



## Open House Plans

# 2023-2024 Menu & Pricing

[www.wanderingfire.com](http://www.wanderingfire.com) | [info@wanderingfire.com](mailto:info@wanderingfire.com) | (715) 256-7444

### Deciding on a Catering Package

Q: Does the event have a specific arrival time for all guests?

Q: Will guests be seated for the meal at the same time?

Q: Will guests consider this a main meal?

If no, use this Open House Menu & Pricing Plan

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\*All pricing is plus local sales tax and the 18% recommended gratuity.

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## About A Wandering Fire: Artisan Pizza & Catering

### Not A Food Truck

A Wandering Fire provides a turn-key catering experience to events as small as 35 people and as large as 225. We cook using a real fire in our Italian-style brick oven. Your guests will see their food being made on-site and not hidden in a truck. We offer an authentic, old-world, wood-fired experience adding charm and warmth to your event.

A Wandering Fire uses the finest ingredients available. Our sauces, dough, and sausage are all house-made. Our dough is made using a slow fermentation process for an incredible crust. We even grow our shiitake mushrooms. We use locally grown sustainably produced products whenever possible. We partner with local farms and CSAs to create the freshest, best-tasting pizza.

A Wandering Fire will work with you to design a menu to fit your needs. We can easily make exciting appetizers, scrumptious salads, a unique main pizza course, exciting desserts, and even hand-crafted drinks like strawberry basil lemonade or ginger limeade. Our experience and turn-key approach to food and service allow you and your family to enjoy the day.

### Our Dough

A Wandering Fire's pizza dough and sauces are all made from scratch.

The dough is the anchor of good pizza. No amount of toppings or gimmicky ingredients can cover the taste of a poorly crafted dough. The pizza dough is made from scratch a few days before the event. Making fresh dough this way gives the dough time to rise and rest.

\*All pricing is plus local sales tax and the 18% recommended gratuity.

Because every wedding menu is customized to the wedding couple, we make fresh sauces and toppings each week. Wherever appropriate, we buy ingredients from the local farmers, dairies, and butcher shops in the rural communities of western Wisconsin.

We work hard not to use prepacked or prepared ingredients on our menu.

## Catering Packages and Pricing\*

### STEP ONE: Choose a Catering Package

Each package includes a buffet featuring artisan-style pizza choices plus a caesar salad. Salad upgrades are available. Pricing for appetizers, starters, desserts, drinks, and additional services are listed below.

Catering Packages*				
Package	People Served	Number of Pizza Styles	Service Time	Package Price
Small	110 or less	3 + Cheese	1 hour 30 minutes	\$2,350
Medium	111 - 150	4 + Cheese	2 hours	\$3,250
Large	151-210	4 + Cheese	2 hours 30 minutes	\$4,050
Extra Large	211-255	4 + Cheese	3 hours	\$4,950
Giant	256-310	4 + Cheese	3 hours 30 minutes	\$5,550
Jumbo	311-360	4 + Cheese	4 hours	\$5,950

### STEP TWO: Choose Catering Options

Catering Package Options	Per 20 servings
<b>ANTIPASTI</b> Grazing table with various Minnesota and Wisconsin-produced cheeses, locally and house-pickled vegetables, olives, fresh fruit, crackers, artisan bread, and at least one of our house-made dips or spreads. See the list below for descriptions of the Dips & Spreads.	\$175
<b>DIPS &amp; SPREADS</b> Grazing table of house-made dips and spreads served with assorted crackers, fruit, and artisan bread. Choice of three dips/spreads options for the first seventy-five people. All dips and spreads are house-made. Add one additional dip/spread option for each additional 75 people. See the list below for descriptions.	\$155
<b>ANTIPASTI OR DIPS &amp; SPREADS ADD ON</b> Choose a selection of regional artisan cured Minnesota and Wisconsin meats and cheeses or a selection of smoked salmon, trout, and whitefish served fresh or as fresh house-made spreads.	\$60.00

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<b>ADDITIONAL SALADS OPTIONS</b> See the list below for salad descriptions.	\$85.00
<b>INDIVIDUAL APPETIZERS</b> See the list below for descriptions. Prices are listed below.	See section below for pricing
<b>BEVERAGES</b> A choice of AWF's kitchen-made non-alcoholic lemonades, limeades, or teas. Great for any age or as a mixer for adult beverages. Prices are listed below.	
<b>DESSERT</b> See the list below for descriptions. Prices are listed below.	

