

CATERING MENU



WOOD-FIRED PIZZA PARTY!

We offer a buffet-style service featuring a variety of our Large 16" pizzas.

Select up to 5 different pizza varieties, build your own from our extensive ingredient list, or leave it to us to choose an amazing variety for your party!

Unlimited Pizza Service

\$17 per person

Children 12 & under

\$9 per person

APPROXIMATE SERVICE TIMES

1-150 guests = 1 hour

151-250 guests = 1.5 hours

over 250 guests = 2 hours

Additional hours =

\$100 / hour

MEAT PIZZAS

CORNERSTONE (PEPPERONI)

fire-roasted red sauce, pepperoni, four cheeses

THREE LITTLE PIGS (MEAT)

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

BUFFALO SOLDIER (BUFFALO CHICKEN)

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

REBEL RANCH (CHICKEN BACON RANCH)

garlic butter, chicken, bacon, four cheeses, white cheddar, scallion, ranch

CRAZY POTATOHEADS (POTATO)

creme fraiche, potato, bacon, jalapeño, four cheeses, white cheddar, scallion, ranch

SMILE BBQ (BBQ CHICKEN)

garlic butter, chicken, bacon, Happy Amber bbq, four cheeses, white cheddar, scallion

SIMMER DOWN (SPICY SAUSAGE)

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

STIR IT UP (WORKS)

traditional red sauce, pepperoni, Italian sausage, mushroom,

red onion, bell pepper, four cheeses

LIVELY UP YOURSELF (HAWAIIAN)

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

VEGGIE PIZZAS

ONE LOVE (CHEESE)

traditional red sauce, four cheeses (mozzarella, provolone, asiago, romano, parmesan)

NATURAL MYSTIC (MARGHERITA)

traditional red sauce, basil, roasted tomato, pesto (nut-free), fresh mozzarella, sea salt

VEGETABLES UNITE (VEGGIE)

garlic butter, spinach, mushroom, red onion, roasted tomato, kalamata olive, four cheeses

MELLOW MOOD (WHITE)

creme fraiche, roasted garlic, four cheeses, goat cheese, EVOO, fresh herbs

MR. BROWN (MUSHROOM)

garlic butter, mushroom, truffle oil, parmesan & romano, fresh thyme

VEGAN VIBES (VEGAN)

traditional red sauce, BE-HIVE sausage, BE-HIVE pepperoni, baby spinach, red onion, banana peppers, BE-HIVE cheese shreds

PUT IT ON - CREATE YOUR OWN

CHOOSE YOUR SAUCES

BBQ, buffalo, creme fraiche, EVOO, fire roasted red, garlic butter, pesto (nut-free), ranch, traditional red

CHOOSE YOUR CHEESES

four cheeses (mozzarella, provolone, asiago, romano), fresh mozzarella, goat cheese, gorgonzola, parmesan & romano, white cheddar

CHOOSE YOUR TOPPINGS

artichoke, baby arugula, baby spinach, banana pepper, basil, bell pepper, Castelvetrano olive, hot honey, jalapeño, kalamata olive, mushroom, peppadew, pineapple, red onion, roasted garlic, roasted tomato,

CHOOSE YOUR PROTEINS

anchovies, bacon, chicken, Italian sausage, pepperoni, prosciutto

CHOOSE YOUR VEGAN OPTIONS

BE-HIVE cheese shreds, sunflower seed parmesan, BE-HIVE sausage, BE-HIVE pepperoni

DON'T SEE YOUR FAVORITE PIZZA ON THE ABOVE? JUST ASK AND WE WILL TRY TO ACCOMMODATE!

PARTY PACKAGES

We've put together some popular party packages to make planning your event easier. Choose one of the following menus or browse through our à la carte menu to customize a menu that is perfect for your occasion!

WOOD-FIRED FIESTA

*\$29 per person
minimum 30 people*

Chips with Salsa Verde,
Salsa Fuego, Salsa Fresca,
Guacamole, Queso

Fajitas with Chicken,
Steak & Vegetables
Tortillas, Cheese, Lettuce,
Cilantro-lime Crema

Black Bean & Roasted Corn Salad
Mexican Rice

Churro Cupcakes

PIZZA PALOOZA!

\$28 per person

Wood-Fired Vegetables

Caesar Salad

Unlimited Pizza Party
(choose 5 pizza varieties!)

