Leucadia Pizzeria Shadowridge

Catering Menu

(760) 727-2223

CUSTOMIZE YOUR OWN PIZZA

SHADOWRIDGE

	MINI 7"	SMALL 10"	MED. 12"	LARGE 16"
CHEESE PIZZA	7.49	10.49	14.49	17.49
TOPPINGS	.75	1.10	1.45	1.95
TOPPINGS / SPECIALTY	.95	1.45	1.95	2.50
SHRIMP	1.40	2.30	3.50	4.50
GLUTEN-FREE CRUST		12.99		19.49 - SIZE 14"
CAULIFLOWER CRUST (gluten-free, low carb)		12.99		

SAUCE OPTIONS

tomato	BBQ	herb infused	santa fe cream
pesto	butter garlic	virgin olive oil	peanut thai

TOPPINGS

pepperoni	canadian-style bacon	zucchini	basil	jalapeño
sausage	BBQ chicken	bell peppers	cilantro	green onions
meatballs	anchovies	tomatoes	mushrooms	sautéed onions
roasted chicken	onions	roasted garlic	black olives	pineapple
bacon	red onions			

SPECIALTY TOPPINGS

fresh mozzarella	*soy cheese	eggplant	peanuts	sun-dried tomatoes
ricotta cheese	pesto sauce	broccoli	spinach	greek olives
feta cheese	red peppers	rosemary potatoes	pine nuts	
gouda cheese	artichoke hearts			

***CALZONES** - MAKE ANY PIZZA INTO A CALZONE FOR THE SAME PRICE.

Specialty Pizzas

MINI 8.49 • SM 13.49 • MED 18.49 • LRG 23.49

BBQ CHICKEN
Roasted chicken + sliced red onions + cilantro + gouda cheese + BBQ sauce

BUFFALO CHICKEN
Roasted chicken + green onions + gouda + blue cheese crumbles + buffalo sauce + mozzarella (add Sriracha drizzle .50)

ROSEMARY POTATO CHICKEN
Roasted chicken + slices of red potatoes + red onions + oregano + rosemary + butter garlic sauce + parsley - No tomato sauce

THAI CHICKEN
Roasted chicken + scallions + bean sprouts + shredded carrots + cilantro + peanuts in a spicy peanut ginger sauce

SANTA FE CHICKEN
Roasted chicken + red onions + mixed bell peppers + fresh cilantro in a spicy santa fe cream sauce

ROASTED GARLIC CHICKEN
Roasted chicken + roasted garlic + scallions in a butter-garlic sauce

DELUXE
Pepperoni + sausage + mushrooms + bell peppers + black olives + onions + tomato sauce

MEAT COMBO
Pepperoni + sausage + canadian bacon + tomato sauce

HAWAIIAN
Diced pineapple + sliced canadian bacon + tomato sauce + cinnamon

FIVE CHEESE
Gouda + feta + fresh mozzarella + parmesan + ricotta cheeses + fresh garlic + basil + roasted garlic oil
- No tomato sauce

GOAT CHEESE
Bacon + red onions + sun dried tomatoes + sweet peppers + sliced tomatoes + goat cheese + roasted garlic oil - No tomato sauce

VEGETARIAN
Mushrooms + black olives + zucchini + bell peppers + onions + cheese + tomato sauce

GREEK PIZZA
Spinach + broccoli + feta cheese + sun-dried tomatoes + greek olives + mixed bell peppers + herb flavored virgin olive oil - No tomato sauce

RICOTTA SPINACH & EGGPLANT
Spinach + ricotta cheese + grilled eggplant + roasted bell peppers + herb flavored virgin olive oil - No tomato sauce

PEAR-GORGONZOLA-ARUGULA
Candied walnuts + caramelized onions + dates + sliced pears + blue cheese + fresh mozzarella + garlic basil oil + fresh arugula

MINI 9.49 • SM 14.49 • MED 21.49 • LRG 25.49

ROASTED GARLIC SHRIMP
Seasoned shrimp + roasted garlic + scallions + garlic-butter sauce

LOBSTER PIZZA
Roasted bell peppers + fresh mozzarella cheese + lobster + your choice of garlic-butter sauce or brandy cream sauce

GLUTEN FREE

Gluten-Free Crust
10 " add $2.00 / 14" add $4.00
Cauliflower Crust (gluten-free, low carb)
10 " add $2.50

