



## passed appetizers

EACH SELECTION \$3.50 PP

### Mushroom Arancini

Fried risotto balls with boursin mousse, field green pesto, romesco | V

### Bruschetta

+ \$1.50 PP | GF

Your choice of: \* Artichoke Spread, Goat Cheese, Microgreens | V,  
or \* Ricotta, Roasted Tomatoes, Pancetta, Olive Oil, Microgreens

### Caprese Tartlets

Tomato, Mozzarella, Balsamic Pearls, Basil | V

### Spiedini

Skewers Of Fontina Wrapped In Prosciutto | GF

### Meatball Sliders

Beef Meatballs, 'Nduja Mayo, Caramelized Onions, Brioche Bun

### Polenta Sticks

Roasted Garlic Aioli, Truffle Oil, Parmigiano Reggiano | V, GF

### Artisanal Cheese & Charcuterie Platter

+ \$6.00 PP

Chef's Selection Of Three Colorado Cheeses, Prosciutto, Soppressata,  
Seasonal Fruit, Olives & Dates, Seasonal Fruit Butter, Crackers & Rustic Bread



ARTISANAL APPS FOR ALL SEASONS

# salads

EACH SELECTION \$5.00 PP

## Caesar

Romaine Leaves Tossed With Homemade Caesar Dressing, Croutons, And Shaved Parmesan Cheese | V

## Mixed Green

Mixed Greens, Apples, Dried Cranberries, Candied Pecans, Blue Cheese, Shallot Vinaigrette | V, GF

## Kale

Apple, Red Onions, Goat Cheese, Spiced Pepitas, Citrus, Apple Dijon Vinaigrette | V, GF

## Farmer's Market

Chef's Choice Salad With Ingredients Determined By Weekly Market Availability | VGN, GF

## Arugula

Radish, Orange Supreme, Hazelnuts, White Balsamic Vinaigrette | VGN, GF



# specialty pizzas



EACH SELECTION \$3.50 PP

## Marinara

San Marzano Tomato Sauce, Garlic, Red Pepper Flakes, Oregano | VGN, DF

## Margherita

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Basil, Parmigiano Reggiano | V

## Bufala

San Marzano Tomato Sauce, Bufala Mozzarella, Parmigiano Reggiano, Basil, | V

## Pepperoni & Spicy Honey

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Basil, Pepperoni, Hot Honey Drizzle

## Burrata Diavola

+ 3.00 PP

San Marzano Tomato Sauce, Fior Di Latte Mozzarella, 'Nduja (Spicy Pork Sausage), Calabrese Salami, Spicy Honey, Burrata

## Bella

White Base, Ricotta, Chèvre, Figs, Walnuts, Balsamic Glaze, Lemon Zest, Watercress | V

## Salsiccia & Funghi

Apple Fennel Sausage, Local Mushrooms, Fior Di Latte Mozzarella

## Zucca

Smoked Mozzarella, Goat Cheese, Provolone, Grana, Acorn Squash, Thyme, Orange Blossom Honey, Red Pepper

| V

## Pine Pesto

House-Made Pine Pesto, Basil, Parmigiano Reggiano, Fior Di Latte Mozzarella, Datterini Tomatoes | V

## PIZZA ADD-ONS

+1.00 PP

Mushrooms, Anchovies, Pepperoni, Longmeyer Fennel Sausage, Prosciutto, 'Nduja, Spicy Honey



# desserts

EACH SELECTION \$4.50 PP



## **Bombolini**

Italian Donuts, Crème Anglaise, Blueberries, Raspberries, Orange Zest, Mint

## **Cheesecake Bites**

Chutney (Seasonal Flavors)  
Tiramisu Cups  
Lady Finger Crumb

## **Cinnamon-Sugar Focaccia**

A House-Made Traditional Italian Flatbread Flavored With Cinnamon And Sugar And A Topping Of Icing

## **Budino**

A Sweet Italian Pudding With A Rich And Creamy Texture. Choice Of Chocolate Or White Chocolate | GF



# pizza packages

LET'S PARTY!

As many slices as you can eat until there are no more dough balls or service is completed. We provide all staff necessary for a successful event, including the preparing, cooking, and serving.



## THE CONIFER PACKAGE

+ STARTS @ \$ 3 5 P P

Minimum of \$1,000 food.

Choice of 1 Appetizer. Choice of 1 Salad. Choice of 2 Pizzas.

## THE SPRUCE PACKAGE

+ STARTS @ \$ 4 5 P P

Minimum of \$1,000 food.

Choice Of 2 Appetizers. Choice Of 1 Salads. Choice Of 3 Pizzas.

## THE PINE PACKAGE

+ STARTS @ \$ 5 6 P P

Full Service for a Minimum of \$1,000 food.

Choice of 2 Appetizers. Choice of 2 Salads. Choice of 4 Pizzas.

Choice of 1 Dessert

### WHICH PACKAGE IS BEST FOR YOU?

The **Conifer Package** is a great choice for short, small events.

The **Spruce Package** is ideal for mid size events.

The **Pine Package** is perfect for weddings and large events.

*\* Package minimums are noted \**



# bar and beverages

BAR + BEV PACKAGES

## BASIC BAR PACKAGE

\$ 6 . 0 0 P P

You provide the alcohol and ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Lemons, and Limes.

## PREMIUM BAR PACKAGE

\$ 8 . 0 0 P P

You provide the alcohol and ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Lemons, Limes, Oranges, Maraschino Cherries, Green Olives, Angostura Bitters, and Simple Syrup.

