



PIZZA TRUCK

Updated April 2021



Want to throw a pizza party?

Let us roll in with our pizza truck, and we'll make you and your guests fresh pizza straight from our mobile wood-fired oven. We offer options that serve 30 to 150 people.

Our pricing includes pizza for 30 guests for an event duration of two hours, as well as round trip travel of up to 50 miles from the King of Prussia area of Philadelphia, staffing, and everything you need to serve your guests. Additional guests will be charged a per person fee, as detailed below.

PRICING: Monday - Thursday: \$1,000 | Friday - Sunday: \$1,200

Pizza Truck Menu

30-74 guests: \$18 per person • 75+ guests: \$15 per person

PICK THREE PIZZAS

MAURIZIO V

rosemary, mozzarella, olive oil, sea salt

SPINACH V

onions, roasted garlic, mozzarella, ricotta fonduta, parmesan, chili flakes

SHROOM V

roasted seasonal mushrooms, baby onions, mozzarella, black garlic aioli, chives

EGGPLANT V

crushed san marzano tomatoes, stracciatella cheese, oregano

FENNEL SAUSAGE

roasted fennel, tomato sauce, mozzarella, parmesan

PEPPERONI

tomato sauce, mozzarella, fresh oregano

MARGHERITA V

tomato sauce, basil, mozzarella

ADD ONS

+\$6 per person, per item

ANTIPASTI

MEATBALLS

pork, marinara, parmigiano, parsley

GOLDEN BEETS V

robiolina, pistachios, parsley

SALAD

ITALIAN CAESAR

escarole, parmesan, egg, anchovy, pizza croutons

ARUGULA V

coal-roasted potatoes, parmesan, taggiasca olives, basil pesto, red wine vinaigrette

DESSERT

NUTELLA PIZZA

oven baked with marshmallow, sprinkled with powdered sugar

CANNOLI

ricotta, candied citrus, chocolate, pistachio

PICK TWO

\$10 per person

ONE ANTIPASTI OF CHOICE

ONE SALAD OF CHOICE

ONE DESSERT OF CHOICE

ON BOARDS

market price

ASSORTED SALUMI AND CHEESES

ROASTED AND MARINATED

VEGETABLES

DRINKS

ASSORTED SODAS & BOTTLED WATER

\$3 per person

WINE & BEER

House red, white, and (2) bottled craft beers

for further information and pricing, see page 5.

To add alcoholic beverages, Pizzeria Vetri is able to provide an off-premise liquor license, however, 4 weeks notice is required to process licensing. Alcoholic beverage packages start at \$25 per person for a two hour service. Additional staffing fees apply.

Pizza Truck Menu

PV Wedding Package:

\$65 per person (plus tax and service fee*)

STATIONARY APPETIZERS

ASSORTED SALUMI AND CHEESES

ROASTED AND MARINATED VEGETABLE ANTIPASTI

PASSED APPETIZERS

SELECTION OF 4 SEASONAL ITEMS

SALAD & PIZZA

SELECTION OF 2 SEASONAL SALADS AND 2 SEASONAL PIZZAS

MARINATED OLIVES AND PIZZA BREAD FOR THE TABLE

DESSERT

SELECTION OF CANNOLI AND NUTELLA PIZZA

*SERVICE FEE: \$1,200

Includes the Pizzeria Vetri Mobile Pizza Oven, travel within 25 miles, serving needs including disposable plates, utensils, napkins and a team of 1 Manager and up to 3 Serving Staff.

DOES NOT include tables, table linens, glassware, specialty utensils or additional cooking equipment.



Pizza Truck Beverage Package

Wine + Beer:

\$25 per person

Offer your guests two wines and two beers. Note, Italian bubbles are included!

WINES

Please choose any two from the list below.

RIFF, PINOT GRIGIO

ripe apple, hint of peach, bright, elegant finish

CHATEAU STE. MICHELLE, CHARDONNAY

bright apple and sweet citrus, subtle spice and oak

ANGELINE, PINOT NOIR

dried strawberries, flowers and cedar, silky-textured palate, long creamy finish

SAGELANDS VINEYARD, MERLOT

wood spice and brambleberry jam, raspberries, cherries and a touch of vanilla

DEANGELIS, MONTEPULCIANO

morello cherry, red currant, plum, dusty tannins

LOST ANGEL, CABERNET SAUVIGNON

black plum, and licorice, aromas of tea and cherry

INCLUDED:

CA'SISA, PROSECCO

Italy – delicate, baked apple, lemon, hint of almond

BEERS

Please choose any two from the list below.