Mini Cheesecakes

DOWN SOUTH

*\$36 per person
minimum 30 people*

Cheesy Kale & Artichoke Dip
Jalapeno Popper Potato Skins

BBQ Pulled Pork
Beer Braised Chicken

Wood-Fired Green Beans
Mac & Beer Cheese

Blackberry Peach Cobbler

RIVER & RANGE

*\$50 per person
minimum 30 people*

Stuffed Mushrooms
Fire Bites

House Salad

Beer Braised Chicken
Wood-Fired Salmon

Roasted Redskin Potatoes
Wood-Fired Broccolini

Mini Cheesecakes

**plated service optional*

ITALIANO AMERICANO

*\$38 per person
minimum 30 people*

Italian Meatballs

Italian Salad

Baked Ziti with Italian Sausage
Vegetable Trotolle

Wood-fired Vegetables
Focaccia

Panna Cotta

PREMIUM PARTY

*\$60 per person
minimum 30 people*

Antipasta Display
Wood-Fired Shrimp

House Salad

Carved Beef Tenderloin
Wood-Fired Salmon

Whipped Potatoes
Wood-Fired Asparagus

Sticky Toffee Pudding

**plated service optional*

BEVERAGE PACKAGES

Available at Blue Ash & Lebanon locations

NON-ALCOHOLIC

\$3 per person

Includes water,
iced tea,
lemonade,
and a variety
of sodas

STANDARD BAR

\$20 per person

Includes craft
beers on tap,
ciders & seltzers,
select wines and
a variety of sodas

PREMIUM BAR

\$25 per person

Includes our
Standard Bar
Package
plus premium
spirits

LITE BITES & BAR

\$40 per person

Includes our
Premium Bar Package,
plus your choice of
four appetizers
or displays

A LA CARTE

APPETIZERS & DISPLAYS

Displays & Hot Appetizers priced individually at \$4.50 per person (approx. 2.5 bites per person)

Wood-Fired Wings

BBQ or Buffalo sauce,
garlic parmesan
or jerk dry rub

Stuffed Mushrooms

Italian sausage,
four cheeses,
fresh herbs

Vegetarian Stuffed Mushrooms

spinach, artichoke,
bell pepper,
four cheeses,
fresh herbs

Nati Twist

hand-twisted soft pretzel
made in house with our
signature beer mustard
& beer cheese

Wood-Fired Shrimp

beer-braised,
fresh herbs & citrus

Jalapeño Popper Potato Skins

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

Cheesy Kale & Artichoke Dip

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

Guacamole & Queso

served with chips

Italian Meatballs

with traditional red sauce
& parmesan

Fire Bites

peppadew peppers filled
with basil & goat cheese

Wood-Fired Vegetable Display

seasonal variety
with pale aleoli

Fresh Fruit Display

Chef's selection

Antipasta Display

Chef's selection of
charcuterie, cheeses
& accoutrements

Gourmet Cheese Display

Chef's selection

SALADS

\$5 per person

House

mixed greens,
black currants,
toasted pistachio,
gorgonzola,
house vinaigrette

Caesar

romaine, parmesan,
croutons,
classic dressing

Italian

mixed greens, tomato,
pepperoncini,
kalamata olive,
red onion, parmesan,
basil balsamic
vinaigrette

Arugula

baby arugula, carrot,
spiced sunflower seeds,
goat cheese, EVOO,
charred lemon
vinaigrette

Caprese

fresh mozzarella,
tomato, fresh basil,
balsamic
(vegan upon request)

ENTREES

BBQ Pulled Pork \$16

served with artisan sandwich roll

Beer Braised Chicken \$16

wood-fired and brined,
featuring Happy Amber

Wood-Fired Seafood

Salmon \$22 Mahi \$22
Grouper \$34 Swordfish \$24

Wood-Fired Steaks

New York Strip \$32,
Filet Mignon \$35

Wood-Fired & Carved to Order

Beef Tenderloin \$28
Turkey \$16
Jerk Roast Pork
with charred pineapple \$16

VEGETARIAN ENTREES

Cauliflower Parmigiana \$16

breaded cauliflower steaks,
traditional red sauce & Parmesan

Portabella Mushroom \$16

portabella mushrooms stuffed with
tomato, spinach, artichoke, Parmesan

PASTA BAKES

\$16 per person

Baked Ziti

traditional red sauce,
Italian sausage, four cheeses

Pesto Chicken Penne

peppadew, spinach,
red onion, artichoke, parmesan

Vegetable Trotolle

beer bechamel, mushroom, spinach,
peppadew, parmesan, Romano

SIDES

\$4.50 per person

Asparagus

seasoned & wood-fired

Haricot Vert

wood-fired, red onion

Broccolini

wood-fired, lemon & garlic

Wood-Fired Vegetables

House Focaccia

Roasted Redskin Potatoes

Whipped Potatoes

Mac & Beer Cheese
house beer cheese with
cavatappi & white cheddar

BREAKFAST

Continental Breakfast Package \$15
fresh fruit, yogurt, assorted pastries, coffee