## Menu Details

<b>Salads</b>	Per 20 servings
<b>CAESAR</b> Romaine lettuce, shredded parmesan and asiago cheeses, house-made garlic croutons, tossed in house-made Caesar dressing. Anchovies are available upon request.	Standard
<b>PASTA</b> Upgrade to a penne or rotini pasta with fresh vegetables, Kalamata olives, and feta cheese with house vinaigrette.	\$12
<b>WATERMELON SALAD</b> Upgrade to fresh watermelon, cucumber, red onion, feta cheese, cashews, and fresh mint. The peak season is from July to September.	\$12
<b>WILD RICE</b> Upgrade to local wild rice with fresh vegetables (local and in-season when possible), pecans, and dried Door County cherries with a light vinaigrette. The peak season is from August to October.	\$14

<b>Appetizers</b>	Each
<b>ASIAN SAUSAGE STUFFED DATES</b> Dates stuffed with spicy Asian sausage, wrapped in bacon, and served warm.	\$3.15
<b>BACON-WRAPPED SWEET POTATOES</b> Maple roasted sweet potato chunks, seasoned with a spicy smoked paprika blend, wrapped in bacon, and served warm.	\$2.00
<b>CAPRESE TOTEMS</b> Skewers of fresh mozzarella, cherry tomatoes, and basil with a balsamic drizzle. The peak season is from June to September.	\$2.30

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<b>GOAT CHEESE TARTLETS WITH PEACH CHUTNEY OR DRUNKEN FIGS</b> Mini tarts filled with fresh cheve and topped with house-made peach chutney or port spiced figs.	\$2.95
<b>MELON TOTEMS</b> Skewers of fresh melon, fresh mozzarella, and prosciutto with sea salt and a balsamic drizzle. The peak season is from July to September.	\$2.30
<b>PROSCIUTTO WRAPPED ASPARAGUS</b> with vinaigrette drizzle. The peak season is from May to July.	\$2.10
<b>WILD MUSHROOM TARTLETS</b> A mixture of wild and cultivated mushrooms with shallots, fresh herbs, olive oil & egg, with a puff pastry crust. The peak season is from August to October.	\$3.10
<b>WATERMELON &amp; FETA BITES</b> Cubes of watermelon with feta cheese and mint. The peak season is from July to September.	\$2.00
<b>PECAN AND GOAT CHEESE MARBLES</b> Herbed mini goat cheese balls rolled in spiced pecans. Served skewered with dried Door County cherries and fresh basil	\$19 per dozen
<b>HOUSE MADE SALSAS &amp; CHIPS</b> A variety of house-made salsas served with tortilla chips	\$52 per 20 servings
<b>FRESH FRUIT PLATE</b> with maple cream cheese dip. The peak season varies with the season.	\$44 per 20 servings

<b>Desserts</b>	Each
<b>S'MORES</b> House-made chocolate graham crackers, smeared with cookie butter, topped with house-made flavored marshmallows, heated in our wood oven until warm and bubbly. Served individually.	\$2.50
<b>BERRIES AND SHORTCAKES</b> Individual house-made shortcakes served with local blueberries, a touch of lemon & cardamom, sweetened with cane sugar, maple syrup, and topped with fresh whipped cream  - OR - Individual house-made shortcakes served with local strawberries, a hint of vanilla, sweetened with cane sugar, maple syrup, and topped with fresh whipped cream.	\$3.95
<b>SARA'S TIPSYPIES</b> (Stillwater, MN) This Minnesota Fair favorite makes a variety of hand pies, including Carousing Caramel Apple, Boozy Blueberry Lemon, Irish Whiskey Pecan, and more. We will order and pick up your pies for you, then warm them in our wood-fired oven to serve. Check out <a href="http://www.sarastipsypies.com">www.sarastipsypies.com</a> for more details.	\$7.00

