

passed appetizers

EACH SELECTION $3.50 PP

Mushroom Arancini
Fried risotto balls with boursin mousse, field green pesto, romesco | V

Bruschetta
+ $1.50 PP | GF
Your choice of: * Artichoke Spread, Goat Cheese, Microgreens | V,
or * Ricotta, Roasted Tomatoes, Pancetta, Olive Oil, Microgreens

Caprese Tartlets
Tomato, Mozzarella, Balsamic Pearls, Basil | V

Spiedini
Skewers Of Fontina Wrapped In Prosciutto | GF

Meatball Sliders
Beef Meatballs, 'Nduja Mayo, Caramelized Onions, Brioche Bun

Polenta Sticks
Roasted Garlic Aioli, Truffle Oil, Parmigiano Reggiano | V, GF

Artisanal Cheese & Charcuterie Platter
+ $6.00 PP
Chef's Selection Of Three Colorado Cheeses, Prosciutto, Soppressata,
Seasonal Fruit, Olives & Dates, Seasonal Fruit Butter, Crackers & Rustic Bread





ARTISANAL APPS FOR ALL SEASONS

DF—DAIRY FREE GF—GLUTEN FREE V—VEGETARIAN VGN—VEGAN

salads

EACH SELECTION $5.00 PP

Caesar
Romaine Leaves Tossed With Homemade Caesar Dressing,
Croutons, And Shaved Parmesan Cheese | V

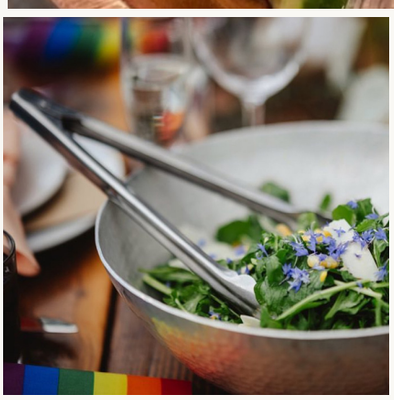
Mixed Green
Mixed Greens, Apples, Dried Cranberries, Candied Pecans,
Blue Cheese, Shallot Vinaigrette | V, GF

Kale
Apple, Red Onions, Goat Cheese, Spiced Pepitas, Citrus,
Apple Dijon Vinaigrette | V, GF

Farmer's Market
Chef's Choice Salad With Ingredients Determined By Weekly Market
Availability | VGN, GF

Arugula
Radish, Orange Supreme, Hazelnuts, White Balsamic
Vinaigrette | VGN, GF









PINE PIZZERIA
est. 2024

specialty pizzas







EACH SELECTION $3.50 PP

Marinara
San Marzano Tomato Sauce, Garlic, Red Pepper Flakes, Oregano | VGN, DF

Margherita
San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Basil, Parmigiano Reggiano | V

Pepperoni & Spicy Honey
San Marzano Tomato Sauce, Fior Di Latte Mozzarella, Basil, Pepperoni, Hot Honey Drizzle

Burrata Diavola
+3.00 PP
San Marzano Tomato Sauce, Fior Di Latte Mozzarella, 'Nduja (Spicy Pork Sausage), Calabrese Salami, Spicy Honey, Burrata

Bella
White Base, Ricotta, Chèvre, Figs, Walnuts, Balsamic Glaze, Lemon Zest, Watercress | V

Salsiccia & Funghi
Apple Fennel Sausage, Local Mushrooms, Fior Di Latte Mozzarella

Zucca
Smoked Mozzarella, Goat Cheese, Provolone, Grana, Acorn Squash, Thyme, Orange Blossom Honey, Red Pepper | V

Pine Pesto
House-Made Pine Pesto, Basil, Parmigiano Reggiano, Fior Di Latte Mozzarella, Datterini Tomatoes | V

PIZZA ADD-ONS

+1.00 PP
Mushrooms, Anchovies, Pepperoni, Longmeyer Fennel Sausage, Prosciutto, 'Nduja, Spicy Honey

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desserts

EACH SELECTION $4.50 PP



Bombolini
Italian Donuts, Créme Anglaise, Blueberries,
Raspberries, Orange Zest, Mint

Cheesecake Bites
Chutney (Seasonal Flavors)
Tiramisu Cups
Lady Finger Crumb

Cinnamon-Sugar Focaccia
A House-Made Traditional Italian Flatbread Flavored
With Cinnamon And Sugar And A Topping Of Icing

Budino
A Sweet Italian Pudding With A Rich And Creamy
Texture. Choice Of Chocolate Or White Chocolate | GF







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pizza packages

LET'S PARTY!

As many slices as you can eat until there are no more dough balls
or service is completed. We provide all staff necessary for a successful event,
including the preparing, cooking, and serving.





THE CONIFER PACKAGE

+STARTS @ $40 PP
Minimum of $1,000 food.
Choice of 1 Appetizer. Choice of 1 Salad. Choice of 2 Pizzas.

THE SPRUCE PACKAGE

+STARTS @ $50 PP
Minimum of $1,000 food.
Choice Of 2 Appetizers. Choice Of 1 Salads. Choice Of 3 Pizzas.

THE PINE PACKAGE

+STARTS @ $61 PP
Full Service for a Minimum of $1,000 food.
Choice of 2 Appetizers. 1 Salad. Choice of 4 Pizzas.

** Package minimums are noted **

WHICH PACKAGE IS BEST FOR YOU?

The **Conifer Package** is a great choice for short, small events.
The **Spruce Package** is ideal for mid size events.
The Pine Package is perfect for weddings and large events.

