



Catering Menu
2025

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humblewoodfire.com

Our approach to catering is a bit different: We bring the kitchen to you. Our pizzas are made from scratch on site and cooked at 800 degrees in our handmade mobile wood fired oven.

We cater indoor and outdoor events, large or small. Our oven sits on a custom built 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.

Party & Event Catering Service

- Buffet style service - you choose a variety of pizzas from our menu and we lay them out for your guests to help themselves to
- Food truck style service - your guests order individually, choosing from a variety of pizzas and toppings.
- Compostable/disposable paper plates, bowls, napkins, cups, and cutlery included
- Tables & black linens for the buffet provided
- 1-2 hours of pizza service - timeframe based on guest count
- \$20 per person
- Minimum food cost: \$1,200 Monday-Thursday / \$1,500 Friday-Sunday

Wedding & Rehearsal Dinner Catering Service

- Buffet style service - you choose a variety of pizzas from our menu and we lay them out for your guests to help themselves to, replenishing as necessary
- Food truck style service - your guests order their own individual pizzas, choosing from a variety of pizzas and toppings
- Compostable/disposable paper plates, bowls, napkins, cups, and cutlery included
- 2 hours on site prep/setup (more as needed to accommodate ceremony)
- 2 hours of unlimited pizza service
- Tables & black linens for the buffet provided
- \$22 per person

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.

Wood Fired Pizza

All pizzas 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, mozzarella, sautéed crimini mushrooms, shiitake "bacon"

Sweet & Savory

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

Buffalo

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

The Local

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

Pepperoni

tomato sauce, pepperoni, mozzarella

BBQ

barbecue sauce, red onion, chicken or fried tempeh, cheddar, mozzarella, cilantro

Coconut Curry

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

Berliner

tomato sauce, Beyond "bratwurst" or pork bratwurst, red onion, spicy beer mustard, mozzarella, sauerkraut

The Greek

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

Hawaiian

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

Plain Jane

tomato sauce, mozzarella

Old Fashioned

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

Salads, Appetizers, & Pasta

SALADS

Buffety style, billed per person. Add \$0.50 for pre-portioned individual salads.

House Salad \$5

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

Tuscan Kale Salad \$4.50

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

Caesar Salad \$5.50

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

Rocket Salad \$6

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

Greek Salad \$5.50

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

CROSTINI

Serves 25-30. Includes organic sliced baguette.

Bruschetta \$115

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

Artichoke Tapenade \$115

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

Caprese \$125

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

Nova Lox \$145

house made cold smoked salmon, pickled red onion and caper cream cheese

ORGANIC HOUSE MADE PASTA

Serves 25-30. Add chicken, pork sausage, or tempeh for \$40.

Lasagna \$175

layers of fresh pasta, mozzarella, ricotta, basil, and tomato sauce (can be made gluten free)

APPETIZERS

Stuffed Mushrooms \$145

baked crimini mushrooms filled with onion, shallot, asiago cheese, bread crumbs and green onion (can be made vegan) Serves 25-30

Cheese Platter \$195

a variety of soft, semi-soft, and hard cheeses served with fig mostarda, apricot ginger chutney, jalapeno jelly, sliced apple, pickled vegetables, olive tapenade, baguette, rice crackers Serves 15-20

Desserts

24 servings per order. Made from scratch.
Custom orders are available upon request.

Cheesecake (gf) (classic, blueberry swirl, key lime, chocolate, pumpkin spice) \$115

Lemon Bars \$95

Florida Buckeye Pie (v/gf) \$115

Tahini Towers (v/gf) \$115

Oatmeal Raisin Cookies (gf) \$95

Black & White Cookies \$95

Carrot Cake Whoopie Pies \$125

Triple Ginger Cookies (v/gf) \$85

Cream Puffs \$115

Banana Cake \$95

Snickerdoodle Cookies \$95

Citrus Olive Oil Cake (lemon or orange) \$95

Espresso Walnut Brownies \$95

Buckwheat Chocolate Chip Cookies (v/gf) \$95

Brown Butter Chocolate Chip Cookies \$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 7.5%.

Travel charge is \$2.50 per mile round trip from 307 SW 4th Ave. Gainesville, FL 32601.

Events booked more than 3 months in advance on any weekend require an \$1,800 minimum.

Deposits

A 25% deposit is required to hold any date. Deposits are non refundable. Menu, headcount, venue location, and service time/style must be confirmed no less than 14 days in advance.

Included Wares

Compostable plates, bowls, napkins, and cutlery are included as necessary with all caterings.

Gluten-Free Options

We do our best to avoid cross contamination but are not able to provide a guarantee. Please contact us for more info.

Additional Staff

\$45/hour per staff member. Minimum 4 hours.

Additional Service Time & Table Service

Based on staff - please contact us for more info.

Canopy, Table, & Linen Rental

6' rectangular tables, 3' round bistro tables, black linens, and 10'x15' pop up canopies are available for rental during service.