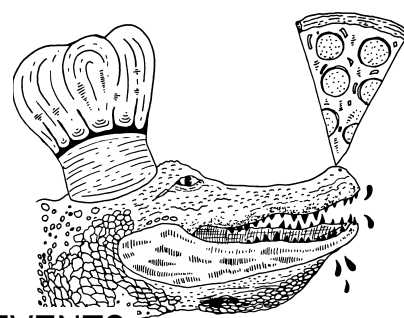


CATERED BY **BRUNO**



FOOD & BEVERAGE CATERING FOR EVENTS.

MENUS ARE APPLICABLE OFF-SITE, AND ARE SERVED BUFFET STYLE. WE ALWAYS CONSIDER THE LOGISTICS FOR EACH SPECIFIC EVENT TO DEVELOP AN APPROPRIATE MENU, TIMELINE AND SET UP.

FOOD AND BEVERAGE PACKAGES ARE PRICED PER PERSON AND INCLUDE A TEAM OF CHEFS, A LIMITED TEAM OF FOOD SERVICE STAFF.

APPLICABLE FEES AND TAX ARE CHARGED IN ADDITION.

EACH QUOTE IS COMPLETELY TAILORED TO YOUR EVENT NEEDS AND SPECIFICS.

PLEASE EMAIL EVENTS@PIZZABRUNOFL.COM TO LEARN MORE

2023 ©

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FOOD PACKAGES

JUST PIZZA PARTY OFF SITE (50-500 PERSON)..... 25 PP
3 CLASSIC PIES THATS IT!

PIZZA PARTY OFF SITE (50-500 PERSON)..... 45 PP
*MEATS AND CHEESE CONES 1 SALAD (CHOICE OF KALE OR CHOPPED)
3 KINDS OF CLASSIC PIZZA, MINI CANNOLI'S or GARLIC KNOTS*

PRIME PIZZA PARTY OFF SITE (50-500 PERSON)..... 56 PP
*MEATS AND CHEESE CONES, PIZZA BRUNO GARLIC KNOTS, MEATBALLS,
1 SALAD (CHOICE OF KALE OR CHOPPED), 3 CLASSIC PIZZAS, MINI CANNOLI'S*

SUPER PIZZA PARTY OFF SITE (50-500 PERSON)..... 70 PP
*MEATS AND CHEESE CONES, PIZZA BRUNO GARLIC KNOTS, MEATBALLS, 1 VEGETABLE SIDE
KALE OR CHOPPED SALAD, 4 CLASSIC PIZZAS, MINI CANNOLI'S*

LITTLE RAGER OFF SITE (49 or LESS)..... 40 PP
MEAT AND CHEESE CONES, KALE OR CHOPPED SALAD, 3 CLASSIC PIZZAS

4 COURSE CUSTOM MENU (25-150).....75-125 PP
A CUSTOM MENU CREATED WITH YOU AND OUR CHEFS TO FIT ANY SEASON OR OCCASION

ALL PIZZA COOKED ON-SITE IN OUR MOBILE WOOD FIRED OVEN

CUSTOMIZEABLE

Extra Salad Selection	5 PP
Sheep's Ricotta w/Local Honey & Pistachio	5 PP
Meatballs w/Lemon Ricotta	7 PP
Garlic Knots w/Too Much Garlic	6 PP
Coal Roasted Beets w/Dill Ricotta and Pistachios*	6 PP
Roasted Carrots with Mike's Hot Honey & Hazelnuts *	6 PP
Pickled Vegetable Cones*	6 PP
Extra Classic Pizza Selection	6 PP
Extra Specialty Pizza Selection	7 PP

***GLUTEN FREE**

S E R V I C E O P T I O N S

SERVICE OPTIONS

BUFFET

ALL PACKAGES ARE SERVED BUFFET STYLE WITH BUFFET ATTENDANT

8.5" X 11" FRAMED MENU INCLUDED.

PIZZA IS ALWAYS SERVED BUFFET STYLE REGARDLESS OF SERVICE OR PACKAGE.

*WE REQUEST BUFFET TABLES BE NO FURTHER THAN 50 YARDS FROM OUR COOK SITE TO
ENSURE TIMELY FOOD SERVICE.*

4 Course Custom

WE OFFER TABLE SERVICE FOR ALL ITEMS BESIDES PIZZA IN THIS SERVICE OPTION.

CLIENT MUST PROVIDE PLATES FOR SERVICE IF USING OTHER THAN BAMBOO PLATE WARE

KEEP IT GREEN!

