# PIZZA 44

WOOD FIRED




## Do you love Pizza?

*We can bring it to you!*

Pizza 44 Express is the perfect on-site catering solution for any event. Our fully equipped mobile pizza kitchen can accommodate any size event, from intimate celebrations to high volume crowds.

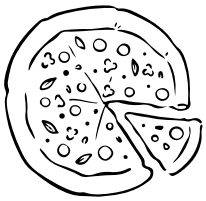


We offer a variety of handcrafted wood fired pizzas, specialty items and beverages to create custom menus that create delicious memories.



Chef Carlo and staff deliver more than just great food - It’s a fun, interactive experience.

# CATERING menu



## STARTERS

**Cast Iron Garlic Bites V**
House made garlic bites baked in cast iron pan and served with Pizza 44 sauce on the side.
Serves 12-15

**Oven Roasted Vegetables V**
Seasonal blend of roasted carrots and broccolini served with house made hummus.
Serves 12-15

**Wood Fired Wings**
Buffalo, Spicy VT Maple Glaze or BBQ chicken wings served with house made ranch or bleu cheese, celery & carrots.

**P44 Meatballs**
House made meatballs finished with grated parmesan and served with fresh bread.

## SALADS

**Fresh Green Salad V**
Crisp greens with cherry tomatoes, cucumbers, kalamata olives, peppadew peppers, red onion and pepperoncini. Served with VT Maple Balsamic dressing.

**Brussels Caesar**
Crisp romaine lettuce and fried brussels sprouts with house made garlic croutons, lemon & Parmesan Caesar dressing.

**Roasted Beet & Goat Cheese Salad V**
Local arugula, roasted beets, red onion and creamy goat cheese finished with VT Maple Balsamic dressing.

**Farmers Salad**
Local greens with crispy pancetta, roasted red peppers, roasted corn and creamy goat cheese. Choice of dressing.

## WOOD-FIRED PIZZA

**Each pizza is cooked to order in our hand built oven. Price are available upon request.**

**TRADITIONAL CHEESE**
Hand crushed tomato sauce and mozzarella.

**CLASSIC MARGHERITA**
Hand crushed sauce, fresh mozzarella, basil, evoo.

**TIM'S PEPPERONI**
Hand crushed tomato sauce, mozzarella, loaded with lots of cupping pepperoni.

**DOUG'S MARVELOUS MAPLE**
Garlic oil, VT cheddar, mozzarella, bacon, apple, arugula and VT maple drizzle.

**GO ASK ALICE**
House made pesto, mixed mushrooms, VT cheddar, mozzarella, parmesan, garlic, arugula and herb mix.

**MICKSTER**
Hand crushed tomato sauce, mozzarella, ricotta, mixed pepperoni, hot sausage, fennel sausage and garlic.

**MEATBALL**
Hand crushed tomato sauce, red onion and sliced house meatballs.

**PROSCIUTTO**
Hand crushed tomato sauce, fresh mozzarella, shaved prosciutto and arugula.

**SPICY BROCCOLI**
Ricotta base, roasted broccoli, fresh mozzarella, parmesan, crushed red pepper and peppadew.

# Catering menu

## Wood-Fired Pizza

**BARBEQUE**
Hand crushed tomato sauce, grilled chicken breast, mozzarella, jalapeno, cherry tomatoes, cilantro, bbq drizzle

**BRUSSELS**
Garlic oil, mozzarella, crispy Brussel sprouts, bacon and red onion.

**HAWAIIAN**
Hand crushed tomato sauce, mozzarella, Romano cheese, hot capicola, roasted red peppers and spicy caramelized pineapple

**BUFFALO CHICKEN**
Buffalo hot sauce, red onion, grilled chicken, mozzarella with a ranch drizzle.

## Personal Pizzas 10"

Cheese, Pepperoni, Chef's Choice

**GLUTEN FREE CRUST ++**
**VEGAN MOZZARELLA CHEESE ++**

## Assorted Non-Alchoholic Beverages available.

# Handcrafted & customized for your event







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## DETAILS

*An Inspired Food Truck*

Pizza 44 is solar powered eliminating the need for noisy generators.
Equipped with a freshwater tank and greywater disposal system, we are self-sufficient at any location.

Our truck fee is $1200-$1800. This covers a 30 mile radius from Burlington.
Other locations may be requested and a quote will be provided.

We have a $900 food minimum plus appropriate taxes and an 18% service charge.  We recommend choosing three pizza choices. Our staff will work with you to determine the optimum choices and quantities to best serve your group.
Pizza 44 can also customize custom pies and encourage creativity.

Upon fillling out our truck event request form, we can address any questions regarding the details.






# Pizza 44 Events

## Chef Carlo

Chef Carlo brings you authentic Italian recipes and and a lifetime of experience. Sauces, pizza dough made with Mother's Yeast, flavor combinations...and yes Italian charm that make it much more delizioso! Let him help you create a menu that make your event classic and memorable.

## Contact Us

We want to help you make your event memorable. From small to large gatherings, Chef Carlo brings experience, creativity and the best pizza to you and your guests.

Call, email, or scan the QR Code to inquire and we can start curating your memorable day.

info@pizza44vt.com
802-540-0441
www.pizza44vt.com
703 Pine Street, Burlington, VT 05401