PERONI

5.1% | italian lager, spring barley malt and hops

YUENGLING TRADITIONAL LAGER

4.4% | amber lager, roasted caramel malt, cluster and cascade hops

SIXPOINT HOOTIE

6.2% | easy-drinking, hazy slammer

YARDS IPA

7% | english barley, chinook & amarillo hops, pine & tangerine

DOCK STREET AMBER PALE ALE

6% | american cascade hops, caramel, medium bodied, smooth finish

NOTE: Package is for 3 hours of service. Additional hours of service are available upon request.

Pizza Truck Beverage Package

Wine, Beer + Cocktail:

\$35 per person

Offer your guests 3 wines, 2 beers and a choice of three craft cocktails.

WINES

Please choose any two from the list below.

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ripe apple, hint of peach, bright, elegant finish

CHATEAU STE. MICHELLE, CHARDONNAY

bright apple and sweet citrus, subtle spice and oak

ANGELINE, PINOT NOIR

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COCKTAILS

Please choose any three from the list below.

LIMONCELLO SPRITZ

home-made limoncello, ca'sisa prosecco, soda, lemon wheel

APEROL SPRITZ

aperol, ca'sisa prosecco, soda, orange wheel

POMEGRANATE SANGRIA

bauchant, pomegranate, cinnamon, apple

ELDERFLOWER BASIL LEMONADE

vodka, st. germain, elderflower liquor, basil, homemade lemonade

THE SPECKLED DACHSHUND

vodka, grapefruit, black pepper simple

NEGRONI BIANCO

gin, vermouth, citrus

IT'S ABOUT THYME

gin, honey, lemon thyme, angostura bitters

MAPLE OLD FASHIONED

bourbon, smoked cherry, maple syrup, bitters, orange wheel

Pizza Truck Beverage Package

Spritz + Sangria Bar:

\$45 per person

Looking for something new? Swap out cocktails for a spritz and sangria bar!

Package offers choice of wine, beer and all the ingredients needed for a build your own spritzes and sangria.

WINES

Please choose any two from the list below.

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ripe apple, hint of peach, bright, elegant finish

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DOCK STREET AMBER PALE ALE

6% | american cascade hops, caramel, medium bodied, smooth finish

SPRITZES & SANGRIA

INCLUDED:

LIMONCELLO SPRITZ

housemade limoncello, bubbles, soda, lemon

ORANGECELLO SPRITZ

housemade orangecello, bubbles, soda, orange

CHOOSE 1:

APEROL SPRITZ

amaro, prosecco, orange

CAMPARI SPRITZ

campari, prosecco, orange

AMARO SPRITZ

amaro, prosecco, lemon

CHOOSE 2:

WATERMELON SANGRIA

pinot grigio, fresh watermelon, mint, lime

STRAWBERRY RHUBARB ROSÉ SANGRIA

rosé, strawberry, rhubarb, lemon

POMEGRANATE SANGRIA

bauchant, pomegranate, cinnamon, apple

PLUM SANGRIA

pinot grigio, plum wine, cherry, clove

POMEGRANATE PEAR SANGRIA

red wine, pear vodka, pomegranate,

NOTE: Spritz and Sangria bar must be manned by a bartender who will build cocktails according to guest choosing. Package is for 3 hours of service. Additional hours of service are available upon request.

Policies and Other Dining

Some other items and policies to highlight:

At your event PV team members will be ready to prepare your pizzas and take orders from your guests. Please note, that these team members are present to man the oven and keep your pizza hot and fresh! They do not, however, maintain your event area, trash, or serve table-side. If you would like additional staff to serve in this capacity please let us know. Additional staff can be arranged, but will incur additional fees.

SIZE AND PIZZA STYLE OPTIONS:

PERSONAL

Guests have the opportunity to individually order any of the three pizzas offered during the two hour period, for their own personal pie! The size of these pizzas is generally 6-7"

TRADITIONAL

Offered daily in our pizzerias, this size can either be served as a buffet, or can be served individually (if requested, but it's a very large serving!) We've found that this option is great for allowing guests to mix and match slices. The size of these pizzas is generally 10-11"

METRO

If you know you're serving a much larger crowd, our larger Metro format helps our oven keep up with demand! Perfect to fill a buffet, the metro style is generally 20-24" long.