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House-Made Beverages		Price per 3 Gallons: \$80
		Price per Gallon: \$30
BLUEBERRY CARDAMOM LEMONADE	STRAWBERRY BASIL LEMONADE	
GINGER LIMEADE	WILD BLACKBERRY ICED SENCHA GREEN TEA	

## Additional Catering Services

Additional Services	
<b>PLATE UPGRADE</b> Clients may substitute Bamboo or Palm Leaf plates and bowls for standard compostable paper plates and bowls for any part of the service.	\$2/pp dinner plates \$1.50/pp side plates
<b>PASSED APPETIZERS</b> Staff will deliver appetizers to guests. The cost is based on one hour of service.	\$1 per person
<b>PASSED DESSERTS</b> Staff will deliver desserts to each table setting	\$1 per person
<b>PLATED SALADS</b> Salads will be plated and placed at each table setting.	\$1 per person
<b>BUSSING &amp; CRATING RENTED TABLEWARE</b> Staff will scrape and box rented plates, napkins, and silverware.	\$150 for the first 100 people; \$1/person thereafter
<b>BUSING TABLES</b>	\$100 for the first 100 people; \$0.75/person thereafter
<b>RECIPE DEVELOPMENT</b> A Wandering Fire will develop a signature pizza just for your event.	\$150
<b>ADDITIONAL STAFF AND/OR SERVICE TIME</b> In certain circumstances, additional staff or longer than standard hours are required. For instance, if the buffet location is away from our set up area and a runner is required, or the venue requires us to be on the scene earlier than is needed for setting up. A cost estimate will be prepared at the time of the proposal or can be added on the event day.	\$100 per 30-minute increment

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## Miscellaneous Charges

### Distance and Travel Fees

**DISTANCE CHARGE** A round-distance travel charge will be assessed for service locations with a Google Maps drive time over 55 minutes from our commercial kitchen. Distance charges will be calculated based on drive time, actual mileage, and the number of staff required to serve your event correctly.

**TRAVEL FEE** for service locations with a Google Maps drive-time over two hours and fifteen minutes (2 hr 15 min) from our commercial kitchen, a travel fee of \$1,000 per hour of drive time plus the distance charge.

**LODGING FEE** For service locations with a Google Maps drive time over three hours and thirty minutes (3 hr 30 min), there is a lodging charge of \$150 per staff person.

### Gratuity

The recommended gratuity is 18% of the pretax invoice. 100% of the gratuity is divided among the team. Gratuity is optional. Gratuity is not taxed.

### Taxes and Permitting

**COMBINED TAX RATES** are determined by the event's exact location and vary by state, county, and local municipality. All applicable taxes are added to the invoice.

**VENDING AND CATERING PERMITS** Occasionally, municipalities require additional permits beyond our catering license. We will advise as soon as we are made aware of additional costs.

### Venue Charges

Some venues charge caterers for the use of the property. Venues may require AWF to list the venue as an additional insured on our commercial insurance. All applicable charges are added to the invoice.

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# Invoice and Payment Options

## Estimates and Invoices

All Estimating and Invoicing are prepared through Square Invoicing. A Wandering Fire nor its staff have direct access to your credit card numbers or personal history.

## Payment Options

**PAY BY CHECK** Checks should be mailed to 2860 275th St, St Croix Falls, WI 54024. Payable to A Wandering Fire. If you are sending a check, let us know ahead of time. Mail service is slow in the Northwoods of Wisconsin. We will let you know when we receive the check.

**PAY BY CREDIT CARD** We accept Mastercard, VISA, Discover, and American Express.

**PAY BY CRYPTOCURRENCIES** If you are interested in paying with cryptocurrency, please contact us directly to discuss the options.

## Artisan Pizzas

When selecting pizzas for your event, all packages include the simple cheese pizza, Dora the Explorer. Clients choose four other pizza styles for their event. We strongly recommend clients choose at least one non-classic, non-meat pizza. These vegetarian pizzas are marked with "▲".