*ALL PACKAGES INCLUDE ECO-FRIENDLY BAMBOO
COMPOSTABLE PLATE WARE AND UTENSILS!*

INDIVIDUAL GUEST MENUS ARE CLIENTS RESPONSIBILITY

THE FINE PRINT

DESCRIPTION OF COSTS

OFF-SITE EVENTS, WITHIN 10 MILES RADIUS OF PIZZA BRUNO

FOOD PACKAGES

PRICED PER PERSON, APPLIED TO A WEEKDAY OR WEEKEND MINIMUM; INCLUDES A TEAM OF CHEFS. A GRATUITY OF 20% WILL BE ADDED TO THE PRE-TAX AMOUNT OF ALL PACKAGES.
EVENTS STARTING AFTER 9PM SUBJECT TO ADDITIONAL CHARGE OF 25% TO ENTIRE PACKAGE.

ADMINISTRATIVE FEE

COVERING ANCILLARY COSTS ASSOCIATED WITH PLANNING A CATERED EVENT A FEE OF TO BE PAID BY CLIENT 6%

TRANSPORTATION FEE

ADDITIONAL MINIMUMS AND FEES MAY APPLY. THESE INCLUDE, BUT ARE NOT LIMITED TO: ANY EVENTS OVER 10 MILE RADIUS A FLAT FEE OF \$50 PER ADDITION 10 MILES OF TRAVEL TO AND FROM EVENT. FUEL, TOLLS, HOURLY RATE FOR ALL STAFF TRAVEL TIMES ARE REFLECTED IN THIS FEE.

GUEST COUNT POLICY:

ESTIMATED GUEST COUNT IS NUMBER OF GUESTS INVITED INCLUDING PLUS ONE GUEST AND VENDORS. THE GUARANTEED COUNT IS 80% OF THE ESTIMATED COUNT. GUARANTEED GUEST COUNT NUMBER CANNOT BE SUBTRACTED FROM. TWO WEEKS PRIOR, FINAL GUEST COUNT IS DUE & AT THIS TIME ADDITIONAL GUESTS MAY BE ADDED. INVOICES WILL EDITED TO REFLECT.

ADDITIONAL CHARGES:

ANY ADDITIONAL GUESTS ADDED WITH IN 7 DAYS REFLECT 20% PRICE INCREASE PER NEW GUEST ANY ADDITIONAL GUESTS ADDED WITH IN 4 DAYS REFLECT 35% PRICE INCREASE PER NEW GUEST ANY ADDITIONAL GUESTS ADDED WITH IN 2 DAYS REFLECT 50% PRICE INCREASE PER NEW GUEST

ALL PRICING VALID THROUGH DECEMBER 31ST 2024

CLIENT RESPONSIBILITIES

TABLE LINENS - BUFFET TABLE LINENS - SET UP AND BREAK DOWN OF VENUE - CLEANING SERVICES FOR VENUE -
BUSSING AND TRASH REMOVAL - TABLE SERVICE STAFF - FLORAL ARRANGEMENTS OR CENTER PIECES -
SERVICE WARE AND FLATWARE FOR OUTSIDE FOOD - CHAIRS - TABLES - BUFFET TABLES - BUFFET TABLE DECOR -
CAKE CUTTING/PLATE WARE UNLESS PURCHASED

Staffing

POLICIES AND PROCEDURES

ALL EVENTS SUBJECT TO POLICIES BELOW

WHATS INCLUDED?

FOR ALL FOOD PACKAGES WE INCLUDE A TEAM OF CHEFS AND A FOOD SERVICE STAFF.

TYPICAL 50 PERSON EVENT CONSISTS OF:

1 BUFFET ATTENDANT, 1 FOOD RUNNER, AND 1 SERVICE COORDINATOR/EXPEDITER, AND 1 OVEN COOK.

LARGER EVENTS SCALE ACCORDINGLY FOR OUR SERVICES.

SERVICE AND STAFFING REQUIREMENTS

WE ARE A RESTAURANT WITH A CATERING PROGRAM OUR STAFFING ABILITIES REFLECT AS MUCH.

WE OFFER A STAFF TO FACILITATE OUR PRIMARY FUNCTION WHICH IS FOOD SERVICE
(COOKING, BUFFET ATTENDANTS, AND RUNNERS)

WE REQUIRE HIRING A CERTIFIED EVENT PLANNER FOR ALL WEDDINGS OVER 50 GUESTS.

