



OLIVE WOOD PIZZA

BUFFET STYLE PIZZA \$13.50

FAMILY STYLE PIZZA \$14.50

CLASSIC PIZZAS

Classic Cheese

Homemade Tomato Sauce and Mozzarella

Pepperoni

Pepperoni, Homemade Tomato Sauce and Mozzarella

Margherita

Fior de Latte, Homemade Tomato Sauce, Extra Virgin Olive Oil and Fresh Basil

SIGNATURE PIZZAS

Meat Lovers

Mild Italian Sausage, Pepperoni, Bacon, Homemade Tomato Sauce and Mozzarella

Three Cheese

Fior de Latte, Mozzarella, Parmesan and Homemade Tomato Sauce

Jalapeno

Fresh Jalapeno, Crispy Bacon, Homemade Tomato Sauce and Mozzarella

Spinach Artichoke

Fresh Spinach, Marinated Artichoke Hearts, Garlic, Fior de Latte, Mozzarella, Parmesan, Crema

Veggie

Kalamata Olives, Roasted Red Peppers, Mushrooms, Homemade Tomato Sauce, Mozzarella and Fresh Basil

Pesto Chicken

Tomatoes, Basil, Fresh Red Onion, Mozzarella, Pesto Sauce

OBG

Caramelized Onions, Crispy Bacon, Garlic, Fresh Basil, Mozzarella, Crema

Garlic and Mushroom

Mushrooms, Garlic, Mozzarella, Parmesan, Crema

Artichoke

Artichoke Hearts, Parmesan, Roasted Red Peppers, Kalamata Olives, Red Onion, Basil, Mozzarella, Pesto Sauce

OPTIONAL ADD-ONS

Items added to FAMILY STYLE service will have additional fees.

PLATTERS (SERVES 20-24 guests)

Charcuterie + Cheese \$275/platter

Selection of Cured Meats, Cheese, Olives, and Accompaniments

Cheese + Fruit \$265/platter

Selection of Cheeses and Seasonal Fruit

Crudite \$195/platter

Seasonal Sliced Vegetables served with Homemade Hummus Dip

Seasonal Fruit \$195/platters

Seasonal Fresh Fruit

Cookie \$145/platter

Chocolate Chip Cookies

TRAY PASSED APPETIZERS

50 Person Minimum

Requires Waitstaff

3 Selections \$11.50 | 4 Selections \$14.00

Meatball Skewers

Bruschetta

Prosciutto + Brie

Bacon, Blue Cheese Tartine

Ahi Poke Wonton

Crab Salad

Fried Chicken Pops with Hot Honey

Arancini

GREEN SALADS

Classic Caesar Salad \$5.00

Romaine Lettuce, Shaved Parmesan Cheese and Creamy Caesar Dressing

Arugula Salad \$5.50

Baby Arugula, Shaved Parmesan, Extra Virgin Olive Oil and Lemon Juice

Chopped Salad \$6.50

Romaine Lettuce, Tomatoes, Red Onion, Olives, Cucumber, Garbanzo, Shaved Parmesan, House Vinaigrette

All Items are priced per person, except for platters. Platters are priced per platter



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PASTA SALADS

Orzo Pasta Salad \$5.50

Orzo Pasta, Basil Pesto, Kalamata Olives, Artichoke Hearts and Grape Tomatoes

Lemon Spinach Pasta Salad \$5.50

Green Olives, Chickpeas, Red Onion, Red Chili Flakes, Housemade Lemon Vinaigrette (vegan)

PASTA (SERVED HOT)

Penne Marinara \$5.00

Penne Pasta with Marinara Sauce (vegan)

Beef Bolognese \$6.50

Rigatoni Pasta with Beef Bolognese Sauce

ROASTED MEAT/VEGGIES

Fire Roasted Meatballs \$5.50

Served in Marinara Sauce

Fire Roasted Asparagus \$6.00

Lemon Zest, Extra Virgin Olive Oil, Sea Salt

DIETARY OPTIONS

Gluten Free Pizza Crust \$6.00/each

Dairy Free Cheese \$2.25/serving

ADDITIONAL DETAILS

DEPOSIT: A 25% deposit is required to reserve the date of event. Full payment is due 10 days prior to the event.

SERVICE FEE: A 20% service fee will be added to the invoice. The service fee is calculated on the pre-tax total and is subject to sales tax as stated by the CDTFA (publication 115).

TRAVEL: We travel all over Southern California. The first 35 miles of travel are included. Additional travel fees will be added for events past the 35 mile radius from our location in Signal Hill, CA.

STAFFING: Each quote will include the cost of culinary staffing. The number of staff is determined by your final guest count and menu selections. We do not provide wait staff/service staff and are happy to provide a referral for staffing companies.

FOOD CATERING MINIMUM: Food catering minimums apply to all events. Please inquire for additional information on the catering minimum for the date of your event.

All Items are priced per person, except for platters. Platters are priced per platter