

Wood Fired Flatbreads

Wood Fired Flatbreads opened in 2011 and is Pittsburgh's original mobile wood fired pizzeria!

We are a local favorite because of our unique style of blending old world wood fired pizza with more flavorful ingredients for today's pizza lovers!

Traditional is for the type of event where everyone needs to be served within a short period of time. Our goal for this event is to serve everyone in one hour or less. For the Traditional event, we offer unlimited pizza buffet during the time we are onsite.

Casual is for the type of event where guests come and go and will not eat at the same time. We the Casual event, we stay for a longer time and work in a relaxed style.

Traditional Serve Style Event Packages

Petite

\$15/guest. Endless pizza buffet, we cook until your guests are full! This package includes our Formaggi (four cheeses, red sauce), Bianco (six cheeses white sauce) and 5 toppings of your choice.

Mezzo

\$17/guest. Endless pizza buffet, we cook until your guests are full! This package includes everything from our Petite Package plus the Margherita Specialty Pizza

Grande

\$19/guest. Endless pizza buffet, we cook until your guests are full! This package includes everything from the Petite/Mezzo Packages plus our Italian Salad.

Casual Serve Style Event Packages

Classic

\$14/guest. This package includes a buffet with our Formaggi (four cheese, red sauce) and pepperoni, Italian sausage, green pepper and red onion toppings. We will serve up to $\frac{3}{4}$ of a 10" pizza per guest.

Specialty

\$16/guest. This package includes everything (sauces, cheeses and toppings) from our Petite Package plus our Margherita Specialty Pizza. We will serve up to $\frac{3}{4}$ of a 10" pizza per guest.

Appetizers & Small Plates

New for 2020 – Slow Smoked Wings, Brisket and Pork

Due to the popularity of our slow smoked chicken wings, we decided to add brisket and pork to our menu of slow smoked meats. We spent the second half of 2019 and the early part of 2020 perfecting recipes for slow smoked beef brisket and slow smoked pork shoulder.

We follow a competition-style approach where we inject the meat to ensure wonderful flavor in every bite and we apply rubs to create an amazing bark. The meats are then smoked low and slow for many hours to achieve perfect tenderness. For serving, we slice the brisket and pull the pork. The pulled pork can be added as an appetizer or a station – see descriptions below.

Smoked Brisket – \$250 (app, serves 50)

Our appetizer serving of brisket is sliced pencil thin and includes two sauces on the side. One sauce is savory, and the other sauce is a bit spicy.

Smoked Pulled Pork Appetizer – \$180 (serves 40)

Our appetizer serving of the smoked pulled pork is coarsely pulled and not sauced so guests can add the sauce of their choosing. Two sauces are included with the appetizer serving, one is sweet and savory while the other is sweet and spicy.

Smoked Pulled Pork Station – \$280 (serves 50)

The smoked pulled pork station includes the pork and sauces from the appetizer serving. A vinegar-based coleslaw and white slider bun are provided so your guests can create their own delicious sliders.

Sweet and Savory Fire Roasted Chicken Wings – \$150 (serves 40)

We marinate fresh jumbo chicken wings before smoking. Before serving, we sauce them and then crisp them in our 1000F wood fired oven.

Caprese Skewers – \$160 (appetizer serves 40)

Fresh mozzarella balls, cherry tomatoes and basil drizzled with olive oil and an aged balsamic reduction

Antipasti Platter – \$180 (appetizer serves 40)

A selection of Italian meats, cheeses, marinated vegetables and olives served with crostini

Italian Meatballs in savory tomato sauce – \$160 (appetizer serves 40)

Beef and pork meatballs fire roasted with crushed San Marzano tomato sauce.

Italian Meatball Station – \$300/station (small plate serves 40)

Beef and pork meatballs fire roasted with crushed San Marzano tomato sauce. This self-serve station includes our house made cheese blend of asiago, mozzarella, provolone, cheddar and Mancini's sandwich buns. Makes 40 small meatball hoagies.

Lemon Chicken Station – \$250/station (small plate serves 50)

Split chicken breasts marinated with oregano, lemon, lemon slices, and other herbs. Served at room temperature or hot in a chafing dish.