**NO FAMILY OR FRIENDS. WE REQUIRE CREDENTIALS IF USING OUTSIDE OUR
PREFERRED PLANNER SERVICES**

APPROVED PLANNING SERVICES

OVEREASYEVENTS.COM

**WE REQUIRE OUTSIDE STAFFING COMPANY OVER 75 GUESTS TO FACILITATE EVENT SET UP,
DURATION OF EVENT FOR BUSSING/ASSISTING WITH SERVICE , AND BREAK DOWN OF EVENT.
RECOMMENDATIONS PROVIDED UPON REQUEST.**

CLASSIC 'ZA

MARINARA (VG)

California Tomatoes, Garlic, Capers, Sicilian Oregano, Extra Virgin Olive Oil

MARGHERITA (V)

California Tomatoes, Basil, Fresh Mozzarella, Parmesan, Extra Virgin Olive Oil

CLASSIC ORIGINAL (V)

California Tomatoes, Garlic, Sicilian Oregano, Pecorino, Caciocavallo, Parmesan, Fresh Mozzarella

BLANCA (V)

Rosemary, Garlic, Lemon Ricotta, Fresh Mozzarella, Pecorino, Grana, Arugula, Extra Virgin Olive Oil

CRIMSON GHOST

California Tomatoes, Fresh Mozzarella, Sopresata, Mike's Hot Honey

NINETY TWO

California Tomatoes, Sicilian Oregano, Chili Flake, Roasted Red Peppers, Kalamata Olives, Fresh Mozzarella, Pecorino, Heritage Italian Sausage, Roasted Crimini Mushrooms, Shaved Red Onion

'RONI

California Tomatoes, Double Garlic, Pecorino, Caciocavallo, Double Ezzo Pepperoni, Calabrian Chilies

KBAR

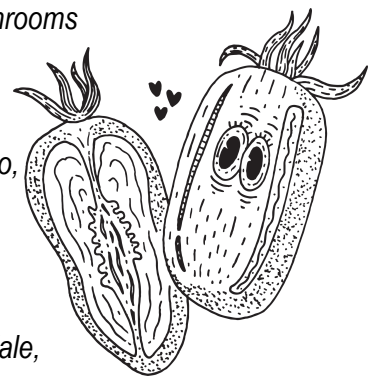
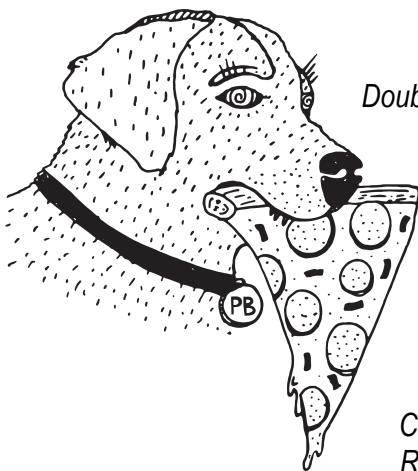
Rosemary, Double Garlic, California Tomato, Pecorino, Double Garlic, Heritage Italian Sausage, Roasted Crimini Mushrooms

FIVE OHH

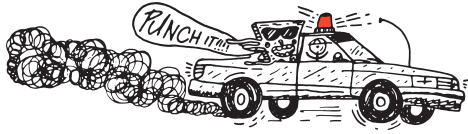
Garlic, White Cheddar, Fresh Mozzarella, California Tomato, Pickled Jalapeños, Roasted Pineapple, Speck

VIVA VERDE (VG)

California Tomatoes, Garlic, Chili flake, Capers, Marinated Kale, Roasted Crimini Mushrooms, Artichokes, White Balsamic Glaze



SPECIALTY PIES



THE DUDE (V)

Black pepper, Cream, Parmesan, Pecorino, Fresh Mozzarella, Taleggio

NONNIE KNOWS BEST

Basil, Parmesan, White Cheddar, Fresh Mozzarella, Meatballs, Sauce dollops, Shaved Red onion

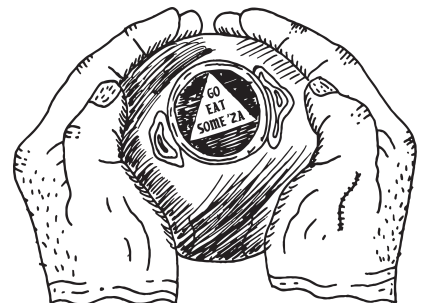
NEW HAVEN CLAM PIE

*Sicilian Oregano, Heavy Cream, Shaved garlic, Parmesan, Fresh Mozzarella, Caciocavallo,
Nueske's Bacon, Fresh Clams, Parsley, Lemon*

