

NEAPOLITAN PIZZA BY THE RAVING GAMER

2024 BOOKING MINIMUM SPEND



LUNCH LATEST DEPARTURE 3:00 PM. (UP TO 5 HOURS PER EVENT)

	MON-WEDS	THURS-FRI	SAT	SUN
JAN-MAR	N/A	N/A	N/A	N/A
APR	\$1000	\$1000	\$1200	\$1000
MAY-SEP	\$1000	\$1200	\$1400	\$1200
OCT	\$1000	\$1000	\$1200	\$1000
NOV-DEC	N/A	N/A	N/A	N/A

DINNER EARLIEST ARRIVAL 4:00 PM. SETUP FOR 5:30PM SERVICE. (UP TO 5 HOURS PER EVENT)

	MON-WEDS	THURS-FRI	SAT	SUN
JAN-MAR	N/A	N/A	N/A	N/A
APR	\$1000	\$1300	\$1800	\$1300
MAY-SEP	\$1200	\$1800	\$2250	\$1800
OCT	\$1000	\$1200	\$1800	\$1200
NOV-DEC	N/A	N/A	N/A	N/A

Booking minimums are exclusive of taxes and service fees. Booking minimums are not exclusive pricing, please contact catering team to develop menu. All pizza events are subject to 18% service fee and applicable taxes.

NEAPOLITAN PIZZA BY THE RAVING GAMER 2024 CATERING MENU

LIVE COOKING SETUP FEE (PIZZAS)				
30-50	51-75	76-100	101-125	125+
2 OVENS	3 OVENS	3 OVENS+	4 OVENS	4OVENS+
\$50	\$100	\$150	\$200	\$250

NEAPOLITAN PIZZA BY THE RAVING GAMER 2024 CATERING MENU

INDIVIDUAL 10" NEAPOLITAN PIZZA				
	30-60	61-100	101-150+	151+
Farm Vegetable local farm vegetables, tomato sauce, fior di latte, edible flowers [v]	\$25.00	\$24.50	\$24.00	\$23.50
The Naples roma tomato, nut-free basil pesto, basil, tomato sauce, fior di latte [v]	\$25.00	\$24.50	\$24.00	\$23.50
Four Cheese cheddar, gouda, mozzarella, tomato sauce, fior di latte [v]	\$25.00	\$24.50	\$24.00	\$23.50
New York Pepperoni pepperoni, basil, tomato sauce, fior di latte	\$25.00	\$24.50	\$24.00	\$23.50
Jackknife jackknife soaked gin, Bonetti meats ham, tomato sauce, fior di latte	\$25.00	\$24.50	\$24.00	\$23.50
Spiced BBQ Chicken pulled chicken, bbq sauce, tomato sauce, fior di latte	\$25.00	\$24.50	\$24.00	\$23.50
Spitfire chorizo, pickled jalapeno, red onion, tomato, fior di latte	\$25.00	\$24.50	\$24.00	\$23.50
Gypsy Salami Lovers spiced gypsy salami, genoa salami, ham onion, tomato, fior di latte	\$25.00	\$24.50	\$24.00	\$23.50
BBQ Pulled Pork pulled bbq pork, cabbage slaw, tomato, fior di latte	\$25.00	\$24.50	\$24.00	\$23.50

All sauces are house-made using the best local ingredients. Our sourdough crust is a 48-hour fermented dough; hand stretched in semolina flour then flame-cooked for caramelized toppings. All individual pizzas are cut into 6 pieces.

Our Pizza Pop-up is available through spring, summer & fall.

