

Let Us Cater Your Next Event!



EXPERIENCE

Bring the authentic flavors of Italy to your event with our Scuderie Italia Mobile Catering Experience! Our carefully curated menu, featuring everything from our signature wood-fired pizzas to artisanal pastas, is designed to suit any occasion. Our commitment to quality, using only the freshest ingredients, paired with our impeccable service, ensures your event is both memorable and uniquely delicious. Trust Scuderie Italia to add a touch of Italian elegance to your gathering and making every moment and every bite truly special.

- Minimum order is \$850
- Delivery fee \$50/over 20 mile radius, maximum 40 miles
- We provide paper plates, paper napkins, plastic forks
- Gratuity of 20% will be added to the invoice that directly go to our staff working at the event.
- Our mobile pizza oven needs a space of about 3 car spots. The oven needs to be positioned by our truck, which then can be detached and parked elsewhere
- We would arrive 1 hour before meal time and our service is 1-2 hours long depending on the menu choice (eg: pizza only is about 1 hour long, if you add appetizers, dessert, etc, that would mean the service is longer).
- We can accommodate special dietary requests (please let us know in advance), such as gluten free, dairy free, vegan, etc.

MENU

APPETIZERS (CHOOSE 3) \$15/PERSON

- GAMBERI ALLA DIAVOLA (pan seared shrimp, crostini, garlic, calabrian chili sauce)
 - CAPRESE (fresh tomatoes, mozzarella, basil, evoo)
 - POLPETTE AL SUGO (beef & pork meatballs, parmesan, basil, toast)
 - PROSCIUTTO E BURRATA (prosciutto di parma, burrata, crostini)
 - BRUSCHETTONE (homemade bread, cherry tomatoes, burrata, basil)
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SALADS \$8/PERSON

- MISTA (mixed greens, red onions, tomatoes)
 - CAPRESE (tomatoes, mozzarella, basil, balsamico)
 - CESARE (romaine leaves, shaved parmesan & housemade croutons)
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PASTA STATION (PREPARED ON SITE) \$15/PERSON

- ARRABBIATA (spicy tomato sauce made with red chili peppers, garlic and homemade chili oil)
 - BOLOGNESE (a tomato meat sauce made with ground pork and beef)
 - PESTO (fresh basil, garlic, pine nuts, parmesan and olive oil)
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PIZZA \$25/PERSON

- MARGHERITA (San Marzano sauce, mozzarella, basil, evoo)
 - COTTO E FUNGHI (San Marzano sauce, mozzarella, prosciutto cotto, mushrooms, basil, EVOO)
 - CAPRICCIOSA (San Marzano sauce, mozzarella, artichoke, mushroom, olives, ham)
 - CARNE (San Marzano sauce, mozzarella, pepperoni, sausage, salame calabrese)
 - SALSICCIA (San Marzano sauce, mozzarella, fennel sausage)
 - DIAVOLA (San Marzano sauce, mozzarella, salame calabrese)
 - AFFUMICATA (smoked mozzarella, fennel sausage, mushrooms)
 - TRUFFLE (mozzarella, mushrooms, arugula, shaved parmigiano, truffle oil)
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DESSERT \$6/PERSON

- TIRAMISU
- CANNOLI