** Package minimums are noted **

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bar and beverages

BAR + BEV PACKAGES

BASIC BAR PACKAGE

$6.00 PP

You provide the alcohol and ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Lemons, and Limes.

PREMIUM BAR PACKAGE

$8.00 PP

You provide the alcohol and ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water,Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Lemons, Limes, Oranges, Maraschino Cherries, Green Olives, Angostura Bitters, and Simple Syrup.

TOP SHELF BAR PACKAGE

$10.00 PP

You provide the alcohol and ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Fresh Lemon Juice, Fresh Lime Juice, Freshly Squeezed Orange Juice, Cranberry Juice, Fresh Grapefruit Juice, Pineapple Juice, Navel Oranges, Lemons, Limes, Luxardo Cherries, Green Olives, Simple Syrup, Choice Of One Infused Simple Syrup, Angostura Bitters, Margarita Salt, and Sugar.

** Edible flowers for garnish upon request **

NON-ALCOHOLIC BAR PACKAGE

$4.00 PP

You provide ice and we provide: Coke, Diet Coke, Sprite, Ginger Ale, and Club Soda.









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bar and beverages

SIGNATURE COCKTAILS

* SIGNATURE COCKTAILS | $2.50 | PP WITH A BAR PACKAGE
OTHER CUSTOMIZED COCKTAILS AVAILABLE ON REQUEST *

WINTER

Pura Vida
Tequila, Orange Liqueur, Cara Cara Infused Syrup, Fresh Orange Juice, Tajin

Maple Walnut
Bourbon, Benedictine, Black Walnut Bitters, Maple Syrup, Orange

Old Fashioned
The Way You Like It! (Customize As Classic, Smoking, Brown Or Nutty)

SPRING

Angry Cucumber
Tequila, Cucumber, Jalapeños, Agave Nectar, Lime Juice

Blueberry Nectar
Vodka, Blueberry Infused Honey, Crème De Violette, Edible Flower, Lemon Zest

Lavender Fields
Vodka, Lavender Infused Lemonade, Rosemary Sprig





SUMMER

Raspberry Revenge
Gin, Simple Syrup, Lime Juice, Raspberry, Thyme

El Diablo
Tequila, Blackberry Simple Syrup, Ginger Beer, Lime Juice

B**ourbon Mint Sweet Tea**
Bourbon, Local Mint, Lemongrass Infused Syrup, Iced Tea, Dehydrated Orange Slice

FALL

Flowers In The Meadow
Gin, Elderflower Liqueur, Cucumber, Local Basil, Lime, Tonic Water

Palisade Peach Fizz
Vodka, Colorado Palisade Peaches, Club Soda, Local Mint, Lime

Rosemary's Grapefruit
Gin, Rosemary Infused Simple Syrup, Grapefruit Juice, Grapefruit Soda

PINE PIZZERIA
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bar and beverages

NON-ALCOHOLIC BEVERAGES FOR ALL AGES

Coffee Station
$2.00 PP
Local Colorado Coffee, Creamer, Sugar, and Eco-Friendly Coffee Cups
Decaf + $.50 PP
DF Creamer + $.75 PP

Lemonade
$2.00 PP
House-Made Lemonade

Infused House-Made Lemonade
$2.75 PP
Strawberry, Blackberry, Lavender, And Other Seasonal
Options Available Upon Request

LaCroix Sparkling Water
$2.00 PP
Lemon, Lime, And Grapefruit

Iced Tea
$2.00 PP
Unsweetened Iced Tea









PINE PIZZERIA
est. 2024

the details

PINE PIZZERIA DETAILS

WHAT TO EXPECT

Arrival

We will arrive approximately two hours before the start of your event to set up our equipment and get the oven warmed up. Once the oven is up to temperature, the pizzas will cook in a minute.

Flow of Service

Our pizzas are made on-site. We use our own fresh dough, hand toss them and cook them in our mobile brick pizza oven. We typically serve everything buffet style which allows your guests to sample all the flavors of pizza you selected and helps maintain a smooth flow of service. However, we do offer other service styles. Please consult with your Client Experience Coordinator for more information.

We require enough space to park our brick oven and set up our workstation. The minimum amount of space needed is 13ft x 21ft. The oven can be set up anywhere you can park a car (driveways, curbside, parking spaces, etc).

Paper products are included with the Conifer and Spruce packages. The Pine package includes real plates and flatware and compostable napkins. Should you want linen napkins at an additional charge, please let your Client Experience Coordinator know.

OTHER DETAILS

Staffing

Each proposal will include the cost of all culinary, waitstaff, and bartenders (if applicable) necessary for your event. Parties over 50 guests require additional staff. The pizza packages are currently staffed at minimum levels. For example, the Conifer package is staffed for 50 guests. Should you select the Conifer package and have 60 guests, additional staff will be necessary. Ultimately, the number of staff is determined by your final guest count, menu selections, and vision.

Travel

We travel all around the Colorado Front Range. The first 35 miles of travel are included. Additional travel fees will be added for events past the 35 mile radius from our location in Longmont, CO. Yes, Estes Park is included in our radius!

Deposit

A 50% deposit is required to reserve the date of your event. The remaining balance is due seven days prior to the start of your event.

Local Tax and Admin/Ops Charge

The 20% Admin Ops fee is an industry standard charge which covers Pine Pizzeria's costs to "bring the restaurant to you." This fee is not a gratuity. It covers the costs of ancillary labor not included in your package, administrative costs, maintenance, utilities, insurance costs, and other 'behind the scenes' expenses. Menus and experiences can be fully customized with a minimum of 25 guests. Please reach out to your Client Experience Coordinator with any questions you might have. We are here to exceed your expectations!

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