

STANDARD PIZZA CO. 2018 MENU

APPETIZERS

FRUIT PLATTER - \$3.50/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 - \$4.50/PERSON

CHEESE BASED PROSCIUTTO DIP SERVED WITH TOASTED BAGUETTE AND
ASSORTED CRACKERS

ROASTED RED PEPPER PESTO AND GOAT CHEESE CROSTINI - \$3.95/PERSON

CROSTINI TOPPED WITH GOAT CHEESE AND HOMEMADE ROASTED RED
PEPPER PESTO

RICOTTA - \$4.50/PERSON

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

CHARCUTERIE PLATTER - \$5.50/PERSON

ASSORTED DRY CURRED 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 - \$4.75/PERSON

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

TORTELLINI - \$4.50/PERSON

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

ASPARAGUS - \$3.95/PERSON

ROASTED ASPARAGUS WITH WALNUT CREMA AND PECORINO ROMANO

PIZZA (\$250 SETUP FEE AND \$15.75/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

CORTIZO 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 SALSICCIA - 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 45 MINS AND IS PRICED \$175.00 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