



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

- Unlimited pizzas, including a variety of specialty pies from our menu
- Compostable paper plates, bowls, napkins, cups, and cutlery provided (upgraded wares available)
- Buffet style service
- 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
- Unlimited pizzas, includes a variety of specialty pies from our menu
- Buffet style service (table service available upon request)
- Compostable paper plates, bowls, napkins, cups, and cutlery provided (upgrades 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 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, roasted garlic, arugula, mozzarella, fresh parmesan

The Clifton

pesto, walnuts, blue cheese, mozzarella

Funghi

cashew alfredo, thyme, mozzarella, sautéed crimini mushrooms, shiitake "bacon"

Sweet & Savory

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

Brutto

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

Buffalo

buffalo sauce, marinated tempeh or 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, yellow 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, yukon potatoes, marinated tempeh or chicken, red onion, mozzarella, cilantro

Salsalito

tomato sauce, roasted corn, red onion, roasted garlic, sriracha, fresh tomato, mozzarella, cilantro

Berliner

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

The Greek

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

Hawaiian

tomato sauce, candied jalapenos, pineapple, mozzarella, bacon or shiitake "bacon"

Salads, Bruschetta Pasta, & Appetizers

SALADS

Billed per person.

House Salad \$4

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

Spinach Salad \$4

tossed with walnuts, roasted beets, feta cheese, dried cranberries, balsamic vinaigrette

Tuscan Kale Salad \$4

tossed with lemon-garlic dressing, parmesan, crushed red pepper, and house made croutons

Caesar Salad \$4

romaine, cashew caesar dressing, tossed with fresh grated parmesan and house made croutons

Rocket Salad \$4

arugula, spinach, granny smith apples, blue cheese, toasted walnuts, balsamic vinaigrette

Greek Salad \$4

romaine, pepperoncini, feta, red onion, kalamata olives, greek dressing

CROSTINI

Serves 25-30. Includes organic toasted baguettes.

Bruschetta \$95

fresh tomatoes, basil, balsamic vinegar, olive oil, roasted garlic

Olive and Fig Tapenade \$95

kalamata olives, mission figs, garlic, rosemary, olive oil

Artichoke Tapenade \$95

artichoke hearts, green olives, capers, garlic, olive oil, lemon, fresh parmesan

Caprese \$115

layers of fresh mozzarella, basil, and tomato drizzled with extra virgin olive oil and a balsamic vinegar reduction

Smoked Salmon \$125

scottish cold smoked salmon, capers, cream cheese, 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 \$135

tossed with your choice of tomato, pesto, or alfredo sauce

APPETIZERS

Stuffed Mushrooms \$95

baked crimini mushrooms filled with onion, shallot, asiago cheese, bread crumbs and green onion

Serves 25-30.

Cheese Platter \$150

a variety of soft, semi-soft, and hard cheeses served with fig mostarda, apricot ginger chutney, sliced apple, pickled vegetables, olives, fruit paste, organic sliced baguette, rice crackers

Drinks & Desserts

TEA, LEMONADE, & WATER

Priced per gallon. Includes cups and ice.

Mint Green Tea \$18

Ginger Chai Tea \$18

Sweet/Unsweet Tea \$18

Lavender Blueberry Lemonade \$18

Strawberry Ginger Lemonade \$18

Lemon Cucumber Water \$8

COFFEE

\$40 per airpot. Serves 12 -15.

includes organic milk, soy milk, cane sugar, and simple syrup.

Hot Coffee

Cold-brew Coffee

DESSERTS

24 servings per order. Made from scratch.

Lemon Blueberry Cheesecake \$75

Strawberry Lemon Bars \$75

Salted Caramel Bites \$75

Espresso Brownies \$60

Cannoli \$95

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 will be added.

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

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.

Service and Basic Wares

Buffet style service, compostable plates, bowls, napkins and cutlery are included in all packages.

Upgrade Wares

Stainless steel forks and knives, cloth napkins (white, green, black), white melamine plates (8" and 10") and salad bowls, and pint mason jar drinking glasses are available for \$1 per item per person.

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 Staff

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

Additional Service Time & Table Service

Based on the number of staff - please contact us for more info.

Organic Hand Rolled Bagels

Plain / Everything / Asiago / Jalapeno Cheddar

BAGEL PLATTERS (12 or 18)

Cold Smoked Salmon

\$125 / \$175

cold smoked scottish salmon, tomato, cucumber, lemon, capers, lemon dill cream cheese, plain cream cheese

Vegetable

\$115 / \$165

white acre hummus, sweet peppers, spring mix sprouts, carrots, cucumber, pickled radish, tomato, provolone, plain cream cheese, veggie cream cheese

Deli

\$95 / \$135

sliced turkey, ham, salami, swiss, cheddar, provolone, egg salad, tomato, pickles, lettuce, arugula, house mayonnaise, red onion, brown mustard, plain cream cheese, horseradish cream cheese

ASSORTED BAGEL BOX (12 or 18)

\$22 / \$30

SPREADS & EXTRAS

8oz / 16oz / 32oz

Plain cream cheese

\$6 / \$10 / \$18

Lemon dill, veggie, or horseradish cream cheese

\$7 / \$12 / \$22

Almond cream cheese (Kite Hill)

\$12 / \$22 / \$40

White Acre Hummus

\$9 / \$17 / \$32

Avocado Spread

\$9 / \$16 / \$30

Cold Smoked Salmon

\$14 / \$25 / \$45

Apricot Ginger Chutney

\$9 / \$15 / \$28

Raspberry Preserves

\$14 / \$25 / \$45

Fresh Ground Peanut Butter

\$6 / \$10 / \$18

SPREADS & EXTRAS

8oz / 16oz / 32oz

Herbed Butter

\$8 / \$14 / \$26

Free Range Egg Salad

\$8 / \$14 / \$26

ADDITIONAL INFORMATION

All orders include serving cutlery and napkins.

Delivery available, please contact us for more info.

All orders require 72 hours notice.

Bagels included in all orders will be a variety unless specified otherwise.

Gluten-free bagels are available upon request for an additional fee and may require extra notice.

Vegan cream cheese can be substituted in any platter for an additional cost.