A la Carte Breakfast Options:

\$4.50 per person:

Fresh Fruit Display

Assorted Pastries

Cinnamon Rolls

Breakfast Potatoes

\$7.00 per person:

Frittata

open-face Italian omelet with Italian sausage, bacon, bell pepper, red onion, white cheddar

Vegetarian Frittata

open-face Italian omelet with spinach, mushroom, red onion, peppadew, gruyere

Breakfast Hash

wood-fired breakfast potatoes with bell pepper, red onion, egg, white cheddar

LUNCH

ARTISAN SANDWICHES

*includes chips & cookie
\$16 per person*

Chicken Pesto

chicken, pesto, red onion, artichoke, roasted tomato, four cheese, parmesan

Italian

salami, pepperoni, capicola, romaine, red onion, tomato, banana peppers four cheeses, pesto mayo, basil-balsamic

Steak Hoagie

traditional red sauce, red onion, house pickles, four cheeses

OR

caramelized onion, mushroom, four cheeses, pesto mayo

Veggie

veggie pepperoni, spinach, mushroom, artichoke, red onion, roasted tomato, four cheeses, pesto mayo, basil balsamic

ENTRÉE SALADS

*\$12 per person
add chicken \$4.50*

Caesar

romaine, parmesan, croutons, classic dressing

Italian

mixed greens, tomato, pepperoncini, kalamata olive, red onion, parmesan, basil balsamic vinaigrette

BEVERAGES

Choose 1 = \$2.50 per person

Choose 2 = \$3.50 per person

Choose 3 = \$4.50 per person

Assortment of Canned Sodas & Bottled Water
(Coke, Diet Coke, Sprite)

Iced Tea, Lemonade, Aqua Fresca
(served in beverage carafes)

Coffee Service

DESSERTS

*priced per person
Choose 1 = \$4.50
Choose 2 = \$5.00*

Signature Sticky Toffee Pudding

warm date cake with brown ale toffee sauce & fresh whipped cream

Beeramisú

layers of mascarpone custard with brown ale & coffee soaked sponge

Blackberry Peach Cobbler

garnished with fresh blackberries & cream

Panna Cotta

wildflower honey with raspberries

House Chocolate Chip Cookies

Mini Cheesecakes

classic with fresh berries

Cupcakes

choose vanilla, chocolate or churro

— VEGETARIAN / VEGAN OPTIONS —

VEGETARIAN PIZZAS

CORNERSTONE (PEPPERONI)

fire-roasted red sauce, BE-HIVE pepperoni, four cheeses

BUFFALO SOLDIER (BUFFALO MUSHROOM)

buffalo sauce, mushrooms, red onion, four cheeses gorgonzola, celery, ranch

REBEL RANCH (MUSHROOM BACON RANCH)

garlic butter, mushrooms, four cheeses, white cheddar, scallion, ranch

CRAZY POTATOHEADS (POTATO)

creme fraiche, potato, jalapeño, four cheeses, white cheddar, scallion, ranch

SMILE BBQ (BBQ CHICKEN)

garlic butter, mushrooms, BBQ, four cheeses, white cheddar, scallion

SIMMER DOWN (SPICY SAUSAGE)

fire-roasted red sauce, BE-HIVE sausage, jalapeño, red onion, four cheeses

STIR IT UP (WORKS)

traditional red sauce, BE-HIVE pepperoni, BE-HIVE sausage, mushroom, red onion, bell pepper, four cheeses

ONE LOVE (CHEESE)

traditional red sauce, four cheeses (mozzarella, provolone, asiago, romano, parmesan)

NATURAL MYSTIC (MARGHERITA)

traditional red sauce, basil, roasted tomato, pesto (nut-free), fresh mozzarella, sea salt

VEGETABLES UNITE (VEGGIE)

garlic butter, spinach, mushroom, red onion, roasted tomato, kalamata olive, four cheeses

MELLOW MOOD (WHITE)

creme fraiche, roasted garlic, four cheeses, goat cheese, EVOO, fresh herbs

MR. BROWN (MUSHROOM)

garlic butter, mushroom, truffle oil, parmesan & romano, fresh thyme

VEGAN VIBES (VEGAN)

traditional red sauce, BE-HIVE sausage, BE-HIVE pepperoni, baby spinach, red onion, banana peppers, BE-HIVE cheese shreds

