



TRADITIONAL PIZZAS

THE RED QUEEN

Pizza Margherita - San Marzano tomatoes, fior di latte, grated Parmesan, fresh basil

THE WHITE QUEEN

White Pizza - Garlic infused olive oil, fresh mozzarella, grated Parmesan, fresh basil

THE CLASSIC

Pepperoni Americana - San Marzano tomatoes, fresh mozzarella, pepperoni, grated Parmesan

THE DON

Spicy Italian Sausage - San Marzano tomatoes, fresh mozzarella, spicy Italian sausage, grated Parmesan

PREMIUM PIZZAS

NEW YORKER

Pepperoni and Italian Sausage - San Marzano tomatoes, Mozzarella, pepperoni, spicy Italian sausage, grated Parmesan, garlic infused olive oil, whole milk Ricotta

CBF

Corn, Bacon, Feta - Garlic infused olive oil fresh Mozzarella, grated Parmesan, sweet corn, smoked bacon, and Feta

COWBOY

BBQ Chicken - Barbecue Sauce, Mozzarella, wood oven roasted chicken breast, red onion, cilantro

GIRELLA

Arugula and Prosciutto - San Marzano tomatoes, fresh mozzarella, dressed arugula, prosciutto, shaved Parmesan

NUTELLA RICOTTA

Dessert Pizza - Whole milk ricotta, Nutella, confectioners' sugar

SIDES

SALAD

Tossed greens, cucumbers, tomatoes, croutons, with choice of Ranch or Italian Vinagrette

BREAD

Wood oven baked ciabatta bread with balsamic vinegar and olive oil

DESSERTS

BROWNIES

Fudge, Mint, or Blonde with cream cheese icing

DRINKS

PREMIUM BOTTLED SODA BOTTLED WATER

THE DOUGH

Our dough is made from imported Neapolitan flour, water, salt, and small amounts of yeast and left to rise for a minimum of 24 hours. This process makes our pizza dough light, digestible, and delicious.

THE INGREDIENTS

We use plum tomatoes grown in California that are sweet, and represent the flavor of those grown in Italy.

We use high quality fresh Italian Mozzarella used in traditional Neapolitan pizza baking.

We source toppings that provide the best flavor in the pizza. When possible, we source them locally.

THE METHOD

Our Pizzas are baked in a custom built wood fired brick oven. Following traditional Neapolitan cooking methods. Our pizzas are baked at over 800 degrees. This blast cooking process takes about 90 seconds and helps lock in the flavors of the ingredients and gives the dough its natural aroma and soft digestible crust that should not be discarded.



PRICING

CATERING - TRADITIONAL MENU

Pizzas are cooked slightly larger than our traditional sizes and are served buffet style. Equal service will be provided from selections of the Red Queen, the White Queen, the Classic, and the Don.

\$6 per person

CATERING - PREMIUM MENU

Add any of the premium pizza options to the buffet rotation: the New Yorker, the CBF, the Cowboy, the Girella, or the Nutella Ricotta

+\$2 per person for each pizza selection added

INDIVIDUAL - TRADITIONAL MENU

Great for picking up the tab for your company or group. Pricing is per pizza. Select from our basic menu of the Red Queen, the White Queen, the Classic, and the Don.

\$9 per pizza

INDIVIDUAL - PREMIUM MENU

Add premium pizzas to the menu: the New Yorker, the CBF, the Cowboy, the Girella, or the Nutella Ricotta. Menu limited to four pizzas.

\$10 per pizza

Gluten-free options available, ask for details.

A LA CARTE

Pricing per person

SALAD	\$2
BREAD	\$2
BROWNIES	\$2
SODA	\$2.50
BOTTLED WATER	\$1.50

ORDERING



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ADDITIONAL INFO AND POLICIES

\$500 MINIMUM

Staying above the minimum event price allows providing the best experience for you. It ensures that we are properly staffed and maintain quality ingredients to produce the pizza with exceptional flavor.

Pricing includes paper and plastic ware.

\$200 DEPOSIT

Required to secure your reservation. Fill out and submit an event form and we will email you an event summary, including event cost. This will also include a link to pay deposit.

TIMELINE

Events must be booked and finalized at least 7 days prior- cancelation and rescheduling without a 48hr notice will forfeit deposit.

SALES TAX

Will be added to the price of the event.

TRAVEL FEE

No travel fee for events in Salt Lake and Utah counties. Contact us for events outside of this area.

GRATUITY

18% suggested