Gluten Free Pizza

We are happy to provide a gluten free crust for an additional \$5 per guest. We are not able to provide a gluten free pizza given the amount of flour used in our mobile kitchen. Not recommended for guests with celiac disease.

Classic Toppings

Call for pricing on adding additional standard or premium toppings to one of the pizza packages.

Vegetables

Fresh tomato, fresh spinach, sweet peppers, bell peppers, black olives, fresh mushrooms, fresh basil, red onion

Proteins

Italian sausage, pepperoni, thick cut bacon

Specialty toppings

Vegetables

Avocado, sun-dried tomato, Kalamata olives, artichoke hearts, Crimini mushrooms, fresh pineapple, habanero peppers, jalapeno peppers, roasted peppers

Proteins

Ham, anchovy, jumbo shrimp, filet mignon, chicken breast, Italian tuna, Capicola, prosciutto, meatballs

Specialty Cheese

Fresh mozzarella, feta, ricotta, asiago, gruyere, cheddar, smoked Gouda, brie

Salads

Italian Salad: Buffet – \$3.00

Organic baby spring mix, olives, grape tomatoes and croutons with Italian vinaigrette.
(Add gorgonzola cheese \$0.75)

Family Style Italian Salad, Rolls & Butter: - \$6.50

Organic baby spring mix, olives, grape tomatoes and croutons with Italian vinaigrette. In addition, we provide Breadworks rolls and butter.
(Add gorgonzola cheese \$0.75)

Caramelized Walnut, Cranberry Gorgonzola Salad: Buffet – \$4.00

Organic baby spring mix with house made caramelized walnuts, dried cranberries, gorgonzola and croutons tossed in our house made honey Riesling vinaigrette.

Sugared Almond, Cranberry and Chevre Cheese Salad: Buffet – \$4.00

Organic Field Greens, Dried Cranberries, Chevre, Sugared Almonds, Croutons tossed in our house made honey Riesling vinaigrette.

Specialty Pizzas

Specialty pizza pricing is shown with the price per guest for adding it as an ala-carte selection to an event (Traditional or Casual) menu. The [xx] denotes the minimum number required to be added.

Smoked ‘n Sauced \$3 [no minimum]

This pizza has it all! The base is our crushed tomato sauce, which is then topped with smoked fresh mozzarella, red onions, Italian sausage and finished with fresh basil after it comes out of the oven. Smokey, savory, saucy, fresh – everything!

The Bloomfielder \$3 [no minimum]

It starts with our Bianco as its base (garlic parmesan oil, oregano, our blend of four cheeses and a ricotta drizzle) to which we add fresh spinach and sliced tomatoes. – anything seems to go with this pizza!

The Sting \$3 [minimum 35 guests]

We were waiting for the heat to break a bit before we brought out this specialty pizza! The Sting starts with our tasty cacciatore red sauce and smoked mozzarella cheese. We top it with a spicy Soppressata salami and fresh hot peppers. Smokey, savory and spicy - your lips might tingle, but you'll want another!

Buffalo Chicken \$6 [minimum 50 guests]

Another customer favorite! Lots of fire roasted chicken breast smothered in our house made buffalo sauce and topped with blue cheese and our house made blend of provolone, mozzarella, Asiago and cheddar cheeses. Finished with a ranch dressing drizzle.

Margherita \$3 [no minimum]

Garlic Parmesan oil, San Marzano crushed tomatoes, fresh mozzarella and fresh basil

Tennessee Pig \$4 [minimum 50 guests]

This flatbread surprises people, in a great way! Smoked bacon and smoked Gouda cheese are drizzled with Jack Daniels infused pure maple syrup and topped with walnuts and dabs of ricotta cheese

Calabrese Fresco \$3 [minimum guests 35]

Our Calabrese Fresco pizza is a multi-course Italian meal all by itself - extra virgin olive oil, oregano, fresh mozzarella, tomato and Calabrese salami fired then topped with Italian mixed green salad.

Genovese \$3 [minimum guests 35]

Another distinctly Italian special of the week. This pie starts with our Margherita base – crushed tomato sauce, a bit of our garlic parmesan sauce and the slices of Genoa salami, pepperoni, red onions and fresh mozzarella cheese. Out of the oven it is finished with fresh basil. Savory and fresh, great flavor and texture – you can add other toppings if you would like, but it is great as prepared.

