



FIRE ON WHEELS
WOOD FIRED PIZZA



est. 2018

Weddings

Rehearsal Dinners

Welcome Parties

“Your event will be that much better when everyone is enjoying food that is high-quality, has a higher vibration energy because it is made with love, and it is that much more special when it is aesthetically beautiful.”



pricing starts at...

\$3500 For up to 50 people

Choice of 5 gourmet pizzas
Choice of 2 salads
Choice of two appetizers

For parties over 50, you can estimate \$55pp above the starting minimum of \$3500

addtl. \$32.50pp for Charcuterie Boards (min of \$1500) an abundant array of cured meats, cheeses, fruits, nuts, & olives. Such a generous gift to your guests

plus tax and 20% service fee



LET'S CREATE A CUSTOMIZED EXPERIENCE AROUND YOUR VISION

Fireonwheelspizza@gmail.com

314-303-4725 | www.fireonwheels.net

Instagram: fireonwheelspizza

MENU OPTIONS



SALADS-CHOOSE TWO

Caesar Salad topped with fresh Parmesan

Spring Mix Salad with fresh berries and balsamic

Baby Arugula Salad with red beets and lemon vinaigrette

APPETIZERS-CHOOSE TWO

Caprese Skewers-heirloom cherry tomatoes, fresh mozzarella, fresh basil, with a pomegranate balsamic glaze

Dates stuffed with goat cheese, topped with toasted almonds

Portuguese Sausage-sliced and freshly fired in our wood-fired oven, topped with parsley



PIZZA MENU CHOICES-CHOOSE 5

Margherita-Crushed tomatoes from Naples, Italy, fresh basil and fresh mozzarella

Pepperoni-Crushed tomatoes, pepperoni from Hobbs in Napa Valley

Prosciutto & Blackberries on Béchamel

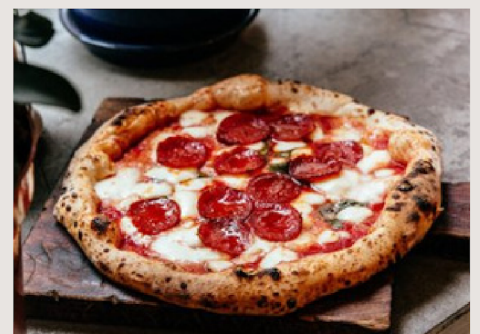
BBQ Pulled Pork, with pulled pork slow cooked in our wood-fired oven, red onions and sweet & tangy bbq sauce

Pesto with Turkey Breast & Artichokes

Nduja-a spicy ground prosciutto with shiitake mushrooms on bechamel

Lamb Marquez Sausage with Tomato Confit

Vegetarian Delight Pizza with spinach, red onion, shiitake mushrooms and artichokes



EVERYONE IS BIO-INDIVIDUAL ...

For vegan and lactose intolerant guests, we replace cheese with an Umami Sauce with olive oil, garlic, soy sauce, and nutritional yeast flakes-so yum

We honor requests from celiac and gluten-free guests, and can bring GF crusts on request. With that said, we use an heirloom flour that even gluten-free chefs love and report that they do not feel discomfort after eating it.

FAMILY OWNED

Established in 2018, Fire on Wheels Pizza is a family owned catering business that is built upon serving quality food that enlivens the body and ignites the senses. We use heirloom flour and crushed tomatoes straight from Italy, where ingredients are celebrated. We use mostly organic and gmo-free ingredients. By design, we want our guests to feel great at the end of the evening, so they can focus on what is important, each other.



SOME VENUES WE HAVE CATERED



Holman Ranch	Albatross Ridge Winery
Gardener Ranch	Henry Miller Library
The Holly Farm	Wind & Sea Estates
The Camp at Carmel Valley	Earthbound Farms
Joyce Wine Co	Wave Street Studios
Big Sur Vineyards	De Tierra Vineyards
Loma Vista Gardens	Wrath Vineyard
Hidden Valley	Carmel Valley Ranch
Big Sur Roadhouse	Sand Rock Farms
The Brothers Ranch	McIntyre Winery
Rustique Winery	Morgan Winery
Palo Corona Park	Twisted Roots Vineyard



WE TRAVEL TO THESE AREAS & BEYOND

Carmel * Big Sur * Pebble Beach * Monterey
Santa Cruz * Paso Robles * San Francisco

