



PIZZA

MENU A

(3) SLICES
SALAD

Please Choose Three

MARGHERITA PIZZA

FRESH MOZZARELLA, BASIL, EVOO, RED SAUCE

SPICY MARIO

PEPPERONI, SPICY SAUSAGE, MOZZARELLA, RICOTTA CHEESE, CALABRIAN CHILIS, RED SAUCE

BIANCA

MARINATED ARTICHOKES ROASTED RED PEPPERS, CHARRED ONION, BASIL, FRESH MOZZARELLA, GARLIC, EVOO

THE PROSCIUTTO

RICOTTA, FIG JAM, ARUGULA, HONEY, FRESH MOZZARELLA

PEPPERONI

RED SAUCE, MOZZARELLA, PEPPERONI

FUNGHI

CRIMINI, PORTABELLO, WHITE TRUFFLE OIL, ARUGULA PARMESAN

THE BUFFALO MOZZARELLA

CHICKEN, HOT SAUCE, RED ONION, BLUE CHEESE, BUTTERMILK RANCH

MENU B

10" PIZZA
SALAD

PASTA

PER PERSON

ACTION STATION UPGRADE

2 Butane Burners, 6 Foot Table w/ Black Linen, Topping Bowls, Chef Attendant, Private Chef & Cooking Station

SAUCES: Choose 2

Alfredo Sauce
Marinara
Pesto

PASTA: Choose 1

Penne Pasta
Rigatoni

PROTEIN: Choose 1 (both +\$2 per person)

Chicken
Sausage

TOPPINGS

Parmesan Cheese, Red Chili Flakes
Roasted Red Peppers, Caramelized Onion
Fresh Basil



SALADS, ADDITIONS, SWEETS & DRINKS



www.OakWoodFirePizza.com

“Oak Wood is about bringing Wood-Fire Pizza to your home, wedding, private party or company meeting!”

Owner & Chopped Champion Chef Tommy D'Ambrosio

SALAD

DISPLAYED

Please Choose One

OAK-WOOD CHOP

MIXED GREENS, PEPPERONI,
AGED PROVOLONE, PEPPERONCINI,
VINE RIPE TOMATO, ENGLISH CUCUMBER,
LEMON VINAIGRETTE

CAPRESE SALAD

GARDEN TOMATO, FRESH MOZZARELLA,
BASIL, BALSAMIC REDUCTION, EVOO,
BLACK PEPPER, SEA SALT

STARTERS, SWEETS & DRINKS

STARTERS (25 EACH MINIMUM)

CAPRESE SKEWERS

VINE RIPE TOMATO, FRESH MOZZARELLA, FRESH BASIL, BALSAMIC REDUCTION

GARDEN TOMATO BRUSCHETTA

FRESH MOZZARELLA, VINE RIPE TOMATO, GARLIC, FRESH BASIL, BALSAMIC REDUCTION,
TOASTED BREAD

FIG & APPLE BRUSCHETTA

FIG JAM, SHAVED GRANNY SMITH APPLE, MARSCAPONE SPREAD

SPINACH AND ARTICHOKE PARMESAN DIP

SERVED WITH FLATBREAD

CHARCUTERIE BOARD

IMPORTED MEATS & CHEESES, ARTISANAL CRACKERS,
DRIED FRUIT, NUTS, JAM

SWEETS (25 EACH MINIMUM)

MINI CANNOLI: CHOCOLATE CHIP MARSCAPONE

TIRAMISU: LADY FINGERS, MASCARPONE, ESPRESSO,
COCOA POWDER

DRINKS

CANNED SODA | GLASS BOTTLE SODA
BOTTLED WATER
HOUSE MADE LEMONADE (32oz Mason Jar)



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TERMS & CONDITIONS

DEPOSIT: There is an initial deposit that is 50% of the food & beverage spend due at signing. Please note that 25% of your food and beverage spend plus tax is non-refundable at signing. The final balance is taken 3 days prior to the event.

