



**PIZZA**

**MENU A - 11.**

(3) SLICES  
SALAD

Please Choose Three

**MARGHERITA PIZZA**

FRESH MOZZARELLA, BASIL, EVOO, RED SAUCE

**SPICY MARIO**

PEPPERONI, SPICY SAUSAGE, MOZZARELLA, RICOTTA CHEESE, CALABRIAN CHILIS, RED SAUCE

**BIANCA**

MARINATED ARTICHOKES ROASTED RED PEPPERS, CHARRED ONION, BASIL, FRESH MOZZARELLA, GARLIC, EVOO

**THE PROSCIUTTO**

RICOTTA, FIG JAM, ARUGULA, HONEY, FRESH MOZZARELLA

**PEPPERONI**

RED SAUCE, MOZZARELLA, PEPPERONI

**FUNGHI**

CRIMINI, PORTABELLO, WHITE TRUFFLE OIL, ARUGULA PARMESAN

**THE BUFFALO MOZZARELLA**

CHICKEN, HOT SAUCE, RED ONION, BLUE CHEESE, BUTTERMILK RANCH

**MENU B - 13.**

10" PIZZA  
SALAD



**SALADS, ADDITIONS, SWEETS & DRINKS**



[www.OakWoodFirePizza.com](http://www.OakWoodFirePizza.com)

**“Oak Wood is about bringing Wood-Fire Pizza to your home, wedding, private party or company meeting!”**

Owner & Chopped Champion Chef Tommy D'Ambrosio

## SALAD

DISPLAYED

Please Choose One

### OAK-WOOD CHOP

MIXED GREENS, PEPPERONI,  
AGED PROVOLONE, PEPPERONCINI,  
VINE RIPE TOMATO, ENGLISH CUCUMBER,  
LEMON VINAIGRETTE

### CAPRESE SALAD

GARDEN TOMATO, FRESH MOZZARELLA,  
BASIL, BALSAMIC REDUCTION, EVOO,  
BLACK PEPPER, SEA SALT

## STARTERS, SWEETS & DRINKS

**STARTERS** (25 EACH MINIMUM)

### CAPRESE SKEWERS

VINE RIPE TOMATO, FRESH MOZZARELLA, FRESH BASIL, BALSAMIC REDUCTION 2.

### GARDEN TOMATO BRUSCHETTA

FRESH MOZZARELLA, VINE RIPE TOMATO, GARLIC, FRESH BASIL, BALSAMIC REDUCTION,  
TOASTED BREAD 2.

### FIG & APPLE BRUSCHETTA

FIG JAM, SHAVED GRANNY SMITH APPLE, MARSCAPONE SPREAD 2.

### SPINACH AND ARTICHOKE PARMESAN DIP

SERVED WITH FLATBREAD 3.

### CHARCUTERIE BOARD

IMPORTED MEATS & CHEESES, ARTISANAL CRACKERS,  
DRIED FRUIT, NUTS, JAM 7.

### SWEETS

**MINI CANNOLI:** CHOCOLATE CHIP MARSCAPONE 2.

**TIRAMISU:** LADY FINGERS, MASCARPONE, ESPRESSO,  
COCOA POWDER 4.

### DRINKS

CANNED SODA 1.75 | GLASS BOTTLE SODA 2.

BOTTLED WATER 1.75

HOUSE MADE LEMONADE (16oz Mason Jar) 3.



[www.OakWoodFirePizza.com](http://www.OakWoodFirePizza.com)

# TERMS & CONDITIONS

## DEPOSIT

There is an initial deposit that is 50% of the food & beverage spend due at signing. Please note that 25% of your food & beverage spend is non-refundable at signing. The final balance is taken 3 days prior to the event.

## BILLING

Remaining balance must be paid three days prior to the event date. Following the event, any remaining balance and additional charges will be calculated for client review and charged to the card on file within three business days post event.

## GUARANTEE

The guarantee is required 10 business days prior to the event. If no guest count is received than the contracted expected number will stand. The final billing is based on this guarantee or actual attendance, whichever number is greater.

## MENU CHANGES

The Chef has the right to make any menu changes and price changes based on availability & seasonality. Any changes that are needing to be made, will be discussed prior to the event date with the client.

## MOBILE FOOD UNIT

Mobile Food Units are subject to change due to unforeseen circumstances. The client will be contacted prior to the event if a mobile food unit needs to be changed.

## FOOD & BEVERAGE MINIMUM

The contracted food and beverage minimum is the amount client must meet to utilize services. This amount does not include extra set up/delivery/truck fees, service or administration fees, or sales tax.

## EVENT PRICING & FEE

Pricing for any event may vary based on seasons, menu & availability. Each event is different and all details will be reviewed before the event.

## SERVICE CHARGE & GRATUITY / TAX

An automatic service fee and gratuity of 20% is calculated based on your food and beverage minimum. Tax is calculated based on the city sales tax in which the event takes place.

## HOLD & HARMLESS

To protect and defend hold harmless Oak Wood-Fire Pizza, Event Staff / Managers and Owners; from and against any and all claims, losses or damages to persons or property, government charges or fines, penalties and costs including reasonable attorney fees arising or caused by the client of his/her attendees' negligence or willful misconduct.

## FORCE MAJORE

In no event shall Oak Wood-Fire Pizza be responsible or liable for any failure or delay in the performance of its obligations hereunder arising out of or caused by, directly or indirectly, forces beyond its control, including, without limitation, strikes, work stoppages, accidents, epidemics, acts of war or terrorism, civil or military disturbances, nuclear or natural catastrophes or acts of God, and interruptions, loss or malfunctions of utilities, communications or computer (software and hardware) services; being understood that Oak Wood-Fire Pizza shall use reasonable efforts which are consistent with accepted practices in the food & beverage industry to resume performance as soon as practicable under the circumstances.

## CANCELLATION POLICY

Upon the unfortunate cancellation of an event, on the account of a client, the following amounts are due based on the structured timeline. Sales tax will be applied to the charges listed. . Percentage amount calculated from contracted Food & Beverage spend.

Days From Event - Percentage Due \*

30 Days - 50% | 14 Days - 75% | 7 Days - 100%

\* \*Oak Wood-Fire Pizza does not provide anything additional beyond what we guarantee. \* \*



DINE LIKE A CHOPPED JUDGE!



CHEF  
TOMMY  
D'AMBROSIO



OWNER, EXECUTIVE  
CHEF & CHOPPED  
CHAMPION

CHOPPED



SEASON 37 EPISODE 1,  
TACOS AND TEQUILA



CONTACT: [ViviannaD@OakWoodFirePizza.com](mailto:ViviannaD@OakWoodFirePizza.com) or Call 602.526.5493  
[www.OakWoodFirePizza.com](http://www.OakWoodFirePizza.com)