

Salad Choices

Caesar Salad

Made with our house-made Caesar dressing and croutons, romaine lettuce, parmesan cheese, tomatoes and finished with salt & pepper

Chopped Salad

Provolone cheese, pepperoncini, salami, garbanzo beans, tomato, onion, gorgonzola cheese, roasted red pepper and herb vinaigrette

Mista Salad

Mixed baby greens, toasted pine nuts, tomato, carrots, cucumber, red onion, shaved fennel, parmesan cheese, lightly coated with our house-made rice wine vinaigrette and finished with salt & pepper

Caprese Salad

Fresh mozzarella cheese, sliced tomatoes and basil dressed with olive oil, fleur de sel and pepper

Appetizer Choices

Garlic Bread

Flat bread topped with fire roasted garlic oil, parsley and parmesan cheese

Pane Pazzo

Our version of cheesy bread; mozzarella cheese, fire roasted garlic, parsley and parmesan cheese

Bruschetta

Flat bread topped with basil pesto, balsamic marinated tomatoes, fresh basil, parmesan cheese and extra virgin olive oil

Meatballs

Pork, beef, roasted red onion, tomato sauce, almonds, basil, parmesan cheese

Squash

Arugula, goat cheese, candied pecans, maple sherry vinaigrette

Drink Choices

Coke Products

Ice Tea

Water



MOBILE PIZZA OVEN CATERING MENU

Level One

\$12 / person

Unlimited Pizza (pick three)

Level Two

\$14 / person

Unlimited Pizza (pick four)
Choice of Salad
Drinks

Level Three

\$16 / person

Unlimited Pizza (pick five)
Choice of Appetizer
Choice of Salad
Drinks

Pizza Choices

Margherita

Tomato sauce, mozzarella cheese, fresh basil, olive oil & fleur de sel

Bianca

White sauce, parmesan cheese, green olives, fresh basil, garlic, chili flake & mozzarella cheese

Pomodoro

Olive oil, grape tomatoes, garlic, chili flake, fresh basil, mozzarella cheese & ricotta cheese

Pepperoni

Tomato sauce, mozzarella cheese, pepperoni & oregano

Hawaiian

BBQ or tomato sauce, mozzarella cheese, roasted red onion, ham & pineapple

Funghi

Tomato sauce, fontina cheese, fire roasted shitake, crimini and oyster mushrooms, with garlic oil & fresh thyme

Salsiccia

Tomato sauce, mozzarella cheese, sweet house-made Italian sausage, garlic, fresh rosemary & olive oil

800°

Tomato sauce, mozzarella cheese, ricotta cheese, house-made HOT sausage, fire roasted red pepper, fresh flat leaf parsley & chili oil

Rocket

Tomato sauce, fontina cheese, prosciutto, arugula, sliced garlic & olive oil

Quattro Formaggi

Tomato sauce, mozzarella cheese, fontina cheese, provolone cheese, gorgonzola cheese and fresh marjoram

Pollo BBQ

Barbeque sauce, mozzarella cheese, goat cheese, free-range chicken, roasted red onion, fresh cilantro, scallions & chive oil

Carne

Tomato sauce, mozzarella cheese, pepperoni, sweet sausage, cotto ham, coppa ham, bacon & oregano

*Additional options listed on back cover



-Our Story-

Our talented award winning Chef De Cuisine, Matt Rogers, now takes his craft to a new level, bringing wood fired Neapolitan pizza to your business, event, or home with our new mobile wood fired oven. The same oven imported from Tuscany Italy, and used in our two 800 degree restaurants, has gone mobile, bringing hot fresh pizza, and other appetizers and entrees to you!

Our traditional Italian pizza is baked in the oven with temperatures ranging from 700 - 1,100 F° and at that temperature bakes a pizza in less than two minutes, producing a light and crispy crust. Our dough is handmade daily using Antimo Caputo 00 Italian pizza flour and allowed to rise slowly in order to produce maximum flavor. We use only the finest ingredients for our toppings, including San Marzano tomatoes, local produce, and free range pork and chicken from Gunthorp Farms in Lagrange, IN. Our meats and vegetables are roasted daily in-house and our sausage is made from scratch by our skilled staff. This extra effort ensures you will receive the very best product possible.

Pasta

Pasta ordered by the pan. Full pan serves 20-25 people.

Pasta Con Salsiccia

\$80 / pan

Sweet sausage, garlic, chili flake, tomato sauce, basil, parmesan cheese

Pasta Con Pesto

\$85 / pan

Basil, pesto, pine nuts, pecorino romano cheese

Aglie e Olio

\$70 / pan

Garlic, scallions, mushrooms, flat leaf parsley, parmesan cheese

Mac & Cheese

\$80 / pan

Pancetta, four cheeses, toasted bread crumbs



Options

Any item below can be added to your catering package. Prices are per person or per pan (full pan serves 20-25). Ask us about other menu items from our restaurant menu.

Bruschetta - \$1.50 / person

Squash - \$2.50 / person

Pane Pazzo- \$6.50 / person

Eggplant Parmesan - \$120 Full Pan, \$65 Half Pan

Meatballs - \$150 Full Pan, \$80 Half Pan

Desserts - gelato, olive oil cake, chocolate torte



FUEGO

wood fired catering

MOBILE OVEN PIZZA CATERING MENU

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