

Pizza Costs for 2016

£500.00 Pizza Package: 50 Thin & crispy pizzas (10").

Cooked and served on paper plate; normally over 2 / 3 hours duration.

Minimum charge is **£375.00.** (local area) for up to 4 hours cooking and includes;

Chef for 3 hours cooking + shopping and prepping in advance.	£160.00.
Pizza oven 1 fast cook oven (70). hot plate servery (20).	£ 90.00.
Pizza Van or 3m x 3m wood effect Marquee, tables, linen.	£ 85.00.
Chiller, containers for topping, chopping boards, utensils, napkins.	£ 50.00.
Local set-up and take away.	£ 30.00.

Cost of pizzas as chosen from list below to be added to £375.00

Addition transport costs are quoted on venue postcode.

Addition Chef when speed is required (100 pizzas per hour)	from £150.00.
Addition staff (serving)	from £100.00.
Addition ovens are	£ 70.00.

Each Pizza costs (minimum charge for 30 pizzas):

Supermarket ready-made 10" / 12"	from £3.50. Each.
7" Stone baked Italian individual pizzas with a range of toppings	£3.50. Each.
10" Stone baked Italian pizzas with a range of toppings	£4.00. Each.
12" Stone baked Italian pizzas with range of toppings	£4.50. Each.
12" Wood fired base with range of toppings;	£5.50. Each.
14" Stone baked Italian pizzas with range of toppings	£5.50. Each.

FAST DEICATED PIZZA OVEN; Cooks a pizza to perfection in 90 seconds.

To have a pizza served every 2 minutes requires 1 oven.

To have a pizza served every 1 minute requires 2 ovens.

To have a pizza served every 45 seconds requires 3 ovens.

Choice of toppings; pizza cheese, spicy tomato pizza sauce, garlic paste, pepperoni, ham, garlic sausage, chicken, (tikka / Chinese, Mexican, Marrakesh), tuna, anchovies, onions, vine tomatoes, sunblush tomatoes, mushrooms, peppers, sweetcorn, olives, pineapple, jalapenos, sweet chillie, fresh spinach, basil, capers, chillies. arrabbiata seasoning, Italian seasoning, chilli flakes, pepper sauce.

Only on 12” stone baked pizzas, can we supply with an alternative to the tomato pizza sauce (i.e no sauce, barbecue sauce).

Additional cost of £0.50p toppings; prosciutto di parma, salami milano, meatballs and salsa, parmigianino reggiano, gorgonzola picante, goats cheese, ricotta, ratatouille, artichoke, basil pesto.

Freshly made salads £1.50 per person.
(Potato salad, coleslaw, mixed lettuce, tomatoes, cucumbers, onions, peppers, sweet corn, beetroot, olives).

Fresh pastas (plain, arrabbiata, tuna pesto, mixed peppers, chicken) £1.50 per person.

ITALIAN PIZZAS

Only applicable to wood fired bases with an additional premium for some of the ingredients as they have to be sourced and cost more than normal toppings.

ALLA FIAMMA	Tomato, onion, hot peppers, oregano, olives, olive oil.
BALTICA	Mozzarella, pepper, salmon, olive oil.
BISMARCK	Tomato, mozzarella, prosciutto, egg(s).
BOSCAIOLA	Tomato, mozzarella, porcini (wild) mushrooms, olive oil.
CAPRICCIOSA	Tomato, mozzarella, meat (ham, sausage, salami), mushrooms, artichokes, olives.
FUNGHI E SALSICCE	Mozzarella, mushrooms and sausages, with or without tomato.
MARGHERITA	Tomato, mozzarella, basil, olive oil.
MARINARA	Tomatoes, mozzarella, shrimp, clams, calamari, black olives.
MILANO	Tomatoes, mozzarella, Italian sausage, onions, garlic, mushrooms.
MEDITERRANEO	Sliced fresh tomatoes, mozzarella, pesto sauce, sautéed mushrooms.
NAPOLETANA (Napoli)	Mozzarella, tomatoes, capers, anchovies, olive oil.
PICCANTE	Tomato, chicken sausage, hot pepper, provolone and mozzarella.
POLLO	Tomato, mozzarella, chicken, parmesan, basil, olive oil.
PUGLIESE	Tomato, mozzarella, onions.
PROSCUITTO e FUNGHI	Tomato, mozzarella, funghi (champignon), Pomodoro.
QUATTRO FORMAGGI	Tomato, mozzarella + 3 other mixed cheeses (gorgonzola, parmesan, groviera, blue, etc.).
QUATTRO STAGIONI	Tomato, mozzarella and divided in four sectors, one for each season: Spring: cooked ham (prosciutto cotto) and black olives Summer: artichokes and anchovy Autumn: tomato and mozzarella (like Pizza Margherita) Winter: mushrooms
REGINA	Tomato, mozzarella, prosciutto and mushrooms.
Romana	Tomato, mozzarella, garlic, parsley olive oil.
SALAMI NAPOLI PICCANTE	Tomato, mozzarella, salami, parmesan, sweet red peppers.
SARDA	Tomato, mozzarella, hot sausage, ricotta, olive oil.
	Ricotta cheese is put on top at the end of cooking time, just before being served.
SICILIANA	Tomato, mozzarella, cappers, olives, anchovy.
TONNO e CIPOLLA	Tomato, mozzarella, tuna, onion, fresh tomato, mixed herbs.
VIENNESE	Tomato, mozzarella, German sausage, oregano, olive oil.