

CATCH-A-FIRE CAFE

Catering Menu & Services

CATERING INFORMATION

20% service fee added for all events

The number of service staff provided for an event is determined by Catch-a-Fire based on event details.

The length of service is determined by Catch-a-Fire & agreed upon with customer in advance.

Our PIZZA PARTIES

are perfect for all occasions:

**Corporate Lunches, Graduation Parties,
Birthday Parties, Retirement Celebrations,
Wedding Rehearsal Dinners & Receptions!**

PIZZA PARTY!

Unlimited pizza service = \$13 per person

Children 12 & under = \$9 per person

Approximately 1 hour of service for up to 100 people

Approximately 2 hours of service for groups of 100+

Additional hours = \$100 / hour

Buffet-style service with a variety of our large 16-inch pizzas served on raised heated platters

Select up to 6 pizza varieties or leave it to us to provide an amazing variety for your guests. We provide signs to help your guests identify their favorite pizzas!

SALADS

\$3 per person

Italian

Mixed greens, tomatoes, pepperoni, red onion, kalamata olives, parmesan, basil balsamic vinaigrette

Kale

Kale & spinach, carrots, red grapes, toasted walnuts, goat cheese, lemon-*Lift* vinaigrette

Caesar

Romaine, parmesan, croutons, classic dressing

House

Mixed greens, black currants, toasted pistachios, gorgonzola, house vinaigrette

Spinach

Spinach, bacon, toasted pecans, roasted red bell pepper, red onion, goat cheese, basil-balsamic vinaigrette

Arugula

Arugula, roasted tomatoes, fennel, red onion, shaved parmesan, charred lemon & extra virgin olive oil

Classic

Mixed greens, dried cranberries, red onion, croutons, goat cheese, basil-balsamic vinaigrette

Caprese

Fresh mozzarella, tomatoes, basil, balsamic

Meat Pizzas

Cornerstone (Pepperoni)

fire-roasted red sauce, pepperoni, five cheeses

Simmer Down (Spicy Sausage)

fire-roasted red sauce, Italian sausage, jalapeño, red onion, five cheeses

Pesto Paradise (Green)

classic pesto, prosciutto, red onion, roasted tomato, parmesan, romano

Three Little Pigs (Meat)

fire-roasted red sauce, pepperoni, prosciutto, Italian sausage, five cheeses

Stir It Up (Works)

traditional red sauce, pepperoni, Italian sausage, mushroom, red onion, bell pepper, five cheeses

Buffalo Soldier (Buffalo Chicken)

signature buffalo sauce, spiced chicken, red onion, four cheeses + gorgonzola, celery, ranch

Smile BBQ (BBQ Chicken)

roasted garlic & olive oil, spiced chicken, bacon, Happy Amber BBQ sauce, four cheeses + white cheddar, scallion

Lively Up Yourself (Hawaiian)

fire-roasted red sauce, bacon, Happy Amber BBQ sauce, four cheeses, scallion, prosciutto, pineapple, peppadew

Goettup, Stand Up (Goetta)

roasted garlic & olive oil, Glier's goetta, peppadew, caramelized onion, cracked egg, four cheeses + white cheddar

Veggie Pizzas

One Love Five Cheeses (Cheese)

traditional red sauce, mozzarella, provolone, asiago, romano, parmesan

Natural Mystic (Margherita)

traditional red sauce, fresh mozzarella, basil, roasted tomato

Mr. Brown (Mushroom)

roasted garlic & olive oil, mushroom, parmesan, romano, truffle oil

Vegetables Unite (Veggie)

roasted garlic & olive oil, spinach, red onion, roasted tomato, mushrooms, kalamata olives, five cheeses

Rock My Goat (Goat Cheese)

roasted garlic & olive oil, spinach, artichokes, peppadew, kalamata olive, goat cheese

Soul Rebel (Creme Fraiche & Kale)

creme fraiche, kale, roasted tomato, roasted garlic, red onion, four cheeses + gruyere

Put It On

(Create Your Own)

Choose your sauce:

Traditional Red Sauce
Fire-Roasted Red Sauce
Roasted Garlic & Olive Oil Pesto
Buffalo Sauce
Jerk Sauce
creme fraiche
Happy Amber BBQ sauce

Select your cheese:

