



Catering Menu 2022

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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.

We love to party. Big or small, formal or casual, rain or shine, we've got you covered. Our one of a kind setup is fully mobile and requires no power or water.

Our menu includes a wide variety of artisan pizzas, salads, appetizers, desserts, pastas, and beverages, including vegetarian, vegan, and gluten-free options. We source local, high quality, and organic as much as possible, and utilize environmentally friendly sources for our compostable wares.

We provide clear and up front pricing in order to help plan your event. Our clients have always found we provide a great value along with a unique experience.

Private and Event Pizza Catering Service

- Buffet style service - choose a variety of pizzas from our menu and we cook them off continuously, laying them out for your guests to help themselves to throughout the service window (best for groups of 100+)
- 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 are included
- Tables & black linens provided as necessary to accommodate your menu
- 1-2 hours of pizza service - timeframe based on guest count
- \$16 per person
- Minimum food cost: \$850 Monday-Thursday / \$1,250 Friday-Sunday

Wedding and Rehearsal Dinner Service

- Buffet style service - you choose a variety of pizzas from our menu and we crank them out continuously, laying them out for your guests to help themselves to throughout the service window (best for groups of 100+)
- 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, including table bussing as necessary
- Tables & black linens provided as necessary to accommodate your menu
- \$19 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, 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

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

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

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 \$135

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 \$145

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 \$175

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 \$75

Banana Coffee Crumb Cake (v) \$75

Black & White Cookies \$75

Brown Butter Brownies \$75

DESSERTS

24 servings per order. Made from scratch.

Buckwheat Chocolate Chip Cookies (v/gf) \$75

Citrus Olive Oil Streusel Cake (lemon or orange) \$85

Cannoli (chocolate chip, pistachio, or sliced almond, plain) \$95

Eclairs \$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 is \$1.75 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 \$1,250 minimum.

Payments & Deposits

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

Cash, check, or Venmo payments are preferred. Credit card payments will include an additional 3.5% surcharge to offset processing fees.

Included Wares

Compostable plates, bowls, napkins, cups, 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.