



# Wood Fire Oven Catering

## *by Roadside Bistro*



### Appetizers

#### Fire Roasted Meatballs

1. Traditional Beef - Basil Marinara Sauce
2. Rustic Lamb - Cucumber-dill yogurt

#### Tuscan Wood Fired Brie

Baked Wheel of Triple Brie, smothered in rosemary infused honey, lemon juice, garlic then served with a variety of crackers and fresh breads.

#### Cast Iron Prawns

Garlic, parsley, chilli & caramelised lemon.

#### Wood Fired Jumbo Wings

1. Traditional Buffalo, Ranch or Bleu Cheese.
2. Roasted Garlic, Lemon Pepper, Parmesan.
3. General Tso Style, Sesame, Scallion.

#### Loaded Bistro Fries

Corkscrew shaped beer battered fries, bacon, cheddar cheese, sour cream, scallion.

#### Antipasto Salad

Assorted meats, cheeses, egg, pickled vegetables.



### Salads

#### Bistro Salad

Mixed Greens, cherry tomatoes, cucumber, shaved red onion, asiago cheese, garlic knot croutons, red wine vinaigrette.

#### Grilled Caesar

Crisp romaine, herb croutons, parmigiano reggiano, classic caesar dressing (not creamy).

#### Greek Salad

Romaine & field greens, hummus, Greek feta, cucumber, tomato, kalamata olives, Greek vinaigrette.

#### Blueberry & Peach Salad

Mixed greens, Mediterranean cheese blend, toasted pecans, blueberries, peaches, blueberry balsamic vinaigrette.

#### Autumn Harvest Salad

Mixed field greens, maplewood bacon, toasted pecans, shaved red onion, honeycrisp apple, goat cheese crumble w/ maple pumpkin dressing.



### Classic Pizzas

#### Classic Cheese

San Marzano tomato, shredded mozzarella, parmigiano reggiano

#### Pepperoni

San Marzano tomato, artisan pepperoni, shredded mozzarella

#### Sausage

San Marzano tomato, sweet Italian sausage

\*All pizzas are available in gluten free



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### Specialty Pizzas

#### Dill Pickle

Kosher crisp pickle, housemade ranch drizzle.

#### Chinese Boneless Spare Rib

Five spice bbq sauce, scallion, sesame seeds, crispy wonton strips.

#### Spicy Chicken + Avocado

Harissa honey grilled chicken, avocado, crumbled feta, pickled red onions, and Harissa vinaigrette.

#### Hawaiian

Country ham, maple bacon, pineapple.

#### Chicken Bacon Ranch

This one is pretty self-explanatory

#### Grilled Shrimp

Marinated shrimp, roasted garlic, parmigiana reggiano, lemon dressed arugula.

#### Margarita

Roasted san marzano tomato, fresh mozzarella, basil, parmigiano reggiano

#### Philly Roast Pork

Slow roasted pork shoulder, roasted long hots, broccoli rabe, sharp provolone

#### Farmer Market

Caramelized onions, tomato, spinach, seasonal vegetables, feta, basil pesto.

#### Supreme

Pepperoni, meatball, sausage, peppers, onions, olives

#### Prosciutto + Fig

prosciutto, fig jam, goat cheese, arugula, age balsamic.

#### Summer BBQ

Pulled pork, smoked brisket, onion straws, bbq straws.



### Dessert Pizzas

Cinnamon Streusel

S'mores

Caramelized Apple

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### Packages Details



#### Late Night Snack

\$15 per guest

- One and half hours of made-to order pizza
- Minimum of 50 guests
- Your choice of two classic pizzas and one specialty pizza



#### Just Pizza

\$22 per guest

- Two hours of all you can eat made-to-order pizza
- Minimum of 35 guests
- Your choice of two classic pizzas and two specialty pizza



#### Pizza and More Package

\$25 per guest

- Two hours of all you can eat made-to-order pizza
- Minimum of 50 guests
- Your choice of two classic pizzas and two specialty pizza
- You choice of an Appetizer and Bistro Salad

#### All Packages Include:

- Vegan/Gluten free cauliflower crusts and cheese available for guests.
- Travel distance of 20 miles.
- Disposable plates, napkins and flatware.
- Table(s) with black linens for food item(s) display.