



CATERING & EVENT MENU

OUR MISSION

AT NAPA WOOD FIRED PIZZERIA, WE TRULY BELIEVE THE EMOTION PUT INTO PREPARING FOOD AFFECTS ITS FINAL QUALITY AND TASTE. WE STRIVE TO PREPARE HOMEMADE, FRESH, & CREATIVE FOOD TO BE ENJOYED IN A RELAXING GATHERING PLACE WITH GOOD FRIENDS AND FAMILY. JOINING US FOR A WOOD FIRED MEAL AND A GLASS OF WINE NOT ONLY STIMULATES THE SENSES, BUT EASES THE MIND AND ALLOWS YOU TO COMPLETELY UNWIND AS YOU ENJOY A TRULY MEMORABLE DINING EXPERIENCE.

We, at Napa Wood Fired Pizzeria, are so pleased you have decided to include us in your special event. In this book you will find all the menu information you need to add our Napa flair to your event. Please do not hesitate to contact us if you have questions regarding menus or planning.

Prices shown in this menu do not include current New York State sales tax, 18% gratuity, delivery, or service charges. Delivery charges are \$50 for 20 miles or less, and \$100 for 21 miles or more. Service charges are subject to change depending on the job. Gratuity is required for all catering/events.

To finalize the booking for your event, please contact Louis Mistretta at 585.737.9427. We look forward to making your event even more special!

All events and/or catering jobs require a contract to be completed and signed. The contract should only be signed by the person or persons responsible for payment of the event. We require an advance deposit of 50% of the estimated total to be paid at the time the contract is signed. The final balance of the event is due no later than seventy-two (72) hours prior to the event, at which time the final guest count and food order are due. We require a credit card to be put on file at the time the contract is signed. Any additional costs incurred at the time of the event will be charged to the card on file. We reserve the right to cancel any event that is not paid in full by the due date. Please see our contract for more details and/or information.

SUMMER PIZZA PARTY

Let us bring Napa Wood Fired Pizzeria to you! We have created a way to give you and your guests fresh custom pizzas in the comfort of your own home! Guests can order a personal 6" pizza with their favorite toppings and have it cooked to order by our talented chefs! This option is for events of 25 or more guests and requires an outdoor set-up area.

CHOOSE EIGHT TOPPINGS:

Bacon	Caramelized Onions
Pepperoni	Roasted Red Peppers
Roast Beef	Banana Peppers
Sweet Sausage	Sun-Dried Tomatoes
Fire-Roasted Chicken	Fresh Tomatoes
Spicy Chicken Sausage	Green Peppers
Hot Capicola	Chopped Spinach
Honey Ham	Black Olives
Prosciutto	Roasted Mushrooms
Feta Cheese	Artichokes
Cheddar Cheese	Roasted Eggplant
Gorgonzola	Fresh Basil
Fresh Mozzarella	Red Onion
Goat Cheese	Pineapple

ALL PIZZA PARTIES INCLUDE:

Six Inch Pizza Crusts	Salt & Pepper
House Made Red Sauce	Serving/Eating Utensils
House Made Garlic Oil	Plates & Napkins
Napa Blend Cheese	Set-up & Clean-up

STARTING PRICE: \$9.00 PER PERSON

If you would like to further customize your pizza party with items from our regular menu, you are of course welcome to! We want to make sure you have all your Napa favorites at your private event! Please contact us for pricing information on any specially customized pizza parties.

CUSTOM SALAD BAR

Let us add an extra custom element to your private event! Guests love the freedom to make their own salads with their favorite toppings, and now they can with our chilled custom salad bar! This option is available for events of 25 or more guests.

CHOOSE EIGHT TOPPINGS:

Bacon	Artichokes
Honey Ham	Mandarin Oranges
Fire-Roasted Chicken	Dried Cranberries
Tomato/Cucumber Salad	Feta Cheese
Fresh Tomatoes	Cheddar Cheese
Red Onion	Gorgonzola
Black Olives	Goat Cheese
Garbanzo Beans	Parmesan Cheese
Banana Peppers	Croutons
Green Peppers	Wonton Strips
Roasted Red Peppers	Cottage Cheese

CHOOSE THREE DRESSINGS:

Balsamic Vinaigrette	Honey French
Ranch	Sweet Onion Vinaigrette
Chipotle Ranch	Raspberry Vinaigrette
Bleu Cheese	Wasabi Cucumber
Honey Mustard	Pepper Parmesan

ALL SALAD BARS INCLUDE:

Mixed Field Greens	Serving/Eating Utensils
Chopped Romaine	Plates & Napkins
Salt & Pepper	Set-up & Clean-up

ADD THE SALAD BAR TO ANY CATERING JOB FOR ONLY \$5.00 PER PERSON.

ORDER THE CUSTOM SALAD BAR BY ITSELF FOR ONLY \$7.00 PER PERSON.

