



CATERING PACKAGES

JUST THE PIE

\$24/person (2023 events)
\$25/person (2024 events)

Unlimited pizza (Cheese, Pepperoni + your choice of 3 specialty pizzas)

PIES AND APPS

\$29/person (2023 events)
\$30/person (2024 events)

Unlimited pizza (Cheese, Pepperoni + your choice of 3 specialty pizzas)
Appetizers (choose up to 2 options)

PIES AND SWEETS

\$28/person (2023 events)
\$29/person (2024 events)

Unlimited pizza (Cheese, Pepperoni + your choice of 3 specialty pizzas)
Dessert (choose one option)

THE WHOLE SHABANG

\$34/person (2023 events)
\$35/person (2024 events)

Unlimited pizza (Cheese, Pepperoni + your choice of 3 specialty pizzas)
Appetizers (choose up to 2 options)
Dessert (choose one option)

18% service gratuity will be added on to total catering cost



PIES

All pizzas will be cooked as a Neapolitan-style thin crust.
Sicilian-style deep dish only available upon request.

CLASSIC CHEESE

Red Sauce, cheese blend, oregano, parmesan

CLASSIC PEPPERONI

Red sauce, cheese blend, pepperoni, parmesan

Choose 3 in addition to Classic Cheese and Classic Pepperoni

BIANCA

White sauce, cheese blend, garlic ricotta, basil, arugula, lemon vinaigrette

MARGHERITA

Red sauce, fresh mozz, tomato, basil

PESTO MARG

Pesto, cheese blend, tomato, fresh mozz, basil, balsamic glaze

PMP

Red sauce, cheese blend, pepperoni, sausage, black olives, Mike's Hot Honey, basil

ALOHA

Red Sauce, cheese blend, canadian bacon, pineapple

BENDITE

Red sauce, cheese blend, salami, mama lils peppers, goat cheese, fresh basil

RUSH

Red sauce, cheese blend, pepperoni, red onion, pepperoncini

ANDY

Buffalo ranch, cheese blend, red onion, bacon, chicken



APPS

SEASONAL SALAD

*Will change depending on the season

HOUSE SALAD

Spring mix, radish, onion, tomato, croutons
Balsamic and Ranch on the side

BRUSCHETTA

Rotating ingredients on toasted baguette slices

MIXED ITALIAN OLIVES

Marinated in herbed olive oil

CAPRESE SKEWERS

Mozzarella pearls, tomato, basil, balsamic glaze

DESSERT

OPEN FACED S'MORES

Graham cracker, chocolate, marshmallow, fire roasted to perfection

DESSERT PIE

Butter, cinnamon, sugar, chocolate sauce, powdered sugar

CANNOLI/CUSTOM PASTRY

Available upon request



BEER AND WINE SERVICE

We would love to provide bartending services for beer/wine that you supply!
This can be added as an addition to any of our pizza menus.

Up to 75 guests = \$5/person
76-150 guests = \$6/person
151-225 guests = \$7/person
226+ guests = \$8/person

This service includes a bartender, plastic beer and wine cups, refrigeration of kegs, serving table, and a galvanized metal drink bucket with ice for white wine/champagne.

We have 3 taps available on our truck.

Most liquor stores and breweries in the area can provide kegs.

We can fit (6) 1/6 Barrel kegs in our truck refrigeration unit on board.

The 1/6 Barrel size keg is preferred, but we can fit (4) 1/4 Slim Barrel kegs as well.

IMPORTANT:

Kegs must be kept at the proper refrigerated temperature in order to not pour foamy.

We recommend picking up the kegs the day of your event and either keeping them refrigerated if possible, or in a large garbage can filled with ice.

We will hook up the kegs to our refrigeration as soon as we arrive.



ADDITIONAL INFO

PRICING

Packages include a 2-hour service timeframe.

Service extensions are custom priced and based on availability.

Pricing includes: Service staff, compostable plates, utensils and napkins. We've got you covered!

SERVING

We arrive 1.5-2 hours early to set up prior to the start of the service time.

Pizza will be cooked as needed throughout the service and sliced and displayed on wooden boards for easy grabbing. Place cards are provided next to each item with toppings/ingredients.

MINIMUMS

2023 events have a monetary minimum of **\$1,400** (before gratuity).

2024 events have a monetary minimum of **\$1,500** (before gratuity).

TRAVEL FEE

We love traveling for events! But please know, a travel fee of \$3/mile (round trip) will be added for all events outside of Bend.

LATE NIGHT EVENTS

Late night pizza? Absolutely! We are so happy to cater your late night bites, but events with a service time past 9:00pm will have an additional charge. Please inquire.

GLUTEN FREE AND VEGAN

All Neapolitan-style thin crust pizzas can be made with a Gluten-free crust upon request.

*Please note, all pizzas are cooked on the same stone so we are not able to accommodate for true gluten allergies.

Daiya Vegan cheese available upon request!

MENU ADDITIONS

Extra apps and desserts can be added for an additional cost per person and custom priced.

SPACE REQUIREMENTS

Our truck requires a level parking space or off-road area that is at least 30 feet long by 20 feet wide with a 12 foot overhead clearance.

POWER SOURCE

Hooking up to an electrical outlet is preferred if possible, but we have a generator to use if needed!

OTHER INFORMATION

-18% service gratuity will be added on to total bill.

-25% deposit due upon booking and balance is due 3 weeks prior to event.

-Additional information can be found in our contract which will be emailed and signed prior to confirming your booking.

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 completely satisfied!

Please reach out with any questions you have.

We can't wait to serve you!