VEGAN PIZZAS

CORNERSTONE (PEPPERONI)

fire-roasted red sauce, BE-HIVE pepperoni, BE-HIVE cheese shreds

BUFFALO SOLDIER (BUFFALO MUSHROOM)

buffalo sauce, mushrooms, red onion, BE-HIVE cheese shreds, celery, ranch

REBEL RANCH (MUSHROOM BACON RANCH)

garlic butter, mushrooms, BE-HIVE cheese shreds, scallion, ranch

CRAZY POTATOHEADS (POTATO)

creme fraiche, potato, jalapeño, BE-HIVE cheese shreds, scallion, ranch

SMILE BBQ (BBQ CHICKEN)

garlic butter, mushrooms, BBQ, BE-HIVE cheese shreds, scallion

SIMMER DOWN (SPICY SAUSAGE)

fire-roasted red sauce, vegan sausage, jalapeño, red onion, BE-HIVE cheese shreds

ONE LOVE (CHEESE)

traditional red sauce, BE-HIVE cheese shreds

NATURAL MYSTIC (MARGHERITA)

traditional red sauce, basil, roasted tomato, pesto (nut-free), BE-HIVE cheese shreds, sea salt

VEGETABLES UNITE (VEGGIE)

garlic butter, spinach, mushroom, red onion, roasted tomato, kalamata olive, BE-HIVE cheese shreds

MELLOW MOOD (WHITE)

creme fraiche, roasted garlic, BE-HIVE cheese shreds, EVOO, fresh herbs

MR. BROWN (MUSHROOM)

garlic butter, mushroom, truffle oil, BE-HIVE cheese shreds, fresh thyme

VEGAN VIBES (VEGAN)

traditional red sauce, BE-HIVE sausage, BE-HIVE pepperoni, baby spinach, red onion, banana peppers, BE-HIVE cheese shreds

10" GLUTEN-FREE VEGAN CRUST OR CAULIFLOWER CRUST +3.00

CATCH-A-FIRE PIZZA CATERING - TERMS & CONDITIONS

PAYMENT & DEPOSIT

There is a \$500 Food & Beverage Minimum for Offsite Events. The deposit required to secure the Event is 25% of the grand total at the time of booking and is due with the acceptance of this booking. All deposits are non-refundable. An Event is considered "Confirmed" when the Event Contract is approved and signed and the 25% nonrefundable deposit is paid. The remaining balance is due (10) days prior to the Event and will be charged to the card on file. Prices do not include any applicable sales tax and government imposed surcharges. Proof of valid tax exempt status must be on file prior to the Event. Acceptable methods of final payment are cash, credit cards or gift cards.

EVENT ORDER & GUEST COUNT

Final Menu and Event detail changes can be made up to (10) days prior to the Event date. A Banquet Event Order (BEO) will be generated and forwarded to the Client for signature. The BEO must be signed upon receipt and returned to Catch-a-Fire Pizza (10) days prior to the Event date to confirm all menu selections and Event details. The Final Guest Count is guaranteed by Client and must be received by Catch-a-Fire Pizza via phone or email (10) days prior to the Event. Otherwise, the Guest Count listed on this Contract will be final and not subject to change. Additional guests may be approved at Catch-a-Fire Pizza's discretion. Catch-a-Fire Pizza reserves the right to charge a fee in its discretion for any overage from the Final Guest Count.

SERVICE FEE & GRATUITY

A 22% Service Fee is applied to all Events. The Service Fee is an administrative fee retained by Catch-a-Fire Pizza to cover equipment and administrative expenses related to catering your Event. The Service Fee includes Gratuity, as a portion of the Service Fee is distributed to team members working your Event. Additional tipping is not required, but is welcome and at your discretion.

SERVICE & STAFFING

Catch-a-Fire Pizza requires a (10) day advance notice to reserve an Event. Standard Service includes Buffet Service with paper plates, napkins and plastic cutlery at no additional cost. Tablecloths are used on all food service tables. Your group will have a designated server for the duration of the event. One manager will be assigned as the Contact Person for each Event. The number of service staff is determined by Catch-a-Fire Pizza and is based on the Event details.

ADDITIONAL SERVICES (These services must be requested 10 days prior to the Event.)