Five-cheese blend of mozzarella, provolone, asiago, romano, parmesan
Fresh Mozzarella
Parmesan & Romano
Gorgonzola
White Cheddar
Gruyere
Goat Cheese
Daiya dairy free cheese

Protein

pepperoni
Italian sausage
bacon
prosciutto
spiced chicken
goetta
cracked eggs
anchovies
mushrooms
red onions
caramelized onions
roasted tomatoes
bell pepper
jalapeño pepper
basil
oregano
spinach
kale
artichoke
scallion
kalamata olive
roasted garlic
peppadew
pineapple
red grapes

APPETIZERS

The following appetizers are priced individually at \$2 per person (approx. 2.5 bites per person)

Psycho-Hummus

housemade hummus infused with *PsychOPathy* (MadTree's IPA), jalapeño, lime & herbs served with wood-fired bread

**Add vegetable crudite for \$1 per person*

Wood-fired Vegetables

seasonal variety with pale ale oil

Gnarly Stix

our take on pretzels & beer cheese

Cheesy Kale & Artichoke Dip

kale, artichoke, bacon & six cheeses served with wood-fired bread

Stuffed mushrooms

Italian sausage, five cheeses, fresh herbs (Vegetarian option available)

Bruschetta

tomatoes, garlic, basil, olive oil, balsamic, parmesan

Cheese Display

Seasonal Fruit Display

The following appetizers are priced individually at \$3 per person (approx. 2.5 bites per person)

Jalapeño Popper Potato Skins

redskin potatoes, bacon, jalapeño, cream cheese, white cheddar, scallion

Wood-Fired Shrimp

Beer-braised with MadTree *Lift*, fresh herbs & citrus

Italian Meatballs

served with traditional red sauce & parmesan

Fire Bites

peppadew peppers filled with Italian sausage, basil, goat cheese & parmesan (Vegetarian option available)

Wood-Fired Wings

sauced with your choice of Happy Amber BBQ, Chipotle Axis BBQ, Buffalo, Jerk

Antipasta Display – Chef's selection

Gourmet Cheese Display - Chef's selection

MAIN COURSE

\$12 per person

Happy Amber BBQ Pulled Pork (served with artisan sandwich bread)

Beer Braised Chicken

Market Price

Wood-Fired Seafood (Salmon, Grouper, Lobster)

Wood-Fired Filet Mignon with hopped Chimichurri

Herb Roasted Lamb Lollipops with porter gastrique

Wood-fired & Carved to Order

\$12 per person

Turkey

Jerk Roast Pork (with charred pineapple)

Market Price

Beef (Tenderloin or Strip)

Pasta Bakes

\$12 per person

Baked Ziti

Italian Sausage, traditional red sauce, five cheeses

Pesto Chicken Penne

Peppadew, spinach, red onion, artichokes, parmesan

Vegetable Lasagna

Alfredo, spinach, mushroom, carrot, zucchini, squash, broccoli, five cheeses

Puttanesca

Penne with fire roasted red sauce, capers, tomato, olive, anchovy, red onion, parmesan

SIDES

\$3 per person

Mac & Beer Cheese

Cavatappi pasta with creamy house beer cheese

Cauliflower Couscous

Roasted red bell peppers, asparagus & parmesan

Wood-Fired Vegetables

Rotating seasonal variety which may include asparagus, green beans, brussel sprouts, cauliflower, carrots

Roasted redskin potatoes

Seasoned with fresh herbs

Orzo Pasta Salad

Artichoke, mushroom, tomato, red onion, parmesan

Jalapeno Cornbread

Housemade with cheddar

BREAKFAST MENU ITEMS

Priced individually at \$2 per person

Fresh Fruit Display
Assorted Pastries
Housemade Cinnamon Rolls
Breakfast Potatoes

Priced individually at \$3 per person

Frittata Bakes (vegetarian options available)
Breakfast Hash (vegetarian options available)
Biscuits & Gravy

Coffee Service = \$2.50 per person

Cold Brew Coffee Service = \$3.00 per person

BEVERAGE PACKAGES

Non-Alcoholic Beverage Options:

Choose 1 of the following packages = \$2.50

Choose 2 of the following packages = \$3.50

Choose 3 of the following packages = \$4.50

- Assortment of canned sodas (Coke products) & bottled water
- Iced Tea, Lemonade, Aqua Fresca (served in beverage carafes)
- Coffee Service