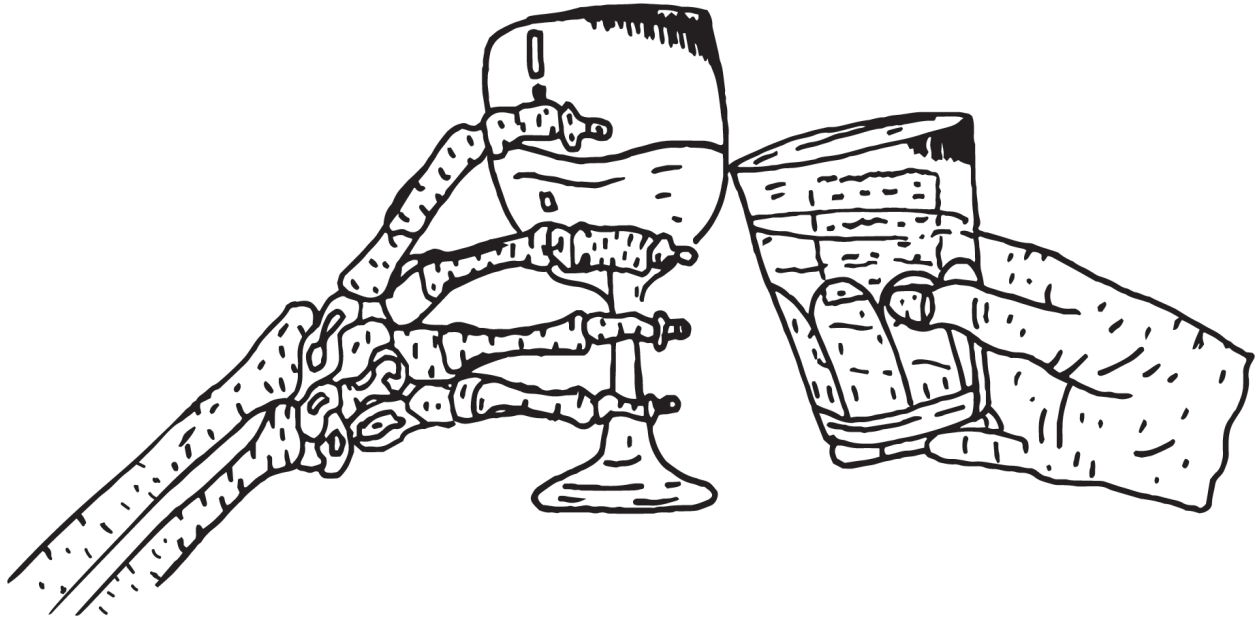
TIGHT SOCKS

California Tomatoes, Parmesan, Smoked Mozzarella, Ezzo Pepperoni, Emperors Dressing, Thai Basil

ASK WHAT OUR CURRENT SPECIAL IS AT THE SHOP!



BEER & WINE



We love to PARTY!

Catered by Bruno offers full beer, wine, & cocktail catering packages with simple built in selections that consider everyones preferences.

Bartenders are included in the rates below.

YOU LOOK

CROWD PLEASER

*2 domestic beers + 1
import
2 Red wines + 2 White
wines
Variety of Mid Shelf
Liquors
1 & 1 mixers
Soft drinks & water Bottles*

\$30

PER PERSON

PREMIUM PALS

*2 domestic beers + 1 import
2 Red wines + 2 White wines
Variety of Premium Liquors
1 & 1 mixers
Soft drinks & water Bottles
Ice
9oz & 12oz Plastic cups
Includes up to 4 hours of*

\$35

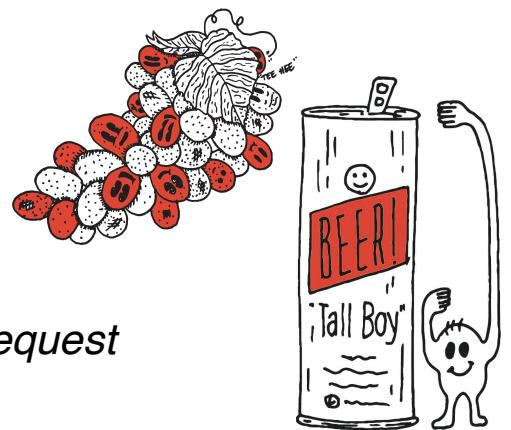
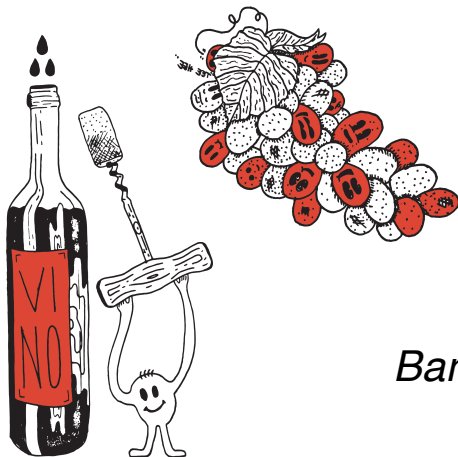
PER PERSON

A BIT OF BOTH

*2 domestic beers + 1 import
2 Red wines + 2 White wines
Soft drinks & water Bottles
Ice
9oz & 12oz Plastic cups
Includes up to 4 hours of
service*

\$25

PER PERSON



Bar Linens & Tables upon request