

Prices are good for events booked before 8/31/2022.



Level 1: All-You-Can-Eat Pizza Buffet and Salad

\$27/person - 3 standard and 1 premium pizza and salad

Choose 3 standard and 1 premium pizzas and enjoy them with our field greens salad tossed with house-made shallot-champagne vinaigrette and shaved cheeses.

Level 2: Vegetarian Antipasto with Pizza Buffet and Salad

\$38/person - 3 standard and 1 premium pizza plus field greens salad and vegetarian antipasto for cocktail hour

Everything in Level 1 plus add vegetarian antipasto platters overflowing with a variety of seasonal roasted veggies, such as blistered peppers or brussel sprouts. We also serve luscious homemade hummus with baguette rounds, and a baked Caputo Brothers Basket Ricotta topped with two jams, one savory, one sweet, with baguette rounds for spreading.

Level 3: Full Antipasto including Meats with Pizza Buffet and Salad

\$45/person - Pizza Buffet with 2 standard and 2 premium pizzas plus fields greens salad and a full Forno Bova antipasto spread for cocktail hour

Everything in Level 2, plus platters of carefully arranged high-quality cured meats and a selection of fine European-style cheeses arranged on platters and accented with capers and marinated mushrooms and dressed with vinegar and olive oil.

Level 4: Satisfying Meat Entree & Hot Side Dish with Pizza Buffet & Salad including Full Antipasto

\$62/person - Choice of Entree and Side with Pizza Buffet with 2 standard and 2 premium pizzas plus fields greens salad and a full Forno Bova antipasto spread for cocktail hour

Everything in Level 3 plus Hot Entree & Side to be served with the pizza buffet.

Entree choices: Sliced herb+mustard-crust pork loin with rosemary-braised new potatoes or sweet potatoes, or Veal and pork meatballs with gnocchi alla romana and marinara sauce

Note: this level has limited availability

Forno Bova Availability

We are a small, family-owned, part-time business and we enjoy catering (especially weddings) when our schedule allows. We rely on sufficiently warm weather to ensure best quality while stretching pizza dough outside, so we work during the months of April to October. We are currently unavailable for weekday events.

Saturday Minimum \$3700 (food only)

Sunday Minimum \$3700 (food only)

Travel Fee: \$100 per hour to and from your venue from York, PA will be added unless otherwise specified.

Extra Time Onsite: Our arrival time is 1 hour before service. If you need us to come earlier, we charge \$150 per hour (prorated as needed).

Your Choice of Four Pizzas (choices are due one week before the event):

Standard Pizzas

Margherita - the classic, with tomato sauce, fresh mozzarella, fresh basil, and olive oil

Pistachio - our favorite white pizza, with pistachios, rosemary, red onions, garlic-rosemary oil, and fresh mozzarella

Charlotte - sliced mushrooms with fennel sausage, tomato sauce, and shredded mozzarella

Sausage & Peppers - our fennel sausage with mixed peppers & onions, tomato sauce, and shredded mozzarella

Pepperoni & Jalapeno - spicy jalapeño and thick curly pepperoni, tomato sauce, and shredded mozzarella

Bianca - cream, shredded mozzarella, fresh spinach, and fresh mozzarella

Lil Smokey - smoked sausage slices with tangy-hot yellow banana peppers, tomato sauce, and shredded mozzarella

Aubergine - eggplant confit (in garlic olive oil), olives, capers, fresh oregano, and tomato sauce

Cheese - tomato sauce, shredded mozzarella

Premium Pizzas

Serious Vodka - our own vodka-spiked creamy pink sauce with fresh mozzarella and fresh basil

Fig & Rocket - sweet vermouth infused figs, shredded and fresh mozzarella, fresh "rocket" arugula, and balsamic glaze

Aloha - crisped bacon, sliced jalapeño, and fresh pineapple with tomato sauce and shredded mozzarella

BBQ Chicken - pulled chicken, shredded mozzarella, and fresh red onion with BBQ sauce base and finished with cilantro

Supreme - fennel sausage & pepperoni with peppers & onions, mushrooms, tomato sauce, and shredded mozzarella

Brisket - smoked beef brisket, shredded mozzarella and house pickled red onions over tangy BBQ sauce

The Kaleidoscope - roasted mushrooms/peppers/onions, tomato sauce, and crispy kale, finished with dollops of creamy cashew "ricotta"

Your Ideas! - do you have any ingredient requests or pizza inspiration? Let's make you a unique pizza for your special occasion!

**We CANNOT serve gluten free pizza due to the use of wheat flour in our preparation area. Some entrees in level 4 can be prepared with no gluten ingredients

About our Antipasto Service

We arrive about an hour before service time to set up the antipasto table. We set up our eight-foot table and cover it with a white tablecloth or use your already setup table. We serve the antipasto with small plates and forks. If we are using the same table for antipasto and dinner service we need at least 15 minutes to clear and set the table.

About our Buffet-Style Service:

We arrive about an hour before service time. We set up our eight-foot table and cover it with a white cloth tablecloth or use your already decorated table, and lay out four round trays and a large bowl of dressed salad with tongs. We can provide signs for your pizza choices or you can prepare some in the style of your event. Simple, sturdy white paper plates and napkins and forks for salad are complementary. The buffet table should be as close to our oven as possible. The guests should use only one side of the table, giving us access to the other side quickly and safely. In case of rain, we have full coverage for our preparation area, but you are responsible for sheltering the buffet table and your guests.

Each 14" pizza will be cut into twelve pieces on white cardboard circles and placed on round serving trays for the guests to serve themselves with white-handled pie servers. We will continue to make fresh, hot pizzas for up to 2 hours as needed. After service we clean our trash, put away our equipment and leave the site.

We can make about 330 slices per half hour. If guests take about 2-3 slices plus salad for a first serving we can serve about 120 people every 30 minutes. Many guests typically return to have a second serving or just grab another slice or two while dancing.

A few special dietary requests can be taken after everyone is served, such as vegan, plain cheese, "no cheese" or meatless. However, we cannot serve gluten free pizza due to the use of wheat flour in our preparation area. Our salad is dressed with cheese. Please notify us if you need any cheeseless salad.

Email Ellie to get started!

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