BILLING: The outstanding balance must be paid three days prior to the event date. Following the event, any remaining balance and additional charges will be calculated and charged to the card on file within three business days post event. Please note the client will be advised of any additional charges at the event or via our accounts receivable team.

LEFT OVER FOOD: If the client would like any left over food because the guarantee was not met at the event the client will tell the event team otherwise the team will not leave anything behind. It is not company policy to leave any left over food behind.

TRASH: Trash that the guests produce will be handled by the client. Aioli Gourmet Burgers, Modern Tortilla, Super Mac Bros, Protein & Poke, Oak Wood Fire Pizza are not responsible for taking care of any trash at events.

GUARANTEE/OVERAGE: The guarantee is required ten business days prior to the function. If no guest count is received than the contracted expected number at signing will stand. The final billing is based on this guarantee or actual attendance, whichever number is greater. Modern Tortilla, Aioli Gourmet Burgers, Protein & Poke, Fresh Taste Meal Prep and Super Mac Bros will provide an additional 10% beyond what has been guaranteed. Should there be a need to use this overage the truck manager will speak with the onsite contact for approval. *Oak Wood Fire Pizza will not provide any overage.

MENU CHANGES: The Chef has the right to make any menu changes and price changes based on availability & seasonality. Any changes that are needing to be made, will be discussed prior to the event date with the client.

MOBILE FOOD UNIT: Mobile Food Units are subject to change due to unforeseen circumstances. The client will be contacted prior to the event if a mobile food unit needs to be changed.

FOOD & BEVERAGE MINIMUM/TRAVEL FEE: The food and beverage minimum contracted is the amount client must meet to utilize services. This amount does not include extra set up/travel fees, service fees, or sales tax. A travel fee will be determined by the address provided for 2 hours of service.

EVENT PRICING & FEE: Pricing for any event may vary based on seasons, day of the week, event location & availability. Each event is different, and all details will be reviewed before the event.

SERVICE CHARGE & GRATUITY / TAX: An automatic service and gratuity fee of 20% is calculated based on the food and beverage total spend. Tax is calculated based on the city sales tax which the event takes place.

HOLD & HARMLESS: To protect and defend hold harmless the Aioli Gourmet Burgers, Modern Tortilla, Oak Wood Fire Pizza, Super Mac Bros, Protein and Poke, Fresh Taste Meal Prep, Food Truck, Event Staff / Managers and Owners; from and against any and all claims, losses or damages to persons or property, government charges or fines, penalties and costs including reasonable attorney fees arising or caused by the client of his/her attendees' negligence or willful misconduct.

FORCE MAJEURE: In no event shall Aioli Gourmet Burgers, Modern Tortilla, Fresh Taste Meal Prep Oak Wood Fire Pizza, Protein & Poke or Super Mac Bros be responsible or liable for any failure or delay in the performance of its obligations hereunder arising out of or caused by, directly or indirectly, forces beyond its control, including, without limitation, strikes, work stoppages, accidents, epidemics, acts of war or terrorism, civil or military disturbances, nuclear or natural catastrophes or acts of God, and interruptions, loss or malfunctions of utilities, communications, or computer (software or hardware) services; being understood that Aioli Gourmet Burgers, Modern Tortilla or Oak Wood Fire Pizza shall use reasonable efforts which are consistent with accepted practices in the food & beverage industry to resume performance as soon as practicable under the circumstances.

CANCELLATION POLICY: Upon the unfortunate cancellation of an event, on the account of a client, the following amounts are due based on the structured timeline. Sales tax will be applied to the charges listed. Percentage amount calculated from contracted Food & Beverage Spend. The original event date will be used in regards to cancellation if the event gets postponed.

Days Prior to Event Percentage Due
30 Days 50% - 14 Days 75% - 7 Days 100%

(In the event that an event needs to be postponed the client must notify their sales manager in writing 30 days prior to avoid a penalty fee of 50% of the food and beverage spend)

