

Example of Pizza Party Rehearsal Dinner

25 Adults

Brought some of their own food and décor

Food – 25 adults	\$725
Pizza Party Catering (see menu below) - \$25/guest \$100 Woodfired oven fee	
Beverage	\$95
BYOB has no cost 1 gallon Pineapple, lilikoi, ginger punch - \$20/gallon Sunshower Coffee / Tea Service (variety of tea bags offered) - \$3/person	
Staff	\$126
Caterer - included in food pricing 1 Woodfired Oven Attendant/Pizza Chef - \$18/hour for 3 hours - 54 1 Waiter/set-up and clean up - \$18/hour for 4 hours - \$72	
Linen and Place Settings	\$125
Lace Table Runners for guest tables and wooden place card stumps - included Place settings, glassware and linen napkins for all guests. - \$5/guest @ 25 guests - \$125	
Space and Décor Rental	\$400
Half Day Deck and Inside Rental - Outdoor indoor and event space, use of all cooking space, propane, power and water. Indoor bathroom included. - \$300 Flowers (for centerpieces and other décor) - \$100 Includes 5 farmhouse tables and up to 30 chairs - included Barware, Buffet and Kitchen Equipment - all included in catering cost	
Event Coordination	All included
Event coordination provided by Kate Hickey - including décor set-up and staff management	
Subtotal	\$1471.00
Tax	\$61.19
Service charge (18% of food and bev)	\$129.60
Total	\$1661.79

Event Menu

- Client's pre-selection of 4 types of pizza (see options below)
- Green Salad - Mix of baby greens, sunflower shoots, microgreens, edible flowers and shaved root vegetables. Served with two choices of salad dressing: creamy balsamic and Meyer lemon vinaigrette.
- Dessert Pizza - Banana nutella s'more and strawberry streusel cheesecake served with fresh whipped cream

For the Pizza Menu, the clients pre-select 4 pizzas to be made in rotation with the following toppings. Clients are limited to two sauces, 3 meats, 5 cheeses and 6 vegetables for their menu.

(* = made with ingredients from our farm)

Sauces (choose 2)-

- white sauce
- traditional pesto sauce*
- pea shoot pesto sauce*
- marinara sauce*
- roasted garlic olive oil

Meat toppings (choose 3)-

- bacon
- pancetta
- prosciutto
- mild Italian sausage
- spicy Italian sausage
- anchovies
- pepperoni
- Canadian bacon
- kalua pork
- chicken*
- goat sausage crumbles (italian)*

Cheese toppings (choose 5)-

- parmesan
- feta
- chevre*
- goat ricotta*
- fresh goat mozzarella*
- low moisture mozzarella (the usual kind for pizza)
- gorgonzola
- pepper-jack
- brie

Veggie toppings (unlimited from our farm but from other farms pick 6)

- eggplant*
- kale*
- arugula*
- mustard greens*
- onions (fresh and/or carmelized)
- roasted garlic cloves
- pioppini mushrooms
- trumpet mushrooms
- button mushrooms
- shitake mushrooms
- bell peppers
- pineapple
- figs* (these may still be in season but maybe not)
- avocado
- fresh basil* (or other herbs)
- kabocha squash (like butternut)*
- black olives (not local)
- hawaiian hot peppers