



Catering Menu

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Our approach to catering is a bit different: We bring the kitchen to you. All our pies are made from scratch and cooked at 800 degrees in our handmade mobile wood fired oven, right before your eyes.

We cater indoor and outdoor events, large or small. Our oven sits on a custom built 5' x 10' trailer that can be setup anywhere and requires no water or electricity.

We offer a robust variety of artisan pizzas, salads, appetizers, desserts, and beverages, as well as vegetarian, vegan, and gluten-free options. Our goal is to source local and organic ingredients as much as possible, and compost or recycle the majority of our waste.

We offer upfront pricing to help in planning your event, and our clients have always found that we provide a great value along with a unique experience.

Our menu and service will be tailored to fit your event.

Private and Event Catering Service

- Buffet style service with unlimited pizza
- Choose a variety of specialty pizzas from our menu
- Compostable paper plates, bowls, napkins, cups, and cutlery provided (upgraded wares available)
- 1-2 hours of pizza service, based on guest count
- \$12 per person
- Minimum food cost: \$400

Wedding and Rehearsal Dinner Service

- 4 - 5 hours of catering service
- 2 hours of on site prep and setup
- 2 hours of pizza service, including table bussing as necessary
- 1 hour of clean up, includes collection of plates, silverware, etc
- Unlimited pizzas, includes a variety of specialty pies from our menu
- Buffet style service (table service available)
- Compostable paper plates, bowls, napkins, cups, and cutlery provided (upgraded wares available)
- \$16 per person
- Minimum food cost: \$1,000

Note: All weddings and rehearsal dinners will be charged at the rate listed here. These events demand a higher level of service than your average backyard party, even if you are having a "casual" event. They require additional coordination, preparation, and staff to be done well.

Pizza

All pies are 10" and can be customized or made vegetarian, vegan, or gluten-free. Contact us for more info.

Margherita

tomato sauce, fresh basil, garlic infused olive oil, mozzarella

Bianca

herb infused olive oil, ricotta, minced garlic, arugula, mozzarella, fresh parmesan

The Clifton

pesto, walnuts, blue cheese, mozzarella

Funghi

coconut-cashew cream alfredo, thyme, sun dried tomatoes, white wine sautéed mushrooms, mozzarella

Sweet & Savory

granny smith apples, candied walnuts, blue cheese, mozzarella, local honey

Brutto

tomato sauce, pesto, kalamata olives, red onion, smoked gouda, mozzarella

Buffalo

buffalo sauce, marinated tempeh or shredded chicken, blue cheese, red onion, mozzarella, minced celery

The Local

tomato sauce, red onion, sweet peppers, goat cheese, fresh basil, mozzarella

Pepperoni

tomato sauce, pepperoni, mozzarella

Plain Jane

tomato sauce, mozzarella

Old Fashioned

tomato sauce, red onion, pepperoni, local sausage, sweet peppers, mozzarella

BBQ

barbecue sauce, red onion, marinated tempeh or pulled pork, cheddar, mozzarella, cilantro

Coconut Curry

coconut curry sauce, marinated tempeh or shredded chicken, yukon potatoes, red onion, mozzarella, cilantro

Salsalito

tomato sauce, oven roasted corn, red onion, minced garlic, sriracha, roma tomato, mozzarella, cilantro

Berliner

tomato sauce, seitan or pork bratwurst, yellow onion, spicy beer mustard, mozzarella, sauerkraut

The Greek

tomato sauce, red onion, kalamata olives, pepperoncini, mozzarella, feta

Hawaiian

tomato sauce, soppressata or shiitake "bacon," pineapple, mozzarella

Salads, Bruschetta Pasta, & Appetizers

SALADS

Per person pricing, minimum of 25.

House Salad \$4

Mixed greens, red cabbage, shredded carrots, sliced almonds, sunflower sprouts, goddess dressing.

Spinach Salad \$4

Walnuts, roasted beets, feta cheese, dried cranberries, balsamic vinaigrette.

Tuscan Kale Salad \$4

Tossed with lemon-garlic dressing, parmesan, crushed red pepper, house made croutons.

Caesar Salad \$4

Romaine lettuce, cashew caesar dressing, tossed with fresh grated parmesan house made croutons.

Rocket Salad \$4

Arugula, spinach, granny smith apples, blue cheese, toasted walnuts, balsamic vinaigrette.

Caprese \$5

Layers of tomato slices, fresh mozzarella, and italian basil drizzled with extra virgin olive oil and a balsamic reduction.

BRUSCHETTA

Serves 25-30. Includes toasted organic baguettes.

Traditional \$95

Fresh tomatoes, basil, balsamic vinegar, olive oil, garlic.

Olive and Fig Tapenade \$115

Kalamata olives, mission figs, rosemary, olive oil, garlic.

Artichoke Tapenade \$115

Artichoke hearts, green olives, capers, garlic, olive oil, lemon, fresh parmesan.

Smoked Salmon \$135

Cold smoked salmon, cream cheese, capers, red onion.

HOUSE MADE PASTA

Serves 25-30. Add chicken, ground beef, pork sausage or tempeh for \$30.

Lasagna \$145

Layers of fresh pasta, mozzarella, ricotta, basil, and tomato sauce (gluten-free option available).

Fettuccine \$125

Tossed with your choice of tomato sauce, pesto, or alfredo.

APPETIZERS

Serves 25-30.

Stuffed Mushrooms \$125

Baked crimini mushrooms filled with onion, chive, bread crumbs, garlic, asiago cheese.

Cheese Plate \$125

A variety of traditional and specialty cheeses with an assortment of crackers.

Fruit Platter \$95

Selection of seasonal fruits.

Drinks & Desserts

TEAS AND LEMONADE

\$20 per gallon. Includes ice and cups.

Mint Green Tea

Ginger Chai Tea

Sweet/Unsweet Tea

Lavender Blueberry Lemonade

Strawberry Ginger Lemonade

Lemon Cucumber Water (\$10)

SODAS AND BOTTLED DRINKS

**Available for events and catering,
please contact us for more info.**

COFFEE

Organic / fair trade. \$45 per airpot. Serves 12-15.
Includes organic milk, soy milk, cane sugar, and
simple syrup.

Hot Coffee

Cold Brew Coffee

DESSERTS

Serves 25-30.

Lemon Blueberry Cheesecake \$75

Strawberry Lemon Bars \$75

Salted Caramel Bars \$75

Espresso Brownies \$60

Hand Made Cannoli \$75 (25 per order)

ADDITIONAL INFORMATION

Total cost will include food cost, any additional options you choose, tax, travel, and tip.

18% gratuity included with all catering, and tax is charged at 6.5%.

Travel charge of \$1.50 per mile round trip from 405 SW 4th Ave. Gainesville, FL 32601.

Events booked more than 3 months in advance on any weekend require an \$800 minimum.

Service and Basic Wares

Buffet style service, compostable plates, bowls, napkins and cutlery are included in all packages. We supply our own tables.

Upgrade Wares

Stainless steel forks and knives, cloth napkins, melamine plates, melamine salad bowls, and mason jar drinking glasses are available for \$.75 each.

Additional Staff

\$30/hour per staff member.
Minimum of 4 hours.

Gluten-Free Options

Additional costs apply for gluten-free options. We do our best to avoid cross contamination from wheat in the preparation and cooking of our gluten-free pies but are not able to provide a guarantee. Please contact us for more info.

Additional Service Time & Table Service

Based on the number of staff - please contact us.

Deposit

A 25% deposit is required to hold any date. Deposits are non refundable. Menu, head count, venue location, and service time must be confirmed no less than two weeks in advance.