



## 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

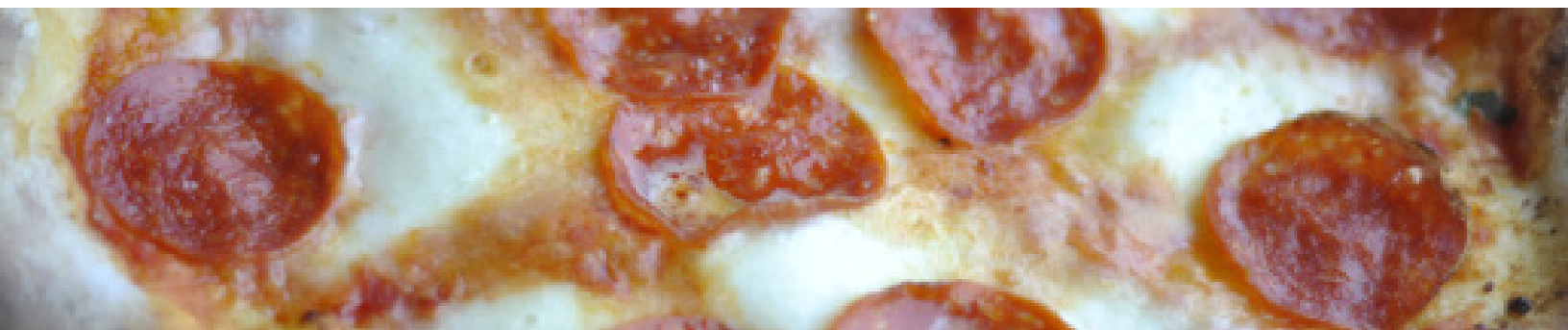
*We use plum tomatos grown in California that are sweet, and represent the flavor of those grown in Italy.*

*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 - PIZZA BAR

*Pizza Bar consists of a 3 pizza menu. We plan for each person eating 4 slices or half of a 13 inch pizza*

*\$6 per person choose 3 pizzas from traditional menu*

*\$7 per person choose 2 from traditional and 1 from premium*

*\$8 per person choose 1 from traditional and 2 from premium*

*\$9 per person choose 3 premium*

### CATERING - PER PIZZA

*Everyone will receive an individual 11 inch pizza.*

*\$9 per person choose 3 pizzas from traditional menu*

*\$10 per person choose 2 from traditional and 1 from premium*

*\$11 per person choose 1 from traditional and 2 from premium*

*\$12 per person choose 3 premium*

*Gluten-free options available, ask for details.*

## A LA CARTE

*Pricing per person*

<b>SALAD</b>	<b>\$2</b>
<b>BREAD</b>	<b>\$2</b>
<b>BROWNIES</b>	<b>\$2</b>
<b>SODA</b>	<b>\$2.50</b>
<b>BOTTLED WATER</b>	<b>\$1.50</b>

## ORDERING

JOHN SEELY  
801.477.4169  
JOHN@FORGEPIZZERIA.COM



## ADDITIONAL INFO AND POLICIES

### \$750-1000 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. Minimum is \$1000 when booking Friday or Saturday from May 1 to September 31. Pricing includes plates, clear plastic utensils, and napkins.*

### 30% 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. Cancellation after this date 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*