- Premium Plastic Plates & Flatware = \$1.25 per person
- China & Silver Flatware = \$2.50 per person
- Passed Appetizer Service = \$50.00 (per 50 people)
- Plated Service = \$4.50 per person
- Cake Cutting = \$1.00 per person
- Extended Service = An additional \$100/hour is charged if Catch-a-Fire Pizza is required to continue to serve for an extended duration longer than the originally agreed upon scheduled timeline.
- Staffing Fee = Catch-a-Fire reserves the right to charge an additional Staffing Fee as needed.
- Equipment Fee = If Catch-a-Fire is required to rent additional equipment, the charge may be passed on to the Client.

CANCELLATIONS & TERMINATION

Client may cancel this Agreement at any time up to (10) days prior to the Event by providing written notice of such election to Catch-a-Fire Pizza, at no cost to the Client. If cancellation is received within (10) days of the Event, any outstanding balance will be charged to the card on file. Catch-a-Fire Pizza may terminate this Agreement if the Client fails to place a credit card on file, fails to approve the contract, and/or fails to pay the 25% nonrefundable deposit (10) days prior to the Event.

EVENT SPACE

The Client is aware that adjacent rooms may be in use and involve, without limitation, music and other large social gatherings. Catch-a-Fire Pizza makes no representation or warranty regarding use of any other room at the Premises during the Event. Any damage to the property in the Event space will result in additional fees assessed by and payable to Catch-a-Fire Pizza and will be charged to the credit card on file. No smoking/vaping of any kind is allowed on the Premises. If glitter/confetti is used during the Event, there will be a \$150 clean up fee per room added to the final billing.

GOVERNING LAW

This Agreement shall be governed by and construed in accordance with the laws of the State of Ohio. Any legal actions, claims or demands shall be handled in a court of competent jurisdiction within the State of Ohio.

MEDIA

All media coverage including press releases, use of logo, Catch-a-Fire Pizza name or likeness must be approved by Catch-a-Fire Pizza in advance of publication. Failure to do so could result in the cancellation of reservation or additional fees assessed at Catch-a-Fire Pizza's discretion at a minimum of \$500.00. Catch-a-Fire Pizza reserves the right to share Client feedback publicly.

FORCE MAJEURE

Performance of this Contract by Catch-a-Fire Pizza and/or Client shall be excused if such performance is prevented or impaired due to circumstances beyond their control, including fire, flood, earthquake, utility outages, elements of nature or acts of God, riots, civil disorders, strikes, lockouts, or labor differences or acts of terrorism, federal, state or local government requisitions, Covid-19, restrictions on travel, transportation, food, beverages, or supplies. In no event shall Catch-a-Fire Pizza and/or Client be responsible for loss of profit or other collateral or consequential damages. The responsibility of Catch-a-Fire Pizza will be limited to refunding a portion of the payment or crediting the Client's account for a future event.

INDEMNIFICATION

Catch-a-Fire Pizza will not be liable for damage to or loss of any merchandise displayed or left anywhere on the Premises. Catch-a-Fire Pizza and/or Client (in such capacity, an "indemnifying party") agrees to indemnify, defend and hold harmless the other, and its partners, directors, officers, employees, agents and representatives (collectively, "indemnified parties"), from and against all claims, causes of action, liabilities, losses, damages and expenses, including reasonable attorneys' fees suffered or incurred by an indemnified party as a result of (a) bodily injury, death, or damage to tangible personal property, to the extent caused in whole or in part, by the negligence or willful misconduct of an indemnifying party or any of its guests, employees, agents or representatives, including contractors and suppliers engaged by it, in connection with the Event, or any violation of applicable law, rule, regulation or ordinance by the indemnifying party or any of its employees, agents or representatives, including contractors and suppliers engaged by it. No entertainment, food or beverages of any kind will be permitted to be brought into Catch-a-Fire Pizza by the Client or their guests or invitees without the prior written consent of Catch-a-Fire Pizza. Failure to secure prior written consent of Catch-a-Fire Pizza can result in denying access or cancellation of the Event.

MISCELLANEOUS

Catch-a-Fire Pizza shall comply with all applicable federal, state, and local laws, regulations, and ordinances, including the sale and service of alcoholic beverages. Catch-a-Fire Pizza reserves the right to ask for proper identification prior to serving alcoholic beverages to any guest. Catch-a-Fire Pizza reserves the right to refuse to serve any person under the influence of alcohol or any controlled substance, or to request that such a person leave the Premises. The undersigned acknowledges that they are a duly authorized signatory of Client, and have read, understand and accept this Contract and all stipulations, and agree to comply with the same.

CATCH-A-FIRE PIZZA
9403 Kenwood Road #B204
catchafirepizza.com
catering@catchafirepizza.com