



Catering Menu 2021

850.766.4467

humblewoodfire@gmail.com

humblewoodfire.com

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.

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.

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

Private and 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
- \$15 per person
- Minimum food cost: \$650 Monday-Thursday / \$950 Friday-Sunday

Wedding and Rehearsal Dinner 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 individually, 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, including table bussing as necessary
- Tables & black linens for the buffet provided
- \$18 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.

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, chicken or fried tempeh, blue cheese, red onion, mozzarella, minced celery

The Local

tomato sauce, red onion, roasted 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, roasted peppers, mozzarella

BBQ

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

Coconut Curry

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

Salsalito

tomato sauce, roasted corn, red onion, roasted garlic, sriracha, 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, pork bacon or shiitake "bacon"

Salads, Bruschetta Pasta, & Appetizers

SALADS

Billed per person.

House Salad \$4.50

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

Spinach Salad \$5

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 \$5

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

Rocket Salad \$5

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

Greek Salad \$5

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

CROSTINI

Serves 25-30. Includes organic sliced baguette

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

Nova Lox \$125

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 \$35

Lasagna \$145

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

Fettuccine \$135

tossed with alfredo, pesto, or tomato sauce (can be made vegan)

Spaghetti \$185

tossed with tomato sauce, includes house made meatballs (can be made vegan)

APPETIZERS

Stuffed Mushrooms \$125

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

Cheese Platter \$150

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

Drinks & Desserts

TEA, LEMONADE, & WATER

Priced per gallon. Includes cups and ice.

Sweet/Unsweet Tea \$20

Lavender Blueberry Lemonade \$20

Strawberry Ginger Lemonade \$20

Lemon Cucumber Water \$8

DESSERTS

24 servings per order. Made from scratch.

Lemon Blueberry Cheesecake \$75

Strawberry Lemon Bars \$75

Chocolate Chip Blondies (with or without walnuts) \$75

Eclairs \$95

DESSERTS

24 servings per order. Made from scratch.

Citrus Olive Oil Streusel Cake (lemon or orange) \$75

Espresso Walnut Brownies \$60

Brown Butter Brownies \$60

Cannoli (chocolate chip, pistachio, or plain) \$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%.

Travel charge of \$1.50 per mile round trip from 307 SW 4th Ave. Gainesville, FL 32601 will be added.

Events booked more than 3 months in advance on any weekend require an \$1000 minimum.

A 25% deposit is required to hold any date. Deposits are non refundable. Menu, head count, venue location, and service time/style must be confirmed no less than 10 days in advance.

Service and Basic Wares

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

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

\$40/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.

Organic Hand Rolled Bagels

Plain / Everything / Asiago / Jalapeno Cheddar / Cinnamon Raisin / Sesame / Gluten-Free

BAGEL PLATTERS (12 or 18)

Nova Lox
\$125 / \$175

house made cold smoked cold smoked salmon, kale, sprouts, dill, tomato, cucumber, lemon, capers, pickled red onion, lemon dill & plain cream cheese

Vegetable
\$115 / \$165

hummus, carrot "lox", cucumbers, kale, sprouts, cucumbers, pickled veggies, sauerkraut, provolone cheese, plain & garlic veggie cream cheese

Mediterranean
\$95 / \$135

romaine, red pepper hummus, pepperoncini, cucumbers, sprouts, pickled veggies, kopanisti (feta spread), 3 olive relish, plain cream cheese

ASSORTED BAGEL BOX (12 or 18)
\$22 / \$30

SPREADS & EXTRAS 8oz / 16oz / 32oz

Plain cream cheese
\$5 / \$9 / \$16

Lemon dill, garlic veggie, 3 olive, candied jalapeno, or horseradish cream cheese
\$6 / \$11 / \$20

Vegan Cashew "Cream Cheese"
\$8 / \$15 / \$28

Traditional Hummus
\$6 / \$11 / \$20

Nova Lox
\$14 / \$25 / \$45

Whipped 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 24 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 or hummus can be substituted in any platter for an additional cost.