

ESTD

Lisa

1984

DUPAR

CATERING

WOOD-FIRED PIZZA OVEN

Over the years, Lisa Dupar Catering has had the privilege of cooking for a vast variety of events. Today, we add our Italian Fiero Wood-Fired mobile pizza oven to our repertoire of offerings. Who doesn't love Wood-Fired Pizzas? Allow us to bring that same standard of food and service you expect from Lisa Dupar in a fun, interactive station for your wedding, corporate, or private event.

TRIED AND TRUE

CLASSIC CHEESE

house roma tomato sauce topped with mozzarella-provolone cheese blend

SPICY ITALIAN SAUSAGE

garlic oil, sautéed peppers & onions, house sausage, red fresno peppers & pepperoni

MARGHERITA

house roma tomato sauce, fresh mozzarella, torn basil, cracked black pepper & sea salt

ARUGULA, PROSCIUTTO & PECORINO

roasted garlic cloves, mozzarella-provolone cheese blend, prosciutto, arugula, truffle oil & sea salt

SPECIALTIES AND SEASONALS

THAI CHICKEN

peanut sauce, mozzarella-provolone cheese blend, pickled carrots & cucumbers, mango sriracha, mint, scallions & cilantro

TEQUILA PINK SHRIMP

garlic oil, tequila-sautéed shrimp, mozzarella-provolone cheese blend, red jalapeños & cilantro oil

SUMMER CAPRESE PIZZA

hot cheese pizza topped with layered summer heirloom tomatoes, freshly sliced mozzarella, torn basil & balsamic drizzle

SNO-VALLEY MUSHROOM & YAKIMA ASPARAGUS (SPRING/SUMMER)

roasted mushrooms, herbed ricotta, mozzarella-provolone cheese blend & lemon gremolata

BALSAMIC FIG & BRIE (FALL/WINTER)

mozzarella-provolone cheese blend, sautéed kale, brie cheese finished with fried rosemary, walnuts & sherry drizzle

BASIL PESTO CHICKEN

pesto, mozzarella-provolone cheese blend, red onions, Italian marinated tomatoes, roasted chicken & torn basil

**prices and availability subject to change*

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THE FINE PRINT

Pizzas are crafted on-site, fired in our Italian Fiero Wood-Fired pizza oven, guaranteeing a fun and delicious experience for you and your guests.

PIZZA TWO WAYS

APPETIZER

Pizza as an addition to your dinner, appetizer, late night snack, or as a station among other themed stations.

ENTREE SIZE

Stand-alone pizza party with enough pizza to call it a meal.

FAQ'S

HOW FAST CAN OUR CHEFS CRANK OUT THE PIZZAS?

Cook time on our pizza is only 4 minutes, which ensures that your guests won't wait long for pizza fresh from the oven.

HOW MUCH SHOULD I ORDER?

Our event planners will suggest the proper amount for your party, based on the balance of the rest of your menu, or if the pizza is planned as the whole meal.

HOW WILL IT BE PRESENTED?

Pizzas can be served from a station next to the oven, buffet-style, or tray passed depending on the format of your event and location of the pizza oven.

CAN GUESTS REQUEST A CUSTOM PIZZA DURING THE PARTY?

Our pizza chefs will be able to accommodate custom pizza requests during the event, based on the types of pizzas pre-ordered and the available toppings. GF dough must be ordered in advance.

WHERE DO YOU PARK THE OVEN FOR MY PARTY?

The pizza oven can be set up anywhere you can park a car (driveways, curbside, parking spaces, etc.) and will require access for our catering van to pull up, park the pizza-oven trailer, and a flat surface for the oven to be set up on. We require a minimum 2-hour set-up time and approximately 20 x 12 square foot area for our set up.

HOW DO I RESERVE THE PIZZA OVEN FOR MY PARTY?

The pizza oven is booked on a first-come, first-served basis. We can guarantee availability with a non-refundable deposit to hold it for your date. For peak dates (weekends, May-September), we encourage you to book as far in advance as possible. We look forward to firing up the oven for y'all!

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THE GALLERY