## TOP SHELF BAR PACKAGE

\$ 1 0 . 0 0 P P

You provide the alcohol and ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Fresh Lemon Juice, Fresh Lime Juice, Freshly Squeezed Orange Juice, Cranberry Juice, Fresh Grapefruit Juice, Pineapple Juice, Navel Oranges, Lemons, Limes, Luxardo Cherries, Green Olives, Simple Syrup, Choice Of One Infused Simple Syrup, Angostura Bitters, Margarita Salt, and Sugar.

*\* Edible flowers for garnish upon request \**

## NON-ALCOHOLIC BAR PACKAGE

\$ 4 . 0 0 P P

You provide ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, and Club Soda.



CHEERS TO LOVE + CELEBRATION



# bar and beverages

## SIGNATURE COCKTAILS

\* SIGNATURE COCKTAILS | \$2.50 | PP WITH A BAR PACKAGE  
OTHER CUSTOMIZED COCKTAILS AVAILABLE ON REQUEST \*

### WINTER

#### Pura Vida

Tequila, Orange Liqueur, Cara Cara Infused Syrup, Fresh Orange Juice, Tajin

#### Maple Walnut

Bourbon, Benedictine, Black Walnut Bitters, Maple Syrup, Orange

#### Old Fashioned

The Way You Like It! (Customize As Classic, Smoking, Brown Or Nutty)

### SPRING

#### Angry Cucumber

Tequila, Cucumber, Jalapeños, Agave Nectar, Lime Juice

#### Blueberry Nectar

Vodka, Blueberry Infused Honey, Crème De Violette, Edible Flower, Lemon Zest

#### Lavender Fields

Vodka, Lavender Infused Lemonade, Rosemary Sprig



### SUMMER

#### Raspberry Revenge

Gin, Simple Syrup, Lime Juice, Raspberry, Thyme

#### El Diablo

Tequila, Blackberry Simple Syrup, Ginger Beer, Lime Juice

#### Bourbon Mint Sweet Tea

Bourbon, Local Mint, Lemongrass Infused Syrup, Iced Tea, Dehydrated Orange Slice

### FALL

#### Flowers In The Meadow

Gin, Elderflower Liqueur, Cucumber, Local Basil, Lime, Tonic Water

#### Palisade Peach Fizz

Vodka, Colorado Palisade Peaches, Club Soda, Local Mint, Lime

#### Rosemary's Grapefruit

Gin, Rosemary Infused Simple Syrup, Grapefruit Juice, Grapefruit Soda



# bar and beverages

NON-ALCOHOLIC BEVERAGES FOR ALL AGES

## Coffee Station

\$ 2.00 PP

Local Colorado Coffee, Creamer, Sugar, and Eco-Friendly Coffee Cups

Decaf + \$.50 PP

DF Creamer + \$.75 PP

## Lemonade

\$ 2.00 PP

House-Made Lemonade

## Infused House-Made Lemonade

\$ 2.75 PP

Strawberry, Blackberry, Lavender, And Other Seasonal  
Options Available Upon Request

## LaCroix Sparkling Water

\$ 2.00 PP

Lemon, Lime, And Grapefruit

## Iced Tea

\$ 2.00 PP

Unsweetened Iced Tea





# the details

## PINE PIZZERIA DETAILS

### WHAT TO EXPECT

#### Arrival

We will arrive approximately two hours before the start of your event to set up our equipment and get the oven warmed up. Once the oven is up to temperature, the pizzas will cook in a minute.

#### Flow of Service

Our pizzas are made on-site. We use our own fresh dough, hand toss them and cook them in our mobile brick pizza oven. We typically serve everything buffet style which allows your guests to sample all the flavors of pizza you selected and helps maintain a smooth flow of service. However, we do offer other service styles. Please consult with your Client Experience Coordinator for more information.

We require enough space to park our brick oven and set up our workstation. The minimum amount of space needed is 13ft x 21ft. The oven can be set up anywhere you can park a car (driveways, curbside, parking spaces, etc).

Paper products are included with the Conifer and Spruce packages. The Pine package includes real plates and flatware and compostable napkins. Should you want linen napkins at an additional charge, please let your Client Experience Coordinator know.

### OTHER DETAILS

#### Staffing

Each proposal will include the cost of all culinary, waitstaff, and bartenders (if applicable) necessary for your event. Parties over 50 guests require additional staff. The pizza packages are currently staffed at minimum levels.

For example, the Conifer package is staffed for 50 guests. Should you select the Conifer package and have 60 guests, additional staff will be necessary.

Ultimately, the number of staff is determined by your final guest count, menu selections, and vision.

#### Travel

We travel all around the Colorado Front Range. The first 35 miles of travel are included. Additional travel fees will be added for events past the 35 mile radius from our location in Longmont, CO. Yes, Estes Park is included in our radius!

#### Deposit

A 50% deposit is required to reserve the date of your event. The remaining balance is due seven days prior to the start of your event.

#### Local Tax and Admin/Ops Charge

The 20% Admin Ops fee is an industry standard charge which covers Pine Pizzeria's costs to "bring the restaurant to you." This fee is not a gratuity. It covers the costs of ancillary labor not included in your package, administrative costs, maintenance, utilities, insurance costs, and other 'behind the scenes' expenses. Menus and experiences can be fully customized with a minimum of 25 guests. Please reach out to your Client Experience Coordinator with any questions you might have. We are here to exceed your expectations!

