

Standard Pizza Co. 2017 Menu

appetizers

Fruit Platter - \$3.00/person

ASSORTED FRESH FRUITS, MICHIGAN IN SEASON WHEN POSSIBLE

Toast and Jam - \$3.50/person

BAGUETTE TOPPED WITH GOAT CHEESE AND HOMEMADE RASPBERRY JALAPENO JAM

Prosciutto Dip with Toast and Crackers - \$4.00/person

CHEESE BASED PROSCIUTTO DIP SERVED WITH TOASTED BAGUETTE AND ASSORTED CRACKERS

Roasted Red Pepper Pesto and Goat Cheese Crostini - \$3.50/person

CROSTINI TOPPED WITH GOAT CHEESE AND HOMEMADE ROASTED RED PEPPER PESTO

Ricotta - \$4.00/person

HOMEMADE RICOTTA SERVED WITH BAGUETTE, OLIVE OIL, SWEET HONEY AND HOT HONEY

Charcuterie Platter - \$5.50/person

ASSORTED DRY CURED MEATS AND CHEESES, MOSTLY IMPORTED

salads

Standard Salad - \$3.75/person

MUD LAKE FARMS GREENS, CARROT, CELERY, SEASONAL DRIED FRUIT, GOAT CHEESE, HOMEMADE CROUTONS SERVED WITH A CITRUS VINAIGRETTE OR A GARLIC VINAIGRETTE

Caesar Salad - \$3.75/person

MUD LAKE GREENS, FRESH PARM, CROUTONS AND HOMEMADE CREAMY CAESAR RANCH DRESSING

Arugula Salad - \$4.50/person

MUD LAKE ARUGULA, FRESH MELON, CRISPY PANCETTA, PISTACHIO AND GORGONZOLA SERVED WITH A POMEGRANATE VINAIGRETTE

sides

Brussels - \$4.50/person

BRUSSEL SPROUT SLAW, RICOTTA, DRIED CHERRIES AND PISTACHIOS WITH A CARAMELIZED SHALLOT DRESSING

Tortellini - \$3.50/person

COLD TORTELLINI PASTA, SNAP PEAS, GRAPE TOMATOES IN A MUSTARD AND DILL DRESSING

Asparagus - \$3.50/person

ROASTED ASPARAGUS WITH WALNUT CREMA AND PECORINO ROMANO

PIZZA (\$250 SETUP Fee and \$15/Person, 50 Person Minimum, Peak season minimums may differ, Please contact for an accurate quote)

Standard Menu (included at every event)

PEPPERONI, FRESH MUSHROOMS, ONION, ASSORTED PEPPERS

Specialty Menu (please choose 3 of these for your event menu)

White Pizzas

THE KEVIN MCCALLISTER - Parmesan, Mozzarella, Fontina and Provolone cheeses finished with truffle oil

WHITE LIMO - Garlic oil, fresh rosemary, fresh basil, fresh mozzarella and black pepper

WHITE ROOM - Garlic oil, spinach, artichokes and Parmesan

PIZZA BIANCO - Garlic oil, pistachio, red onion and fresh mozzarella

CORTEZ THE KILLER - Blood orange olive oil, chorizo and provolone finished with green onions

BAKED AND CONFUSED - Garlic oil, thin sliced potato, bacon and cheddar finished with green onions and sour cream

Red Pizzas

PIZZA SALSIICCIA - Fresh ground pork shoulder spiced with chilies and garlic, roasted spring onions and fresh mozzarella

THREE LITTLE PIGS - Fennel sausage, bacon, sopressata with fresh mozzarella

Lemon song - salami, white onion, arugula, fresh mozzarella finished with a Meyer lemon oil

TRIBUTE - roasted market vegetables, bacon and provolone finished with white balsamic

Cherry seduction - ham, maple caramelized onions, dried cherries finished with a sweet cherry balsamic reduction

PIZZA MARGHERITA - fresh basil, sea salt, olive oil and fresh mozzarella

PROUDEST MONKEY - fennel sausage, banana peppers and fresh parmesan

DESSERT PIZZA (Dessert service is 45mins and is priced \$150.00 per 50 guests)

ITALIAN CHEESECAKE - mascarpone and cream cheese blended with brown sugar and maple syrup, topped with fresh seasonal fruit and finished with either caramel or chocolate

s'mores - sweetened vanilla yogurt, coconut, chocolate and marshmallow finished with graham cracker crumbs