**Biodegradable plates, and napkins are available for \$1.25 per person.*

NEAPOLITAN PIZZA BY THE RAVING GAMER 2024 CATERING MENU

NEAPOLITAN PIZZA BY THE RAVING GAMER 2024 CATERING MENU

BUFFET 12" NEAPOLITAN PIZZA				
	30-40	41-50	51-70*	71+*
Farm Vegetable local farm vegetables, tomato sauce, fior di latte, edible flowers [v]	\$32.00	\$31.50	\$30.50*	\$30.00*
The Naples roma tomato, nut-free basil pesto, basil, tomato sauce, fior di latte [v]	\$32.00	\$31.50	\$30.50*	\$30.00*
Four Cheese cheddar, gouda, mozzarella, tomato sauce, fior di latte [v]	\$32.00	\$31.50	\$30.50*	\$30.00*
New York Pepperoni pepperoni, basil, tomato sauce, fior di latte	\$32.00	\$31.50	\$30.50*	\$30.00*
Jackknife jackknife soaked gin, Bonetti meats ham, tomato sauce, fior di latte	\$32.00	\$31.50	\$30.50*	\$30.00*
Spiced BBQ Chicken pulled chicken, bbq sauce, tomato sauce, fior di latte	\$32.00	\$31.50	\$30.50*	\$30.00*
Spitfire chorizo, pickled jalapeno, red onion, tomato, fior di latte	\$32.00	\$31.50	\$30.50*	\$30.00*
Gypsy Salami Lovers spiced gypsy salami, genoa salami, ham onion, tomato, fior di latte	\$32.00	\$31.50	\$30.50*	\$30.00*
BBQ Pulled Pork pulled bbq pork, cabbage slaw, tomato, fior di latte	\$32.00	\$31.50	\$30.50*	\$30.00*

*Greater than 50 buffet pizzas, **must** be accompanied with grazing salads and/or platters.

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Our Pizza Pop-up is available through spring, summer & fall.

Biodegradable plates, and napkins are available for \$1.25 per person.

NEAPOLITAN PIZZA BY THE RAVING GAMER 2024 CATERING MENU

LIVE COOKING SETUP FEE (PIZZAS)				
30-50	51-75	76-100	101-125	125+
2 OVENS	3 OVENS	3 OVENS+	4 OVENS	4OVENS+
\$50	\$100	\$150	\$200	\$250

*Prices are exclusive of service fee and tax. On-site live cooking is subject to 18% service fee.

BUFFET SALADS			
	PRICE	PER	MINIMUM
Mixed Green Salad kingfisher farms green salad, two types of dressing, pumpkin seeds, sunflower seeds [vg][gf]	\$3.00	PORTION	30
Kingfisher Farms Kale Caesar kingfisher farms kale, Caesar dressing, charmisan cheese, fried capers, lemon [v][gf]	\$3.25	PORTION	30
Mediterranean Chickpea Salad chickpeas, garlic, herbs, lemon, cucumber, garlic dressing [vg][gv]	\$3.00	PORTION	30
Lumache Pesto Pasta Salad nut-free pesto, lumache pasta, cherry tomato, bocconcini, parsley [v]	\$3.25	PORTION	30
Herb Potato Salad potato, oregano, onion, vinaigrette [vg][gf]	\$3.25	PORTION	30
Seasonal Quinoa Salad seasonal ingredients, seasonal dressing [vg][gf]	\$3.65	PORTION	30

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NEAPOLITAN PIZZA BY THE RAVING GAMER 2024 CATERING MENU

BUFFET SHARED APPETIZER PLATTERS (GRAZING)			
	PRICE	PER	MINIMUM
Mixed Charcuterie local and imported cured meats, soft and hard cheeses, smoked olives, pickled seasonal vegetables, seeds, fruits	\$16.50	PORTION	30
Mixed Cheese & Fruit Board soft and hard cheeses, fruits, jams, honey, seeds, crackers [v]	\$13.50	PORTION	30
Mixed Artisan Breads and Spreads artisan loafs, raving gamer crackers, hummus, romesco sauce, spinach dip [v]	\$7.50	PORTION	30
Fresh Vegetable Crudites seasonal fresh vegetables, vegan ranch dressing [vg][gfv]	\$7.50	PORTION	30
Grilled Vegetable Platter seasonal charred vegetables, chimichurri sauce [vg][gfv]	\$8.00	PORTION	30
Seasonal Fruit Platter assorted cut fruits, berries, citrus fruit [v]	\$7.50	PORTION	30
Fresh Pastries and Desserts danishes, pastries, chocolate squares, lemon bar [v]	\$8.50	PORTION	30
The Raving Gamer Cookies chocolate chip cookies, lemon gingersnap cookies	\$7.00	PORTION	30

