

DROP-OFF CATERING

- Hosting a party or event?
- Ready to serve meals and platters
- Always prepared to order
- Private & corporate events
- Perfect for employees and clients
- Over 15 years catering experience
- Custom menus for any size event
- Contact us today!

Email

INFO@THEPIZZATRUCK.CA

Instagram

 **THEPIZZATRUCKTO**

Website

www.THEPIZZATRUCK.ca



SALAD

SMALL serves 8 - \$55.00 | LARGE serves 20 - \$100.00

KALE CAESAR

Garlic croutons, pancetta, crispy onion, pecorino, lemon Caesar dressing

CAPRESE

Heirloom tomato, buffalo mozzarella, balsamic glaze, fresh basil & extra virgin olive oil

TERRA

Wild rice, arugula, strawberry, aged ricotta, pine nuts, & apple cider vinaigrette

MISTA

Mixed baby greens, orange, miso, sweet onion, pickled carrots & white balsamic glaze



GRAZING TABLE

PER PERSON - \$10.00

Premium selection of cured meats and cheeses, rosemary focaccia, butter crackers, dried fruit, olives, pickled vegetables, honeycomb, sour cherry jam, Dijon mustard, fresh fruit, crudité & spiced hummus



DESSERT

S'MORES DONUT \$3.00 ea.

Dark chocolate, toasted marshmallow & graham cracker crumb

CANNOLI \$2.50 ea.

Ricotta filling - chocolate chip & hazel nut

TIRAMISU \$6.00 ea.

Mascarpone, espresso, ladyfingers & cocoa nibs



BOXED PLATTERS

Comes ready-to-eat, on a wood board and packaged in a protective box. Items are served pre-sliced into bite-size portions, making it easy for guests to enjoy. Includes plates, cutlery, napkins & a menu card with ingredient list.

CHEESE

SERVES 20 - \$175



CHARCUTERIE

SERVES 20 - \$175



PANINO

SERVES 10 - \$50



PIZZA AL TAGLIO

SERVES 10 - \$80



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FRUIT

SERVES 20 - \$100



CRUDITÉ

SERVES 20 - \$100



DESSERT

SERVES 10 - \$100



PASTRY

SERVES 10 - \$125



PANINO *PLATTER serves 10 - \$80.00*

AFFAMATO

Heirloom tomato, arugula, fior di latte, basil pesto, balsamic glaze & Parmigiano

GENOVESE

Prosciutto Di Parma, fior di latte, sundried tomato pesto, arugula & pecorino

DUOMO

Mortadella, fris e lettuce, burrata, pistachio pesto & hot honey glaze

CARNE

Salami, prosciutto cotto, capicola, treviso, olive tapenade, provolone & red wine vinegar

PANELLE

Sicilian chic pea fritter, eggplant caponata, smoked mozzarella, fennel, & citrus dressing



PIZZA AL TAGLIO

XL ROMAN PAN PIZZA - \$50.00 | 10 slices

TRI-COLOUR

San Marzano tomato, basil pesto, vodka sauce, oregano & balsamic glaze

BIANCA

Garlic confit potato, guanciale, rosemary, caramelized onion & mascarpone

MEDI

San Marzano tomato, olives, feta cheese, zucchini & sweet drop peppers

ROSSA

Spicy 'Nduja sausage, roasted red peppers, red onion, fresh basil & ricotta



BOXED MEALS

A convenient single serve portion that is easy to distribute with customized options. Perfect for events where guests need to 'grab and go'. Includes cutlery, napkins & menu card with ingredient list. Minimum order of 10.

BREAKFAST BOX

\$20.00 per box – includes 3 items

PARFAIT

A – Greek yogurt, granola & blueberry compote

B – Overnight oats, dates, dark chocolate & banana

C – Almond butter, fresh kiwi, coconut & dried mango

SWEET

A – Fresh fruit

B – Pain au chocolate

C – Banana loaf

BRIOCHE BUN

A – Egg & smashed avocado

B – Egg, bacon & cheddar

C – Egg, cheddar & caramelized onion

LUNCH BOX

\$20.00 per box – includes 3 items

SALAD

A – Beet, goat cheese, balsamic glaze, orange & arugula

B – Pasta, broccoli, basil pesto, sundried tomato & olive

C – Kale, pancetta, crispy onion, pecorino & Caesar dressing

SWEET

A – Fresh fruit

B – Brownie & cookie

C – Tiramisu

PANINO - Includes buffalo mozzarella & arugula

A – Prosciutto, sundried tomato pesto, pecorino

B – Heirloom tomato, basil pesto & balsamic glaze

C – Mortadella, roasted red pepper & red onion

GRAZING BOX

\$20.00 per box

P A R I S I A N

Cured sausage, brie, comté, boursin, fresh sourdough, cornichon cherry jam, wholegrain mustard, butter crackers & spiced pear

M E Z Z E

Roasted tomato hummus, eggplant chips, feta cheese, figs marinated olives, crudité, fresh grapes & flat bread

R O M A N

Salami and Prosciutto Di Parma, burrata, pecorino Romano, olives, rosemary focaccia basil pesto, melon, balsamic glaze & cherry tomato

C L A S S I C

Camembert, aged cheddar, goat cheese, multigrain crackers, honeycomb, dried fruit, pickled onion, fresh fruit & dark chocolate