Polpetta \$3 [minimum guests 35]

Fresh is a great description of this pizza. It starts with our flavorful Pizzaiolo sauce which is topped with fresh mozzarella and sliced meatballs. Out of the oven the Polpetta is finished with fresh basil making this a very aromatic, tasty pizza pie.

Gorgonzola Filet \$6 [minimum 35 guests]

Filet mignon, Crimini mushrooms, garlic infused oil, Asiago & Gorgonzola cheeses finished with baby arugula, balsamic glaze and shaved Parmesan

Rosemary Shrimp \$6 [minimum 35 guests]

Jumbo shrimp, rosemary infused garlic oil, lemon, and our four cheese blend finished with fresh rosemary and lemon zest

Fire Roasted Vegetables \$3 [minimum guests 35]

Fired Roasted fresh vegetables of the season, garlic parmesan oil, our signature four cheese blend and smoked Gouda

BBQ Chicken \$3 [minimum guests 35]

All-natural Chicken breast, smoky BBQ sauce, bacon, red onion, cheddar cheese

Mediterranean \$3 [minimum guests 35]

Fresh spinach, mushrooms and sun-dried tomatoes with basil pesto, feta, and our signature four cheese blend

Fresh Spinach and Mushroom \$3 [minimum guests 35]

Fresh spinach, mushrooms, garlic Parmesan oil and nutmeg ricotta

Specialty Brunch Pizza

French Toast with Pecans & Grand Marnier \$3 [minimum 35 guests]

Ricotta cheese, eggs and pecans are topped with caramelized brown sugar and finished with a Grand Marnier maple syrup

Smoked Salmon & Capers \$6 [minimum 35 guests]

Asiago cheese, capers, fresh tomatoes, slivered red onion and smoked salmon finished with a creamy goat cheese drizzle

Brunch Omelets \$3 [no minimum]

Fresh eggs whisked with cream and the cheese and toppings of your choice are fired in the oven and fluff up to make an incredibly fluffy omelet pizza

Garden Vegetable Omelet \$4 [minimum 35 guests]

Fresh eggs whisked with cream, fresh tomato, asparagus and mushrooms are fired then finished with a lemon cream drizzle

Specialty Dessert Pizza

Nutella \$3

Nutella with fresh bananas and whipped cream

Dark Chocolate Grand Marnier \$4

Dark chocolate and Grand Mariner with shaved coconut and a dab of whipped cream

S'more's \$4

Chunks of chocolate & marshmallows topped with graham cracker crumbles

Apple Cinnamon \$4

Melted sugar and cinnamon sprinkles topped with brown sugar glazed apples and whipped cream

Beverages

Italian Soda Bar – \$4.50

Four flavors of Italian Soda served in a 16oz Acrylic Tumbler topped with cream and a garnish. Includes 2 sodas per guest as well as bottled spring water. Additional soda's will be served and billed for at the end of the event upon request.

Additional Information

- We arrive onsite ~1-1.5 hours before the start of food service to set up
- Each catering package includes a minimum staff of 2 that prepares and cooks pizza. As number of guests increase, our staff will increase accordingly.
- There is an additional hourly charge for server(s) to perform table/delivery service.
- 60 to 90 minutes of food service are included with all Traditional event packages (depends on number of guests) - additional time can be added for events that will run longer.
- 3 hours of food service are included with Casual event packages. Casual events have a 90 guest minimum.
- We provide disposable paper plates, napkins, forks for salads as well as garlic, oregano and red pepper flakes.
- 50% deposit is required to confirm a date
- 18% service charge is added
- \$800 minimum food purchase for events scheduled on Monday-Thursday
- \$800 minimum food purchase for events scheduled on Friday or Sunday
- \$1000 minimum food purchase for events scheduled on Saturday ending after 3:00pm
- \$2000 minimum food purchase for events scheduled on major holidays
- Additional Staff \$100
- Travel beyond 20 miles from our kitchen is charged at \$1.20 per mile traveled