



MOBILE WOOD-FIRED PIZZAS

WE'LL BRING OUR BRICK OVEN TO YOU!

We offer delicious wood-fired pizzas, hand-tossed & cooked on-site in our mobile wood-fired pizza oven, using fresh ingredients and served hot right out of the oven. Freshly made appetizers and salads are also available, as well as non-alcoholic beverages and keg rentals. We want to help you host the best pizza party in the neighborhood! We will do the cooking, serving, and cleanup, so you can relax and enjoy your special day.

Getting your date booked well in advance is a good idea. Our typical catered event ranges from 50 – 250 guests. We do wedding receptions and rehearsal parties on a regular basis, along with graduations, birthdays, and other special events.

Thank you for considering Dogtown Roadhouse for your catering needs. Whatever type of event you are planning, we are ready to work with you.

Contact our Special Events Director at catering@dogtownfloyd.com to get your party set up with a unique menu customized just for you and your next event!



PIZZA PACKAGES

ASSORTED NEOPOLITAN PIZZAS

\$16 per person

ASSORTED NEOPOLITAN PIZZAS
CHOICE OF SALAD

(House or Greek Kale)

\$20 per person

ASSORTED NEOPOLITAN PIZZAS
CHOICE OF SALAD

(House or Greek Kale)

MEATBALLS & GARLIC KNOTS

\$30 per person





FAMILY STYLE APPETIZERS

GARLIC KNOTS

Hand-tied knots from our house dough with garlic and olive oil. Finished with parmesan cheese.

Serves 15-20 **\$ 24.99**
Serves 20-30 **\$ 44.99**

MEATBALLS

Homemade meatballs served with sliced French baguette and our fresh marinara.

Serves 15-20 **\$ 39.99**
Serves 20-30 **\$ 59.99**

GRAZING BOARD

Seasonal fruits and garnishes, honeycomb, local preserves, local aged cheeses and cured meats.

Large Board Serves 10-15 **\$85.00**
Grazing Table (ask for more info, pricing dependent on needs)

SPINACH ARTICHOKE DIP

Artichoke hearts, spinach leaves, and a rich, melted three cheese blend. Served with sliced French baguette.

Serves 15-20 **\$ 29.99**
Serves 30-40 **\$ 49.99**

CAPRESE SPIADINI

Skewers of fresh tomato, mozzarella balls, and basil. Drizzled in balsamic glaze.

Serves 15-20 **\$59.99**
Serves 30-40 **\$79.99**

CHARCUTERIE CUPS

Seasonal fruits and garnishes, honeycomb, local preserves, local aged cheeses and cured meats placed in personal sized cups.

Individual Cup **\$ 10.00**



DESSERT PIZZAS

LEMON DROP PIZZA

Lemon ricotta, candied lemons, white chocolate, and mint.

Add \$2.50 per guest

S'MORES PIZZA

Nutella, marshmallow, white chocolate, graham cracker, and caramel sauce.

Add \$2.50 per guest.

CHEESECAKE PIZZA

Cream cheese filling, seasonal fresh fruits, white chocolate, graham cracker, and fresh basil.

Add \$2.50 per guest.

FRUITY PEBBLES PIZZA

Buttercream, fruity pebbles, and icing.

Add \$2 per guest.



ADDITIONAL INFORMATION

WE'RE SO EXCITED TO BE A PART OF YOUR SPECIAL DAY!

SERVICE & GRATUITY - Additional expenses include a \$250 oven rental fee, plus a 25% set-up and service fee or \$250 minimum. An automatic 20% gratuity (\$200 minimum) is added that goes directly to our amazing and courteous staff.

KEG RENTALS- We offer a variety of craft beers and ciders from local (and not local) breweries at market price. Rental can include a manual tap and ice bucket. We do not offer staffed bar or keg service.

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