### Classic Wanderers

#### **NEIL ARMSTRONG▲**

House tomato sauce, fresh mozzarella, extra virgin olive oil, fresh basil, and sea salt.

#### **MARCO POLO**

House tomato sauce, house Italian fennel sausage, shiitake, and portabella mushrooms with a mozzarella/provolone blend. *We grow and prepare our shiitake mushrooms and season the sausage.*

#### **HUCKLEBERRY FINN**

House tomato sauce, Volpi artisan pepperoni, and house seasonings with a mozzarella/provolone blend.

#### **DORA THE EXPLORER▲**

Our kids' pizza! House tomato sauce and a mozzarella/provolone blend. Included with all packages.

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## The Wanderers of Our Imagination

### **JAMES T KIRK (Our Signature Pizza)**

Garlic infused olive oil, maple roasted sweet potatoes, pancetta, bleu cheese with a mozzarella/provolone blend, and a maple syrup drizzle.

### **DR WHO**

Garlic infused olive oil, pancetta, roasted red pepper, red onion, and fresh spinach with a mozzarella/provolone blend.

### **DON QUIXOTE^**

House fig sauce, prosciutto, bleu cheese, and fresh arugula with a mozzarella/provolone blend.

## The High Flyers

### **CHARLES LINDBERGH^**

House pesto sauce with roasted red peppers, Kalamata olives, artichokes, and feta cheese with a mozzarella/provolone blend.

### **BERYL MARKHAM**

Garlic-infused olive oil, asparagus, bacon, fresh scrambled eggs, and parmesan cheese with a mozzarella/provolone blend.

## The Souls that Wander

### **ANNIE LONDONDERRY^ (Chef Maaren's favorite)**

Garlic infused olive oil, dried Door County cherries, brie, and tomatillos with a mozzarella/provolone blend.

### **ROSIE SWALE-POPE**

Herb cream sauce, roasted chicken, roasted red peppers, fresh arugula with a mozzarella/provolone blend.

### **ANN BANCROFT**

Garlic infused olive oil, roasted duck, red onions, roasted red peppers, broccoli with a mozzarella/provolone blend, and our house creamy chipotle sauce.

### **KON TIKI**

House tomato sauce, fresh pineapple, prosciutto, and house seasonings with a mozzarella/provolone blend.

## The Adventurers

### **JONNY QUEST^ (Sean's favorite)**

House garlic artichoke sauce, roasted red peppers, red onions, fresh arugula with a mozzarella/provolone blend.

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**INDIANA JONES (also Sean's favorite)**

Garlic infused olive oil, house-smoked pulled pork, pepperoncini, house-pickled carrots and onions, pica-pica seasoning with a mozzarella/provolone blend, and our house mustard BBQ sauce.

## Specialty and Dietary Menu Options

### Gluten-Free Alternatives

We offer your guests pizzas on a gluten-free sandwich wrap. Clients should estimate five gluten or dairy-free pizzas for every 100 guests. Cross-contamination is possible—limited availability. Please Note all of our food is prepared in the same kitchen as we make our dough, and we use wheat flour to dust our pizza peels when we are serving. When cooking GF, we clean our areas, peels, and oven floor. However, there is a possibility of flour contamination.

### Vegan Alternatives

We have experience creating vegan-friendly catering events. Many of our items can substitute vegan meats that can be made cheese-free. We use products from The Herbivorous Butcher in Minneapolis to maintain our quality standards. Additional charges may apply.

## Disclaimers and Other Legalese

A Wandering Fire reserves the right to change pricing and menu options based on economic changes and ingredient availability.

## Contact Information

### [A Wandering Fire: Artisan Pizza & Catering](#)

2860 275th St  
Saint Croix Falls, WI 54024

(715) 256-7444

[www.wanderingfire.com](http://www.wanderingfire.com)

[info@wanderingfire.com](mailto:info@wanderingfire.com)

### **Maaren Spears**

Chef | Restaurateur | Hippie

### **Sean Kinney**

Partner | Compatriot | Wanderer

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