Appetizer Trays

GARLIC BREAD
House made garlic bread

12" tray 20 pieces	$14.00
16" tray 40 pieces	$26.00

FRIED MOZZARELLA TRAY
Fresh mozzarella breaded + fried + pesto aioli + marinara

12" tray 9 slices	$27.00
16" tray 15 slices	$52.00

*All appetizers below
12" x 9" Tray (serves 10-15) $47.00

BUFFALO WINGS
40 pieces w/carrots + celery sticks. Three dipping sauces - blue cheese + ranch

CALAMARI TRAY
Served with spicy ranch dressing + marinara sauce

CHICKEN STRIPS
40 oz - your choice of 2 sauces - bbq , ranch, blue cheese or honey dijon

MAC & CHEESE
House made mac & cheese
12" x 9" Tray (serves 10-15) $42.00

LOBSTER MAC & CHEESE
Lobster w/house made mac & cheese
12" x 9" Tray (serves 10-20) $65.00

Salad Trays

*All salads listed below
12" tray (serves 6 -10) $34.00
16" tray (serves 10 - 20) $51.00

GREEN SALAD
Mixed greens + sliced tomatoes + grated parmesan +croutons + red onions your choice of dressing

CAESAR SALAD
Crisp romaine + garlic croutons + parmesan + Caesar dressing - no anchovies

GRILLED SHRIMP SALAD
Mixed greens + aspargus + bell pepper + red onions sliced + avocado +grilled shrimp + poppy-seed dressing

12" tray (serves 6 -10) $51.00
16" tray (serves 10 - 20) $71.00

*All salads listed below
12" tray (serves 6 -10) $38.00
16" tray (serves 10 - 20) $56.00

GREEK STYLE SALAD
Mixed greens + sweet bell peppers + greek olives + feta cheese + pepperoncinis + sun-dried tomatoes + lemon herb dressing

SPINACH SALAD
Fresh spinach + caramelized onions + candied walnuts + goat cheese + seasonal berries + honey champagne vinaigrette

CHOPPED ANTIPASTO
Mixed greens + salami + provolone cheese + sliced tomatoes + olives + pepperoncini + red onions + croutons + parmesan cheese + italian dressing

APPLE - WALNUT SALAD
Crisp apples + glazed walnuts + dried cranberries + shaved parmesan cheese + mixed greens with a blush vinaigrette

CAPRESE SALAD
Slices of fresh mozzarella cheese + tomatoes + basil with a balsamic reduction + basil olive oil

*All salads listed below
12" tray (serves 6 -10) $43.00
16" tray (serves 10 - 20) $63.00

CHOPPED COBB SALAD
Chopped romaine lettuce + bacon + avocado + grilled chicken + eggs + red onions + diced tomatoes + fresh basil + gorgonzola cheese + ranch or blue cheese dressing

THAI CHICKEN SALAD
Chicken + lettuce + carrots + scallions + sesame seeds + fresh cilantro + bean sprouts + peanuts + crispy noodles + spicy peanut ginger dressing

ROASTED CHICKEN SALAD
Roasted chicken breast + mixed greens + feta cheese + tomatoes + olives + red onions + cilantro + your choice of dressing

DRESSINGS :

balsamic vinaigrette	*aegean*	*ranch*
honey - champagne	*caesar*	*thai*
blush vinaigrette	*blue cheese*	*italian*
lite honey dijon	*poppyseed*	

Entree Trays

SPAGHETTI + MARINARA SAUCE
Tray (serves 6 - 8) $32.00

MEATBALLS OR SAUSAGE
Tray (serves 6 - 8) $41.00

WITH BOLOGNESE SAUCE
Tray (serves 6 - 8) $41.00

* Other pasta choices available are penne, angel hair, linguine, bow-tie, fettucine and linguine, gluten-free

CHEESE RAVIOLI + MARINARA SAUCE
Tray (serves 6 - 8) $41.00

BOLOGNESE SAUCE
Tray (serves 6 - 8) $49.00

VODKA SAUCE
Tray (serves 6 - 8) $52.00

*All entrees listed below
Tray (serves 6 - 8) $49.00

EGGPLANT PARMESAN
Layers of eggplant + mushrooms + fresh mozzarella cheese + tomato sauce with spaghetti + marinara