GROUP LUNCHES

Lunch Packages \$16 per person

*Includes artisan sandwich, pickles,
choice of side, café cookie & beverage*

Sandwiches

Vegetarian - Mushroom, spinach, artichoke, tomato, red onion, five cheeses, pesto mayo

Italian - Capicola, pepperoni, genoa Salami, four cheeses, pesto mayo, balsamic, lettuce, tomato, red onion

Turkey & Gruyere with bacon, peppadew, spinach, beer mustard

Meatball Sub – Housemade meatballs with traditional red sauce & four cheeses

Entrée Salads available

Sides

House slaw

Pasta salad

Hen of the Woods Chips

Custom Catering

Have another idea for a custom menu?

Just ask and we'll discuss how the Catch-a-Fire Catering team can make it happen!

CATCH-A-FIRE CAFE DESSERTS

Signature Dessert Displays

Your choice of our signature desserts:

Choose 2 = \$4 per person

Choose 3 = \$5 per person

Choose 4 = \$6 per person

**Choose 2 flavors for each dessert selected
(with the exception of wood-fired donuts)*

Cafe Cookies

Chocolate Chip

Scotchies

Soft-baked Sugar

Ginger Molasses

Peanut Butter

Panna Cotta (Eggless Italian custard)

Turtle

Berry & Honey

Butterscotch

Vanilla

Seasonal

Mini Cheesecakes

Classic with fresh berries

Caramel

Chocolate Chip

Seasonal

Cupcakes

Vanilla

Chocolate

Carrot

Orange Velvet

Lemon

Wood-Fired Doughnuts

Bite-sized, served warm with cinnamon sugar
& housemade icing

Ask about our seasonal desserts!

Mini Seasonal Pies

Sticky Toffee Pudding

Bread Pudding

Beeramisu

Seasonal Fruit Cobbler

Strawberry Shortcake

PARTY CAKES!

8" decorated cake (serves 10-12) = \$35

10" decorated cake (serves 15-20) = \$45

8"/10" Stacked cake (serves 25-30) = \$80

Sheet Cakes

Half sheet cake (serves 25-30) = \$35

Full sheet cake (serves 50-60) = \$65

Cake Flavors

Vanilla, Chocolate, Carrot, Orange Velvet, Lemon

Frosting Choices

Italian Buttercream, Cream Cheese, Chocolate

**A \$150 fee will be applied for any outside dessert not ordered through Catch-a-Fire Café.*

SAMPLE PARTY MENUS

Pizza Palooza

\$24 per person

Appetizers

Wood-Fired Vegetables
Psycho Hummus with wood-fired bread

Salads

Italian Salad
Caesar Salad

Main Course

Unlimited Pizza Party
(choose 6 pizza varieties!)

Dessert

Chocolate Turtle Panna Cotta

Italiano Americano

\$30 per person

Appetizers

Italian Meatballs
Bruschetta

Salads

Caprese Salad
Caesar Salad

Main Course

Beer Braised Chicken
Vegetable Lasagna

Sides

Wood-fired vegetables
Knotty Dough

Dessert

Beeramisù

Down South

\$24 per person

Appetizers

Cheesy Kale & Artichoke Dip with Wood-Fired Bread

Main Course

Happy Amber BBQ Pulled Pork
Beer Braised Chicken

Sides

Green Beans
Mac & Beer Cheese

Dessert

Blackberry Peach Cobbler

Premium Private Party Sample Menu

Market Price

Appetizers

Antipasta Display

Passed Appetizers

Fire Bites
Wood-Fired Shrimp

Salads

House Salad
Kale Salad

Main Course

Filet Mignon
Salmon

Sides

Roasted Redskin Potatoes
Wood-Fired Asparagus

Dessert

Sticky Toffee Pudding

Wood-Fired Fiesta

\$24 per person

Appetizers

Chips with Salsa Verde, Fuego, Fresca & Guacamole

Main Course

Fajita Chicken, Steak & vegetables
with tortillas, cheese, lettuce, cilantro-lime crema

Sides

Black Beans & Roasted Corn Salad
Mexican Rice

Dessert

Dulce de leche Panna Cotta