

CATERING PACKAGES

THE PIZZA CRUISER



POCONO PACKAGE

3 SPECIALTY PIES

\$25 p/p

THE DATONA PACKAGE

3 SPECIALTY PIES

1 SPECIALTY SALAD

1 APPETIZERS

\$30 p/p

INDIANAPOLIS PACKAGE

3 SPECIALTY PIES

1 SPECIALTY SALAD

3 APPETIZERS

\$35 p/p

Add on: \$5.00

Hot Cubano Sandwich

*For event planning
Contact at 610-744-1077
or 610-202-9106*



PACKAGE OPTIONS

MENU

SALADS

BABY SPINACH SALAD

Dried cranberries, apples, crumbled Gorgonzola, candied walnuts, red onion & Champagne vinaigrette.

CAESAR

Traditional Caesar salad with housemade dressing, shaved Locatelli cheese and croutons.

WATERMELON & FETA SALAD

Arugula, sweet red onion, local corn, citrus zest and balsamic syrup.

APPETIZERS

AHI TUNA POKE BOWL

Wakame seaweed, pineapple, chili and avocado.

FIRE ROASTED QUESADILLA

Adobo chicken or short rib, mozzarella, Poblano pepper and spicy ranch.

CHICKEN SKEWERS

With Chipotle dipping sauce or sweet Thai sauce.

WOOD FIRED SICILIAN WINGS

Grilled red onions, rosemary, roasted garlic, lemon, parmesan sauce.

SWEET & SOUR BABY-BACKS RIBS

Sour orange mojo, dry rub and BBQ.



PACKAGE OPTIONS

MENU

APPETIZERS Cont.

SHORT RIB SLIDERS

Monterey jack and horseradish cream sauce.

JALAPENO PEPPER SHOOTER

Filled with cream cheese wrapped in bacon.

TRADITIONAL TOMATO BASIL BRUSCHETTA

Crisp crostiini with seasoned with tomato and onions.



SPECIALTY PIZZA

MENU



MARGHERITA

San Marzano, basil, fresh mozzarella an Extra Virgin Olive oil.

HAWAIIAN

Applewood smoked bacon, Virginia baked ham and pineapple.

BUFFALO SHRIMP

Shaved red onion, hot sauce, blue cheese.

24 HOUR SHORT RIB

Caramelized onion, horseradish and smoked Gouda.

CALI BARBECUE CHICKEN

Grilled Adobo chicken, chipotle bbq, crumbled bleu and red onion.

ZESTY PEPPY

Pepperoni, mozzarella and oregano.

LOCAL YOKEL VEGGIE

White pizza, local seasonal vegetables and arugula. and ricotta.

MACHO PEPPY

With Pepperoni, sweet fennel sausage, Monterey jack, poblano aioli and scallion.

PA MUSHROOM

Rosemary, prosciutto and artichoke



A LA CARTE OPTIONS

MENU



SALADS & GRAINS

BABY SPINACH SALAD | \$5 p/p
Dried cranberries, apples, crumbled Gorgonzola, candied walnuts, red onion & Champagne vinaigrette.

POWER BOWL | \$5 p/p
Quinoa, farro, melon, pomegranate, jicama and yuzu vinaigrette.

WATERMELON & FETA SALAD | \$5 p/p
Arugula, sweet red onion, local corn, citrus zest and balsamic syrup.

WINGS

WOOD FIRED SCILIAN | \$4 p/p
Grilled red onions, rosemary, roasted garlic, lemon, parmesan sauce.

PICKENS

SHORT RIB SLIDERS | \$25 per dz
Monterey jack and Horseradish cream.

FIRE ROASTED QUESADILLA | \$25 per dz
Adobo chicken or short rib, mozzarella, Poblano pepper and spicy ranch.

AHI TUNA POKE BOWL | \$30 per dz
Wakame seaweed, pineapple, chilli, and avocado.

WOOD GRILLED MAHI TACOS | \$40 per dz
With Chipotle Dipping Sauce or Sweet Thai Sauce.

SWEET & SOUR BABY-BACKS RIBS | \$40 per dz

JALAPENO PEPPERS | \$28 per dz
Filled with cream cheese wrapped in bacon

FIRE CRACKER SHRIMP | \$30 per dz
Lime juice, Habanero and mango BBQ.

BRUSSEL SPROUTS | \$4 p/p
Spicy pepper relish, apple, prosciutto, lemon, parmesan.



A LA CARTE OPTIONS

MENU



CUBANO | \$5 p/p

CLASSIC SANDWICH BUTTERED,
PRESSED AND BAKED IN THE
WOOD FIRED OVEN.

A must try!!!

Slow roasted pork, Virginia baked
ham, melted swiss, pickles and
mustard aioli.

GUACAMOLE with CHIPS | \$5 p/p

TRADITIONAL

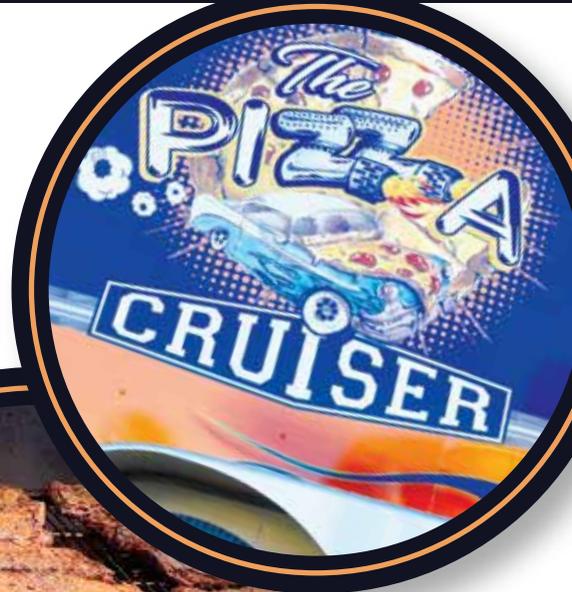
\$5 p/p

SPICY CRAB

GUAC

\$10 p/p

**Inquire about our
BBQ Special Menu**





Avalon, NJ



For more information call
610-744-1077
610- 202-9106

Visit thepizzacruiser.com

Book your next event and get \$200
off when you spend \$1,500 or more!