MEDITERRANEAN PASTA
Artichockes + sun-dried tomatoes + olives + feta + cilantro + bow-tie pasta, in a basil sauce

FETTUCCINE ALFREDO
Fettuccine + creamy parmesan garlic sauce with a touch of wine + parsley

VODKA PENNE
Light tomato prosciutto cream vodka sauce served over penne pasta - Not vegetarian

TOMATO BASIL PASTA
Angel hair pasta + tomato basil sauce + a touch of garlic

*All entrees listed below
Tray (serves 6 - 8) $55.00

LASAGNA WITH MEAT SAUCE
Layers of pasta + ricotta + fresh mozzarella cheese topped + bolognese sauce

CHICKEN PARMESAN
Breaded chicken breast fried and baked + marinara sauce + fresh mozzarella cheese with spaghetti marinara

TORTELLINI & CHICKEN
Cheese filled tortellini + roasted chicken + artichoke hearts + onions + sun-dried tomatoes in an alfredo sauce

CHICKEN PARMESAN
Breaded chicken breast fried and baked + marinara sauce + fresh mozzarella cheese with spaghetti marinara

CHICKEN MARSALA
Chicken breast + cream marsala wine + roasted garlic mushroom sauce over penne + a side of sautéed vegetables

THAI CHICKEN PASTA
Tender chicken + a spicy peanut ginger sauce + sesame sauce + scallions + bean sprouts + shredded carrots + cilantro + peanuts + linguine

SANTA FE CHICKEN PASTA
Tender chicken + mixed bell peppers + onions + penne tossed with our creamy-spicy santa fe sauce + cilantro

CEDAR PLANK SALMON
+ Linguine in a lemon caper cream sauce + fresh seasonal vegetables

Tray (serves 6 - 8) $71.00

PASTA OPTIONS :

penne	*linguine*	*fettuccine*
angel hair	*bow-tie*	*spaghetti*

GLUTEN FREE
Gluten-Free pasta available (prices vary per location)

Sub Trays

Served with potato chips • on 9" rolls

12" tray (3 sandwiches cut in halves) $33.00
16" tray (5 sandwiches cut in halves) $53.00

*substitutions - additional charge

MEATBALL SUB
Meatballs + tomato sauce + melted provolone cheese

PHILLY CHEESE STEAK SUB
Sliced steak sautéed + onions + bell peppers + provolone cheese

SANTA FE CHICKEN SUB
Roasted chicken + provolone cheese + bell peppers + red onions + fresh cilantro + a spicy santa fe sauce

EGGPLANT PARMESAN SUB
Breaded eggplant baked + marinara sauce + provolone cheese

CAPRESE SUB
Fresh tomatoes + fresh fresh mozzarella cheese + pesto sauce + fresh basil + olive oil

ITALIAN SUB
Ham + capicola + salami + provolone cheese + lettuce + tomato + red onions + italian dressing

CHICKEN PARMESAN SUB
Breaded chicken baked + marinara sauce + provolone cheese

TURKEY SUB
Sliced turkey breast + provolone cheese + lettuce + tomato + red onions + mayo

CHICKEN PESTO SUB
Roasted chicken breast + tomato + red onions + roasted red peppers + arugula + pesto aioli

Dessert Trays

48 hr notice for ALL CAKES

FRESH BAKED COOKIES
Chocolate chip

Tray of 25 $20.00
Tray of 50 $40.00

CHOCOLATE BLACKOUT CAKE
Rich chocolate cake layered + creamy chocolate filling topped with ganache and hand-rolled truffles

9" 12 slices $60.00

CARROT CAKE
Moist cake made with fresh carrots + crunchy walnuts topped with a cream cheese icing

9" 12 slices $60.00

CHEESECAKE - GLUTEN FREE
Custom flavors available, call for flavors

10 individual pieces $60.00

TIRAMISU
Vanilla + chocolate sponge cake + espresso + sweet italian mascarpone cheese

10 individual pieces $60.00

CUSTOM DESSERTS - (760) 727-2223

*We are unable to guarantee that any menu item can be completely free of allergens. We do not assume responsibility for a particular allergy or sensitivity to any food provided in our restaurant. Our gluten-free products are prepared in a non-gluten free kitchen.
(prices vary per location) (version 10/5/2019)