

# FEDERALIST MOBILE PIZZERIA + CATERING

COVID-19 Safety: Staff will wear masks and gloves. All items will be served on individual disposable plates. We will provide plexi shields for bar service.

## A LA NAPOLETANA

### *Custom Pizza Street Party*

Any 2 Wood Fired Pizzas of Choice

Pizzas Made to Order

Includes Disposable Plates, Napkins & Cutlery

Serving Sacramento, Elk Grove, Davis, Woodland,  
Roseville, Folsom and El Dorado Hills\*

starts at **\$950**  
for first 50 guests; additional guests \$19/ea \*\*

## A LA BUFFET

### *Single Line Dinner Buffet*

1 Large Cheese and Charcuterie Board

Wood Fired Neapolitan Flat Bread

1 Salad of Choice

2 Signature Wood Fired Pizzas of Choice

starts at **\$3,000**  
for first 100 guests; additional guests \$30/ea \*\*

## POLICIES

### *Plan Your Experience*

Event duration: 3 hours (plus 1 hour of set up and 1 hour of removal)  
Longer events require additional fees.

Service includes bussing. Does not include guest table(s) setup.

Bar services available through our Beer Catering program.  
10% savings on overall package when booked together.

\*Travel fee applies to Buffet package beyond 30 miles from 95811  
and Neapolitana package outside of listed service areas.

\*\*Neapolitana package: Max 150 guests. Buffet package: Max 175 guests.

All prices + tax + 20% gratuity.

\$500 deposit and signed event contract required for reservation.

Refer to contract for cancellation details.

## UPGRADES

### *Customize Your Experience*

	<i>Small / Large</i>
Neapolitan Flat Bread Basket	\$45 / \$80
Hummus + Crudites	\$90 / \$160
Cheese Board	\$100 / \$180
Charcuterie Board	\$120 / \$200
Cheese + Charcuterie Board	\$135 / \$235
Meatball Platter	\$135 / \$235
Additional Salad Option	\$5/guest
Additional Entree Option	\$10/guest
Peanut Butter Brownies	\$5/each

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# FEDERALIST MOBILE PIZZERIA + CATERING

## ***appetizers:***

small feeds up to 20, large up to 40

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### **cheese board**

chef's choice (3) of cheeses, pickled veggies & preserves

### **cheese + charcuterie board**

chef's choice (3) of charcuterie & cheeses, pickled veggies & preserves

### **meatballs**

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

### **hummus + crudites (vn)**

house-made olive and jalapeno-cilantro hummus with chef's choice of seasonal vegetables and wood-fired flatbread

### **wood-fired flatbread (vn)**

fresh baked wood-fired flatbread seasoned with rosemary and sea salt

## ***salads:***

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### **mixed greens**

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

### **arugula**

arugula, red onion, parmesan, lemon vinaigrette

### **house**

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

## ***wood-fired pizza:***

each pizza feeds 2 - 3 adults

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### **fromaggio (v)**

crushed tomato, fontina, mozzarella, grana padano, pecorino romano, oregano, evoo, sea salt

### **margherita (v)**

crushed tomato, mozzarell, fresh basil, evoo, sea salt

### **pepperoni**

crushed tomato, mozzarella, fontina, pepperoni, oregano

### **stanford (v)**

*add \$5/guest*

arugula pesto, mozz, fontina, cremini mushrooms, red onions, tomato, arugula, lemon juice

### **combo**

*add \$5/guest*

crushed tomato, pepperoni, provorella, fresh basil, mushrooms, onions, olives, peppers, artichokes

## ***dessert:***

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### **peanut butter brownies**

housemade, rich chocolate & peanut butter

### ***notes:***

please notify us of any allergies or dietary restrictions

gluten free crust + vegan substitutions available upon request

length of service time based on style and final guest count