

Catering Menu



Appetizers:

- Garlic Knots
- Breadsticks
- Bruschetta
- Focaccia
- Wood Fired Veggies
- Meat, Olive, and Cheese Platters
- Stuffed Mushrooms
- Roasted Tomatoes

Salads:

- Caprese Salad -
Ripe tomatoes layered with fresh mozzarella, Balsamic vinegar, basil, olive oil, salt and pepper.
- Caesar Salad -
DK's famous Caesar Dressing.
- Mixed Greens Salad -
Locally sourced, seasonal veggies, served with specialty Pia's White Balsamic Vinaigrette dressing or DK's Homemade Blue Cheese Dressing.

Italian Style Pasta Salads:

- Basil Pesto -
Basil pesto sauce, asparagus, feta, and garlic tossed with bow tie pasta.

Pizza:

All of our pizza dough is handmade in small batches. Our dough is allowed to ferment for at least 24 hours to bring out the full flavor of the flour. This allows for a sweet, airy, but still crispy crust.

Fire & Slice Wood Fire Pizza makes every effort to source locally from farmers markets whenever possible. Some menu items may only be available certain times of the year.

Have a favorite topping that you do not see on our menu? Let us know and we will do our best to accommodate you.

Sauces:

Tomato Sauce, Basil Pesto Sauce, Extra Virgin Olive Oil, Chipotle BBQ Sauce.

Meats:

Pepperoni, Salami, Prosciutto, Bacon, Ham, Italian Sausage, Sweet Italian Chicken Sausage, Pulled Chicken, Pulled Pork, Anchovy.

Cheese:

Provolone, Mozzarella, Fresh Mozzarella, Asiago, Parmesan, Aged Cheddar, Romano, Feta, Goat Cheese, Mascarpone, Gorgonzola.

Vegetables:

Tomatoes, Spinach, Onions, Asparagus, Basil, Rosemary, Mushrooms, Roasted Red and Green Peppers, Kalamata Olives, Hot Peppers, Roasted Garlic.

Dessert Pizza:

- Cheesecake Pizza with seasonal Fruits
- S'mores Pizza
- Cinnamon Crisp Pizza
- Cheddar and Apple Pizza.

Other Than Pizza:

Fire & Slice Wood Fire Pizza is more than just pizza!

Here are some other ideas to consider:

From the Surf:

- Wood-fired Oysters
- Mussels
- Lobster
- Crab
- Tuna
- Salmon
- Trout

From the Turf:

- Wood-fire Roasted Chicken
- Turkey
- Ribs
- Pork Roast
- Leg of Lamb
- Corned Beef

Pig Roast:

- 50-60 lb. Crispy Suckling Pig with all the sides to accompany. An all-day event!