APPETIZERS

PRICED PER 50 PIECES

Napa Chicken Fritters - Breaded White Meat Chicken Sautéed with Bacon and Pepper Parmesan Dressing. **\$40**

Chicken Wings - Breaded Chicken Wings Baked in the Wood Fired Oven and Served with Smoky and Golden Barbeque Sauces and Pepper Parmesan Dressing. **\$65**

Sausage Stuffed Mushrooms - White Mushroom Caps Stuffed with a Savory Sausage and Vegetable Mix. **\$45**

Prosciutto e Melone - Thinly Sliced Prosciutto de Parma Wrapped Around Fresh, Sweet Seasonal Melon. **\$40**

Chilled Shrimp Cocktail - Succulent Fresh Shrimp Served Over Ice and with House Made Cocktail Sauce. **Market Price**

SERVES 15 TO 20 GUESTS

Spinach & Artichoke Dip - Sautéed Spinach, Artichokes, and Cheeses Mixed and Served Warm with Tortilla Chips. **\$35**

Crab Dip - Creamy, Cheesy Crab Dip Baked in the Wood Fired Oven and Served with Toasted Baguette Slices. **\$40**

Bruschetta - Fresh and Delicious Bruschetta Made From Vine-Ripened Tomatoes and Served with Baguette Slices. **\$30**

Hummus - House Made Garlic and Sun-Dried Tomato Hummus Served With Crisp Toasted Pita Chips. **\$25**

Guac & Pico - Fresh Guacamole and House Made Pico de Gallo Served Chilled with Tortilla Chips. **\$35**

Vegetable Crudites - A Mix of Fresh Seasonal Vegetables Sliced and Served with Ranch and Pepper Parmesan Dips. **\$35**

Cheese Platter - A Selection of Domestic and Imported Cheeses Served with Seasonal Fruits and Crackers. **\$40**

APPETIZERS FROM OUR RESTAURANT MENUS ARE
AVAILABLE FOR CATERING AS WELL! PLEASE
CONTACT US FOR PRICING INFORMATION!

FRESH SALADS

HALF PANS SERVE 10 TO 15 GUESTS

FULL PANS SERVE 20 TO 25 GUESTS

Tomato-Cucumber Salad - Chopped Tomatoes and Cool Cucumbers Tossed in our Balsamic Vinaigrette. **\$25/\$40**

Mixed Green Salad - Field Greens Topped with Fresh Tomatoes, Cucumbers, Red Onions, Crispy Croutons, Parmesan Cheese, and House Balsamic Vinaigrette. **\$30/\$50**

Spinach Salad - Crisp Baby Spinach Leaves with Red Onions, Black Olives, Mandarin Oranges, Goat Cheese, and House Made Warm Bacon Dressing. **\$35/\$60**

Pear & Gorgonzola Salad - Mixed Field Greens, Fire Roasted Chicken, Sliced Bartlett Pears, Red Onions, Candied Pecans, and Gorgonzola, come together with Honey French Dressing to Create a Perfect Salad. **\$35/\$60**

Harvest Chicken Salad - Mixed Field Greens Topped with Shaved Fire Roasted Chicken, Red Onions, Sliced Almonds, Dried Cranberries, Shaved Apples, and a Delicious Sweet Onion Vinaigrette. **\$35/\$60**

Herbed Potato Salad - A Traditional Potato Salad with Red Skinned Potatoes and House Made Herbed Dressing. A Wonderful Favorite With Guests! **\$25/\$40**

HAVE A FAVORITE SALAD YOU DON'T SEE HERE?
WE CAN ALWAYS CREATE CUSTOM DISHES FOR YOUR
EVENT! CONTACT US FOR MORE INFORMATION!

DID YOU KNOW...

Napa Wood Fired Pizzeria doesn't just stop at making your food! We offer full service event planning, including event design and decor, rental assistance, floral design, vendor coordination, event budgeting, guest list preparation, and place card assistance.

Contact Louis Mistretta at 585.737.9427 to schedule an event planning appointment.

ENTREES

HALF PANS SERVE 10 TO 15 GUESTS
FULL PANS SERVE 20 TO 25 GUESTS

Herb Roasted Turkey Breast - Juicy White Meat Turkey Breast Rubbed with our Special Herb Blend and Roasted in our Wood Fired Oven. **\$30/\$50**

Lemon Thyme Baked Chicken - Chicken Legs and Thighs Tossed in Savory Lemon Thyme Seasoning and then Baked to Perfection in the Wood Fired Oven. **\$35/\$55**

Roast Top Round - Top Round of Beef Seasoned to Perfection and Slow Roasted in our Wood Fired Oven. Served with a Rich Garlic Au Jus. **\$45/\$80**

Glazed Ham - Honey Ham Glazed with our Special Dijon Mustard and Brown Sugar Glaze, Served Sliced. **\$30/\$50**

Mediterranean Stuffed Roasted Pork Loin - Tender Pork Loin Stuffed with our Secret Mediterranean Stuffing and Roasted in the Wood Fired Oven. **\$40/\$70**

SIDE DISHES

Roasted Potatoes **\$25/\$45**

Roasted Vegetables **\$30/\$50**

Macaroni and Cheese **\$35/\$65**

Baked Penne with Red Sauce **\$30/\$50**

Garlic Green Beans **\$30/\$45**

Ultimate Creamed Corn **\$25/\$40**

Cheesy Creamed Spinach **\$30/\$45**

Garden Pesto Penne **\$25/\$40**

DESSERT TRAYS AVAILABLE UPON REQUEST.



PLEASE VISIT US AT ONE OF OUR
RESTAURANT LOCATIONS TO
EXPERIENCE NAPA WOOD FIRED
PIZZERIA IN ACTION!

SOUTH WEDGE

573 South Clinton Avenue
Rochester, New York 14620
585.232.8558

PERINTON HILLS PLAZA

687 Moseley Road
Fairport, New York 14450
585.223.5250

MORE COMING SOON...

If you are interested in becoming a
Napa Wood Fired Pizzeria franchise owner,
contact Dave Enos at 585.750.8402.
We would love for you to join our family!

WWW.NAPAWOODFIRED.COM

Visit us on-line for up to date information on
locations, hours, special events, and menus.

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