

FEDERALIST MOBILE PIZZERIA

A LA FAMIGLIA

Family style dinner w/ stationary appetizers

up to 2 Large Meat & Cheese Boards
+
Wood Fired Sourdough Flat Bread
+
Any Salad of Choice
+
Any 3 Signature Wood Fired Pizzas of Choice

starts at **\$2,250.00**

A LA BUFFET

Single Line Dinner Buffet w/ Attendant

up to 2 Large Meat & Cheese Boards
+
Wood Fired Sourdough Flat Bread
+
Any Salad of Choice
+
Any 2 Signature Wood Fired Pizzas of Choice

starts at **\$1,750.00**

A LA NAPOLETANA

Our Custom Pizza Street Party

Any 2 Wood Fired Pizzas of Choice
or
Any 2 Two-Topping Custom Wood Fired Pizzas of Choice
+
Chili Flakes
+
House Made Chili Oil
+
Disposable Plates & Cutlery

starts at **\$750.00**

UPGRADES

Customize your experience:

Additional Salad \$5/guest
Additional Pizza Option \$10/guest
Additional Dessert \$5/guest

Small/Large Meat & Cheese Board \$85/\$155
Small/Large Meatball Platter \$90/\$160
Small/Large Bread Basket \$40/\$70

Dinner packages accommodate up to 100 guests, Pizza Party up to 50 guests. Additional items charged by confirmed attendance. Event durations: 4hrs, (includes 1 hr of set up and 1 hr of removal) longer events require additional fees. Beverage pricing available through The Beer Truck. 10% Savings on overall fee when booked together. All prices + tax + 20% gratuity. \$500 deposit required for reservation. Refer to contract for cancellation details. Events greater than 40 miles may require additional fees, ask for details.

2009 N Street, Sacramento, CA 95811
916.661.6134

FEDERALIST MOBILE PIZZERIA

appetizers:

small feeds up to 20, large up to 40

meat & cheese board

includes (3) choices of charcuterie & cheeses, pickled veggies & preserves.

small \$85

large \$155

meatballs

ground pork, & beef, blend of spices, sourdough bread crumbs, Italian gravy, mozz, grana padano, fresh oregano.

small \$90

large \$160

wood-fired flatbread (vn)

fresh baked wood-fired flatbread. Choice of Rosemary w/ Sea Salt or "Everything Spice"

small \$40

large \$70

salads:

mixed greens

mixed greens, goat cheese, cranberries, pepitas, chili fig vinaigrette.

arugula & quinoa

arugula, red & white quinoa, red bell peppers, goat cheese, olive tapenade, lemon vinaigrette.

kale

lacinato kale, sauteed apple, pecorino romano, apple cider vinaigrette.

house

romaine, cherry tomato, cucumber, red onion, olives, grana. choice of ranch or italian vinaigrette.

desserts:

peanut butter brownies

housemade, rich chocolate & peanut butter

perfect chocolate chip cookies

housemade, buttery, chocolatey goodness

entrees:

wood-fired pizza:

margherita (v)

crushed tomato, mozz, basil, evoo

doppio (v)

crushed tomato, 2x mozz, oregano, evoo

fromaggio (v)

crushed tomato, mozz, fontina, romano, grana, oregano, evoo

pepperoni

crushed tomato, mozz, pepperoni, oregano, evoo

salsiccia

crushed tomato, mozz, fennel sausage, oregano, evoo

stanford (v)

mozz, fontina, jack, mushrooms, onions, arugula, evoo

porch

mozz, fontina, jack, sausage or smoked pancetta, chives

capitol

crushed tomato, mozz, mushrooms, smoked pancetta, oregano, evoo

fremont

crushed tomato, mozz, smoked pork loin, pineapple, oregano, evoo

southside (va)

mozz, fontina, jack, potatoes, pork chorizo, chili oil, cilantro

portal

crushed tomato, mozz, spicy salami cotto, olives, green peppers

the cho (va)

crushed tomato, mozz, mushrooms, sausage, sauteed peppers & onions, evoo

marshall

arugula pesto, mozz, fontina, mortadella, pistachio, red onions, grana padano