\$1.900
51-75	\$2.200
76-100	\$3.000
101-125	\$3.700
126-150	\$4.400

GRAN FONDO PACKAGE

OLIVES, FOCACCIA, CAESAR SALAD, SIMPLE SALAD, SALUMI/FORMAGGI & PIZZA

- ☞ CASTELVETRANO OLIVES ROASTED W/ LEMON ZEST, GARLIC, & CALABRIAN CHILIS
- ☞ FLATBREAD FOCACCIA ROASTED W/ PECORINO & ROSEMARY
- ☞ CAESAR SALAD W/ ROMAINE, CAESAR DRESSING, CROUTONS, PARMESAN, & CHIMAYO CHILI
- ☞ SIMPLE SALAD W/ MIXED GREENS, LEMON VINAIGRETTE, PECORINO, & PINE NUTS
- ☞ SALUMI & FORMAGGI BOARD INCLUDING ARTISAN MEATS, CHEESES, & ACCOUTREMENTS
- ☞ CHOOSE UP TO 4 PIZZA OPTIONS
- ☞ GELATO CAN BE ADDED FOR AN ADDITIONAL \$3.50 PER GUEST

GUEST COUNT	TOTAL PRICE *EXCLUDING TAX AND GRATUITY
1-25	\$1.900
26-50	\$2.400
51-75	\$2.900
76-100	\$3.800
101-125	\$4.700
126-150	\$5.700

PIZZA OPTIONS

RED PIES

MARINARA: TOMATO SAUCE, OREGANO, GARLIC, EXTRA VIRGIN OLIVE OIL **V**

VEGANARA: TOMATO SAUCE, OREGANO, GARLIC, CASHEW RICOTTA, PESTO **V**

MARGHERITA: TOMATO SAUCE, HOUSE MADE MOZZARELLA, BASIL, EXTRA VIRGIN OLIVE OIL

RUCOLA: TOMATO SAUCE, EXTRA VIRGIN OLIVE OIL, ARUGULA, FRESH GRATED PARM

PEPPERONI: TOMATO SAUCE, HOUSE MADE MOZZARELLA, FONTINA/PECORINO MIX, PEPPERONI, DRIED OREGANO

BACON AND SHALLOT: TOMATO SAUCE, HOUSE MADE MOZZARELLA, FONTINA/PECORINO MIX, BACON, SHALLOT, DRIED OREGANO

WHITE PIES

SS-145: GORGONZOLA, ALMOND, KALE, LEMON JUICE

FUNGHI: MUSHROOM CREAM, HOUSE MADE MOZZARELLA, FONTINA/PECORINO MIX, RED ONION, MUSHROOM, CHIVES

CARNE DOLCE: MASCARPONE, HOUSE MADE MOZZARELLA, SAGE, NDUJA, LOCAL HONEY

BEE'S KNEES: MASCARPONE, HOUSE MADE MOZZARELLA, SAGE, ITALIAN SAUSAGE, LOCAL HONEY

G GLUTEN FREE DOUGH AVAILABLE AT AN ADDITIONAL COST OF \$4 PER PIZZA.

G PLEASE NOTE: GLUTEN FREE OPTIONS ARE SUBJECT TO CROSS CONTAMINATION

HOUSE-MADE GELATO OPTIONS

CHOCOLATE SEA SALT
VANILLA BEAN
COFFEE
OLIVE OIL
STRAWBERRY
STRACCIATELLA
SALTED CARAMEL (V)

GELATO IS PRICED AT AN ADDITIONAL CHARGE OF \$3.50 PER PERSON.

WOOD FIRED PIZZA
— FLAGSTAFF, ARIZONA —

WOOD FIRED PIZZA

CONTACT US!

FOR MORE INFORMATION PLEASE CONTACT.

EVENTS@PIZZICLETTA.COM

WE ARE ALWAYS HAPPY TO WORK WITH YOU TO MAKE YOUR EVENT YOUR OWN! PLEASE CONTACT US WITH ANY QUESTIONS REGARDING ACCOMMODATIONS OR QUESTIONS.