TAGLIO

This thick-cut style is great out of our mobile oven, or heated in a residential oven. It offers all of the same variety in menu options, but with a traditional Roman flair. This larger format option is cooked in approximately 12"x 24" sheets and is cut to order.

Safety is our top priority when traveling with the Mobile Pizza Oven, and therefore does not travel during high winds or thunderstorms. In the event of extreme weather, our pizza style will revert to a Taglio style, which can be prepared in any residential oven. Please confirm that your venue has an oven available in the event of extreme weather. Alternatively, we are always happy to postpone your Mobile Pizza Oven event to a later date.

The pizza truck requires a dedicated off street parking space with 30' X 10' dimensions to accommodate the truck, oven, and prep tent.

To add alcoholic beverages, Pizzeria Vetri is able to provide an off-premise liquor license; however, 4 weeks notice is required to process licensing. Alcoholic beverage packages start at \$25 per person for a two

hour service. Additional staffing fees apply. **AVAILABLE IN PA ONLY.**

FAQ's

IS THERE A MINIMUM NUMBER OF PEOPLE REQUIRED OR MAXIMUM FOR AN EVENT?

Our minimum is 30 guests. While we are happy to serve groups smaller than 30 guests, the set-up fee of \$1200 will remain the same.

WHAT STYLE OF PIZZA DO YOU SERVE?

Pizzeria Vetri serves Neapolitan style pizza cooked fresh on-site in our wood fired oven. Our dough is made using unbleached whole grain flour and a 72- hour slow fermentation process. Our fresh, no-cook sauce highlights the natural sweetness of San Marzano tomatoes. Our cheeses, salumi and produce are sourced ethically, often locally, from purveyors we're proud to call friends.

ARE UTENSILS, PLATES, AND NAPKINS INCLUDED?

Yes. Plastic plates, utensils, and napkins are included.

HOW FAR WILL YOU TRAVEL?

We will travel any distance! Our base fee includes round trip travel of up to 50 miles from the King of Prussia area of Philadelphia, PA. For travel exceeding 50 miles round-trip, a fee of \$10 per 10 miles round-trip applies.

HOW MANY STAFF MEMBERS ARE DESIGNATED TO OUR EVENT?

Three staff members are present for every event under 100 guests. Additional event staff are available at a rate of \$20 per employee per hour, at a three- hour minimum.

WHAT IS YOUR INCLEMENT WEATHER POLICY?

Safety is our top priority while traveling to and from events. Due to this precaution, Pizzeria Vetri reserves the right to postpone any event due to inclement weather, including but not limited to rain and high winds.

WHAT SPACE IS NEEDED FOR THE TRUCK?

We require a dedicated and legal parking space approximately 30'x10' to accommodate our truck, pizza oven, and tent.

WHAT IF I WANT TO ADD ALCOHOLIC BEVERAGES?

Pizzeria Vetri is able to provide a mobile liquor license; however, 4 weeks notice is required to process licensing. Under our license, our staff is prohibited from serving and reserve the right to refuse service to any patrons that do not provide sufficient ID and/or are visibly intoxicated. We remind you that it is ultimately your role as host to control the service of alcohol and to make certain your guests do not abuse your hospitality.

HOW DO I SECURE/CONFIRM MY EVENT?

We require a deposit of 50% in order to hold your reservation. Final headcount and remaining deposits are due one week before your event.

WHEN CAN I CANCEL MY EVENT?

Cancellations can be made with a full refund of your deposit up to two months before your event date. Cancellations received two weeks prior to your event are subject to a 50% charge of projected costs, less initial deposit. Cancellations received one week prior to your event are subject to full charges of projected costs, less initial deposit.

DO YOU HAVE A RESTAURANT LOCATION?

Yes! There are two Pizzeria Vetri's in Philadelphia—one in Rittenhouse Square and one in Fairmount.

WHERE CAN I FIND THE PIZZA TRUCK?

While we reserve the pizza truck primarily for private events, you can sometimes find us at festivals in Philadelphia. Follow @pizzeriavetri to find out where!



We would love to be a part of your next special event.

WEDDINGS | BABY & BRIDAL SHOWERS | BIRTHDAYS | CORPORATE DINING | CELEBRATIONS | GRADUATIONS

For further information, please contact EVENTS@PIZZERIAVETRI.COM or 215.454.5915

Next Steps:

To book your event with us, we simply require a signed contract with a 50% deposit, applicable to your final bill. Food and beverage minimums may apply and are subject to change. No event is considered reserved or confirmed without your deposit submission.