

# THE PIZZA CRUISER Catering Packages



# Packages

## Pick a Package

### 2 Hour Buffet Style

(Package choices on Following Page)

### The Pocono 400 Package

**A Three Pizza Pick!!**

\$15.00 p/p + tax

### The Datona 500 Package

**One Salad + A Three Pizza Pick!!!**

\$20.00 p/p + tax

### The Indianapolis 500 Package

**Three pickings + One Salad + Cubanos + A Three Pizza Pick!!!**

\$25.00 + tax

Set up Fees & Cruiser Rental

\$395.00

## Optional Alacarte Choices

### Pickens

\*Short Rib Sliders \$15 p/dozen

\*Fire Roasted Quesadilla \$15/dozen

\*Ahi Tuna Poke Bowl \$20/dozen

\*Wood Grilled Mahi Tacos \$20/dozen

\*Sweet & Sour Babybacks \$25/dozen

\*Fire Cracker Shrimp \$25/dozen

### GUACAMOLE

Traditional Guac \$5 p/p

Spicy Crab Guac \$10 p/p

### SALADS & GRAINS

Pickled Peach & Kale Salad \$3 p/p

Watermelon & Feta \$3 p/p

Power Bowl \$3 p/p

### CUBANOS

classic pressed sandwiches cooked and sliced to order \$5 p/p

# Menu Options

## PICKINS

- **Ahi Tuna Poke Bowl:** Wakame seaweed + pineapple + chili + avocado
- **Fire Roasted Quesadilla:** Adobo chicken or short rib + mozzarella + Poblano pepper + spicy ranch
  - **Fire Cracker BBQ Shrimp:** Lime juice + Habanero + mango bbq
- **Wood Grilled Mahi Tacos:** Pickled cabbage + avocado + chipotle lime crema
  - **Sweet & Sour Babybacks:** Sour orange mojo + dry rub + Molasses
  - **Short Rib Sliders:** Monterey jack + sweet onion jam + togarashi sauce

## SALAD & GRAIN

- **Pickled Peach & Baby Kale Salad:** Applewood smoked bacon + charred peppers + cukes + goat cheese + chili lime dressing
  - **Power Bowl:** Quinoa + farro + melon + pomegranate + jicama + yuzu vinaigrette
- **Watermelon & Feta Salad:** Arugula + sweet red onion + local corn + citrus zest + balsamic syrup

## \*\*\* The CUBANO \*\*\*

*Classic sandwich buttered, pressed and baked in the wood fired oven. A must try !!!*

- Slow roasted pork + Virginia baked ham + melted swiss + pickles + mustard aioli

## PIZZA PICKS

- **Margherita :** San Marzano + basil + fresh mozzarella + Extra Virgin Olive oil
- **Hawaiian:** Applewood smoked bacon + Virginia baked ham + pineapple
  - **Buffalo Shrimp:** Shaved red onion + hot sauce + bleu cheese
  - **24 Hour Short Rib:** Caramelized onion + horseradish + smoked gouda
- **Cali Barbecue Chicken:** Grilled Adobo chicken + chipotle bbq + crumbled bleu + red onion
- **Local Yokel Farmers Veggie:** White pizza + local seasonal vegetables + arugula + ricotta
  - **"Zesty Peppy":** Pepperoni + mozzarella + oregano
  - **"Macho Peppy":** Pepperoni + sweet fennel sausage + Monterey jack + poblano aioli + scallion
    - **PA Mushroom:** Rosemary + prosciutto + artichoke