

— OUR CATERING POLICIES —

We offer pick up orders, delivery to your location, and full service catering for events. We're happy to have our chefs help you create custom menus that fit your budget, style, and specific dietary needs. Our culinary talents offer more than what is on this menu and we are more than happy to create a custom menu for you. Call or email to schedule a time to do so.

Catering packages are available for groups of 25 guests or more. For smaller orders please visit or contact one of our restaurants for assistance.

We request at least 48 hours notice for all catering. Orders placed on shorter notice are subject to product availability. Delivery and full service orders are subject to vehicle and staff availability. There is a \$25 delivery fee for locations inside our 5 mile radius. Further deliveries are welcomed and fee will be based on mileage from our restaurant.

Changes, final payment, and or cancellation for catering must be done 48 hours before event date. Changes and cancellation for staffing, rentals, and specialty menu items must be done one week prior to your event. If changes and cancellations are not done with in this time frame moneys will not be refunded.

— Catering Packages —

All packages are designed for buffet style service. Items are put into aluminum half pans for offsite events so that they fit well inside of a full size pan that fits in a disposable wire chaffing dish. Chaffing dish setups are sold separately.

If your dining with us onsite with one of our catering partners we offer non-disposable chaffing dishes, serving utensils, non-disposable dinnerware, and cutlery with linen like napkins. Buffet tables with buffet table linen is This service is an additional flat fee of \$200.00. We offer this service for offsite events for a flat fee of \$500.00

We do not supply glassware for beverages for onsite or offsite dining, but are happy to rent glassware for you for your event with our catering partner and pass that charge along to you.

— Preferred Catering Partners —

Peachtree City Party Rentals—For Catering supplies and Décor
Line Creek Brewery Bus Barn—For Event Space
South Side Center—For Event Space



CATERING MENU

LOCATED INSIDE
THE BUS BARN
300 CITY CENTER PARKWAY, SUITE B-4
FAYETTEVILLE, GA 30214
CONTACT US VIA EMAIL AT
MSPIZZACO@GMAIL.COM



— WOOD FIRED PIZZAS —

Pizzas are available by the each, or We offer an
assorted Pizza Bar for \$14.95 Per Person

— PASTA BAR —

We offer a self service build your own pasta bar with Fettuccini, Spaghetti,
& Farfalle Pastas, Marinara, Alfredo, & Basil Pesto Cream Sauces, Assorted
Vegetables, & Accoutrements

\$14.95 per person

Add Grilled Chicken + \$6.00 per person

Add Shrimp Scampi + \$MT Per Person

Add Sliced Hanger Steak + \$MT Per Person

Italian Pork Sausage Meatballs + \$8.00 per Person

Add Chicken Saltimbocca + \$8.00 per person

— CHARCUTERIE & CHEESE —

*(All Charcuterie & Cheese Boards consist of an assortment of Italian meats &
cheeses. These provide appetizer portions to feed 15 to 20 people)*

The Italian Farm House Board, w/ Heirloom Tomatoes, Fresh Herbs,
Marinated Olives, Burrata Cheese, EVOO, Marinated Onions, & Italian
Meats...\$175.00

Antipasto Board, w/ Italian Meats & Cheeses, Marinated Olives, Pepper-
oncini, Marinated Mushrooms & Red Bell Peppers, & Fresh Baked Sour
Dough...\$195.00

Charcuterie Cones, Skewers of Olives, Marinated Peppers, Italian Meats
& Cheeses, & Assorted Roasted Nuts...\$12.95 each

Grazing Tables, Assorted Charcuterie & Cheeses, Assorted Nuts, Fresh
Fruits, Jams, Spreads, Honey, Crackers, Crudités & Dips, & Assorted
Mini Desserts...6ft Table 12in wide \$650 Feeds 40 to 55/ Full 6ft Table
\$975 Feeds 50 to 65/ Full 8ft Table \$1,250 Feeds 75 to 100

— WINE FOR EVENTS —

(WINE OFFERINGS FOR ON PREMISE EVENTS ONLY)

Please Ask For Current Pricing

— AN ITALIAN FEAST —

Pick Two Proteins
& Two Sides

\$28.95

Pick Two Proteins
& Three Sides

\$34.95

Pick Three Proteins
& Three Sides

\$30.95

— Protein Selections —

Chicken Parmesan, Marinara Sauce, Mozzarella Cheese

Chicken Piccata, w/ Lemon Caper Butter Sauce

Beef Tagliata, Sliced Hanger Steak, Fresh Herbs & Garlic +\$4.00 per person

Pork Milanese, w/ Fresh Herbs & Lemon

Italian Pork Sausage Meatballs, House Tomato Sauce

Herb Roasted Salmon w/ Lemon Basil Butter + \$4.00 per person

Baked Lasagna, Beef Ragu, Ricotta, Mozzarella, & Parmesan Cheeses

Shrimp Scampi, Garlic Herb Butter Sauce + \$MT Per Person

-Vegetables & Pastas -

Classic Caesar Salad, Romaine, Croutons, Parmesan Cheese

Simple Salad, Alo Farms Lettuce, Seasonal Vegetables,
Simple Vinaigrette

Baked Ziti w/ House Tomato Sauces, Ricotta & Parmesan Cheese

Spaghetti w/ House Tomato Sauce & Parmesan

Risotto of Roasted Squash & Zucchini

Balsamic Roasted Mushrooms & Red Peppers

Pasta Primavera w/ Creamy Butter Sauce

Fettuccini Alfredo w/ Parmesan Cheese

Italian Green Beans w/ Roasted Garlic & Grana Padano cheese

Eggplant Parmesan, Marinara Sauce & Mozzarella Cheese