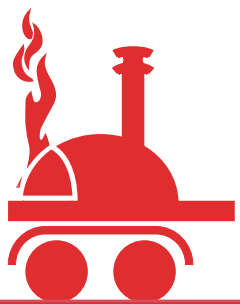


PIZZA BRUTTA



PIZZA

**MOBILE
WOOD-FIRED
CATERING**



ALFRESCO

BUON APPETITO!



OUR INSPIRATION

We are firmly rooted in the tradition of Neapolitan pizza—a thin-crust pizza with a puffy edge. A few flavorful ingredients applied in just the right proportions and cooked in the blazing heat of a wood fire—it could hardly be more simple, but the result is truly special.

We take inspiration from the food culture of Italy, where it is understood that a meal made from humble ingredients shared with those who are important to you is one of life's great pleasures. It is this philosophy that guides what we do.

YOUR EXPERIENCE

We will bring our trailer-mounted oven to the location of your choice—your home, office or school, a park, a farm or almost any other location you desire. We set up our pizzeria under a small tent, and your guests come to us when they want to eat.

We have a choice of made-to-order and table service (details below). For smaller groups, our *Intimo* and *Artigiano* services replicate the experience of dining in a Neapolitan pizzeria, where pizzas are personal-size and made to order, cooking in just 90 seconds. This provides the absolute freshest food and the most personal guest experience.

For larger groups, our *Famiglia* (family-style) package is recommended. Once guests are seated, family-style salads and appetizers are delivered to the tables. While guests are eating their salads and appetizers, pizzas are brought out one to two tables at a time until we have served the entire party. When it's all over, we quietly break down our equipment, hook up the tow vehicle and discreetly exit the scene.



Our portable wood-burning oven is a perfect way to provide a memorable experience to your guests. Whatever your occasion, your guests will feel special with delicious food made from high-quality ingredients that is prepared just for them.

QUOTING & BOOKING PROCESS

- 1 In order to accurately quote for your event, we need the **date, time, location and an estimate of your guest count** (which can be revised up to 2 weeks before event day).
- 2 To accept the quote, return the contract to us with the specified deposit (50% of the total amount based on your estimated guest count). **Your date is not reserved until we receive your deposit.**
- 3 You will receive confirmation that your date is reserved.
- 4 As your date approaches, we will contact you for an updated final guest count. Your bill will be calculated from your final guest count less the amount of your deposit. Payment (via check) is due prior to your event.
- 5 Please note that the *Famiglia* service requires a larger physical space and therefore can only be contracted with a confirmed location.



PACKAGES

INTIMO

\$1,500

- Up to 30 guests, posted menu of four options
- Additional guests above 30 may be added at \$25 each
- Guests order personal-size pizzas which are made to order while they wait (cook time ≈90 seconds)
- Salads and desserts may be added for an additional charge, quoted upon request
- For larger groups, use the *Artigiano* package
- Not available on Saturdays (*Artigiano* service applies)
- Server may be added for \$30/hr for table service

ARTIGIANO

FROM \$2,000

- Pizza for up to 50 guests, posted menu of four options
- Additional guests above 50 may be added at \$25 each
- Guests order personal-size pizzas which are made to order while they wait (cook time ≈90 seconds)
- Salads and desserts may be added for an additional charge, quoted upon request
- Maximum group size for most events is 150
- Servers may be added for \$30/hr for table service

FAMIGLIA (FAMILY-STYLE)

FROM \$50 PER GUEST

- Family-style pizza service for groups of 100 to 250
- Guests are seated and served family-style salads, appetizers and pizzas
- Salad and appetizers included
- Four pizzas are brought out to stands on tables of eight depending on the table size until the entire party has been served
- Runners will then return to tables with additional pizzas upon request



SEE PAGE 4 FOR SAMPLE MENU SELECTIONS



Photos #2 and #4 by Dana Ann Photography

ADDITIONAL CHARGES

All listed prices do not include taxes.

SERVICE CHARGE

A 20% service charge will be added to your bill. A service charge is a fee that covers the cost of equipment, vehicles, administration and operational expenses.

TRAVEL FEES

A \$1.50 per mile travel fee will be charged per vehicle for any party outside the Madison Metro Area.

ON-SITE WEDDING SURCHARGE

When a wedding ceremony and reception take place on the same premises, a \$200 fee is charged in order to offset additional labor costs incurred by arriving an extra hour early.

CATERING FEES

Any catering fees or other charges imposed on Pizza Brutta by the venue or facility will be passed directly to the client via the final invoice.

GRATUITY

An 18% gratuity will be added to the final cost of your event not including the service charge. The gratuity is paid directly to service staff working your event.