**Prices are exclusive of service fee and tax. On-site live cooking is subject to 18% service fee.*

[vg]vegan, [v]vegetarian, [gfv]gluten-free, [df]dairy-free

NEAPOLITAN PIZZA PACKAGES BY THE RAVING GAMER

2024 CATERING MENU

TIER 1 PACKAGE – NEAPOLITAN PIZZA BUFFET

All sauces are house-made using the best local ingredients. Our sourdough crust is a 48-hour fermented dough; hand stretched in semolina flour then flame-cooked for caramelized toppings. All BUFFET pizzas are cut into 8 pieces. All packages are based on 4 pieces of pizza per person.

Packages are a minimum of 60 guests

Fresh Vegetable Crudites

seasonal fresh vegetables, vegan ranch dressing [vg][gf]

Mixed Green Salad

kingfisher farms green salad, two types of dressing, pumpkin seeds, sunflower seeds [vg][gf]

Kingfisher Farms Kale Caesar

kingfisher farms kale, Caesar dressing, charmisan cheese, fried capers, lemon [v][gf]

New York Pepperoni Pizzas

pepperoni, basil, tomato sauce, fior di latte

Jackknife Pizzas

jackknife soaked gin, Bonetti meats ham, tomato sauce, fior di latte

The Naples Pizzas

roma tomato, nut-free basil pesto, basil, tomato sauce, fior di latte [v]

The Raving Gamer Cookies

chocolate chip cookies, lemon gingersnap cookies

\$36 per person

**Prices are exclusive of staffing charge, set-up fee, service fee and tax.*

On-site live cooking is subject to 18% service fee.

NEAPOLITAN PIZZA PACKAGES BY THE RAVING GAMER

TIER 2 PACKAGE – NEAPOLITAN PIZZA BUFFET

All sauces are house-made using the best local ingredients. Our sourdough crust is a 48-hour fermented dough; hand stretched in semolina flour then flame-cooked for caramelized toppings. All BUFFET pizzas are cut into 8 pieces. All packages are based on 4 pieces of pizza per person.

Packages are a minimum of 60 guests

Grilled Vegetable Platter

seasonal charred vegetables, chimichurri sauce [vg][gf]

Mixed Charcuterie

local and imported cured meats, soft and hard cheeses, smoked olives, pickled seasonal vegetables, seeds, fruits

Seasonal Quinoa Salad

seasonal ingredients, seasonal dressing [vg][gf]

Kingfisher Farms Kale Caesar

kingfisher farms kale, Caesar dressing, charmisan cheese, fried capers, lemon [v][gf]

New York Pepperoni Pizzas

pepperoni, basil, tomato sauce, fior di latte

Gypsy Salami Lovers Pizza

spiced gypsy salami, genoa salami, ham onion, tomato, fior di latte

The Naples Pizzas

roma tomato, nut-free basil pesto, basil, tomato sauce, fior di latte [v]

Fresh Pastries and Desserts

danishes, pastries, chocolate squares, lemon bar

\$54 per person

**Prices are exclusive of staffing charge, set-up fee, service fee and tax.*

On-site live cooking is subject to 18% service fee.

ADDITIONAL REQUESTS

	PRICE	PER	MINIMUM
Pizza Boxes bio-degradable, disposable	\$INCLUDED	BOX	0
Bio-degradable Cutlery bio-degradable, disposable	\$0.50	PIECE	30
Bio-degradable Napkins bio-degradable, disposable	\$0.50	PIECE	30
Bio-degradable Plates bio-degradable, disposable	\$1.00	PIECE	30
Assorted Pops coke, diet coke, root beer, sprite, ginger ale	\$3.25	355ML CAN	24
Dips and Shakers chili flakes, vegan ranch, hot sauce	\$2.00	PERSON	30
Gluten Free Crust (10" ONLY) udi's gluten free crust	+\$3.00	PIZZA	1
Daiya Vegan Cheese plant based cheese	+\$3.00	PIZZA	1