MENU

SALADS, APPETIZERS & ANTIPASTI

MIXED GREEN SALAD Mixed greens with red wine vinaigrette

GORGONZOLA SALAD Romaine, gorgonzola and walnuts with a creamy gorgonzola dressing

BEET SALAD Mixed greens, honey balsamic vinaigrette, roasted beets, pistachios, goat cheese

CAESAR SALAD Romaine and parmesan with Caesar dressing

ANTIPASTI PLATTER Artisan meats and cheeses alongside a selection of wood-roasted vegetables served with baguette slices

CAPRESE SALAD Individual caprese portions with house-made fresh mozzarella, local basil and heirloom tomatoes

PIZZAS

CHOOSE ONE SELECTION FROM EACH GROUP BELOW AS A GOOD STARTING POINT.

CLASSICI

These simplest of pizzas form the backbone of every menu

MARGHERITA Tomato sauce, fresh basil, fresh mozzarella

FORMAGGI Tomato sauce, oregano, fresh mozzarella

AMATI

Pepperoni and its cousins Go old school or upscale

PEPPERONI Tomato sauce, oregano, artisan pepperoni, fresh mozzarella

HONEY PIE Tomato sauce, fresh basil, spicy salami, fresh mozzarella, honey drizzle

DIAVOLA Tomato sauce, fresh basil, spicy salami, peperoncini peppers, fresh mozzarella

VERDURE

These elaborate vegetarian pizzas deliver bold flavor

DELLA TERRA Tomato sauce, oregano, shaved garlic, roasted mushrooms, sun-dried tomatoes, fresh mozzarella

PESTO Basil pesto, grape tomatoes, parmesan, fresh mozzarella

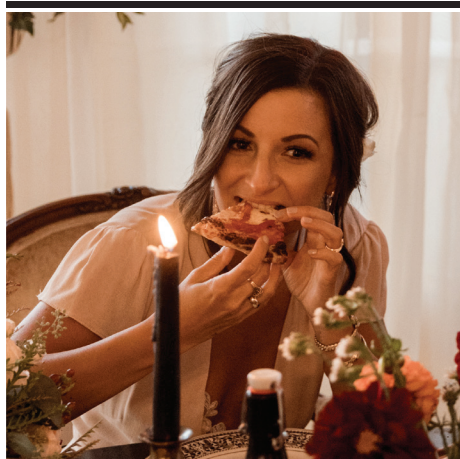
CREMINI Olive oil, mushroom purée, roasted onion, cremini mushrooms, fontina cheese

CARNI

Our heartiest selections satisfy guests who want to have it all

SALAMI FUNGHI Tomato sauce, oregano, salami, black olives, roasted mushrooms, fresh mozzarella

NOSTRANO Tomato sauce, fresh basil, roasted sweet red peppers, Italian sausage, fresh mozzarella



Photos by Dana Ann Photography



FREQUENTLY ASKED QUESTIONS

Is my group too small or too large?

No group is too small for us, but we do have a minimum charge. See the “Pricing” section of this document for details. Our *Intimo* service is perfect for small groups and can even accommodate up to 50 guests. For larger groups, our *Artigiano* service includes pizza for up to 50 guests, and can be extended up to 150 guests on a per-person basis, with salads and antipasti available at additional charge. For certain types of events it may be possible to accommodate larger group sizes—please ask for details. Our *Famiglia* or family-style service provides table service and is perfect for groups of 100 to 200.

Do you provide plates/napkins/cutlery?

We serve on high-quality compostable paper plates—the best and most durable we can find. We provide paper napkins and cutlery made from 100% recycled plastic.

Can you set up at my location?

Most locations that are fairly flat and level are suitable, including pavement, gravel and grass. Unpaved surfaces must have pull-through access to unhitch the oven directly from the truck. On most paved surfaces, we can push the oven into place if necessary. *Famiglia* service requires a larger footprint.

When will you arrive?

We will arrive about 1 hour before the start of service to set up our equipment and pre-heat the oven. Note that some weddings require us to come earlier in order to avoid disturbing the ceremony, and an additional charge may apply to cover the extra staff time. See “Additional Charges” in the Pricing section for details.

How long will you stay to serve pizza?

We will suggest a service window based on your guest count. It will provide ample time for your guests to enjoy pizza at a leisurely pace, but still give your event a coherent feeling.

What if my guests want more than one pizza?

We bring extra pizza dough to every event and can in most cases make extra pizzas. Most guests will find that a single Pizza Brutta pizza makes a nice meal, but some may want more, or wish to share another in order to try different flavors.

What happens if it rains?

We can cook and serve in light to moderate rain, though severe weather may require suspension of service. In most cases the more immediate concern is keeping guests dry. We watch the forecast closely and will work with you if rain is forecast for your date. There are more details contained in our contract proposal, so when you receive your quote, please read it thoroughly.

Can you accommodate special diets?

We can accommodate a limited number of gluten-free and vegan diners with advance notice, and our menu always contains vegetarian options. Any pizza can be prepared dairy-free by omitting cheese, as we do not use any dairy-free cheese substitutes, and our dough contains no dairy. Our kitchen is not kosher/halal, and all of the pizza meats are pork-based. If you do not want pork on your menu, a vegetarian menu is suggested.



HOW TO BOOK CONTACT OUR CATERING COORDINATOR
pizzabruttamobile@gmail.com