



Weddings and Rehearsal Dinners

2023-2024 Menu & Pricing

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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 yes, use this Menu & Pricing.

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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.

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 prepackaged or prepared ingredients on our menu.

Catering Packages

STEP ONE: Choose a Catering Package

Each package includes a buffet featuring four artisan-style pizza choices and a cheese pizza plus a salad. Packages may include Package Points that allow the client to spend on various appetizers, starters, drinks, or desserts.

Catering Packages*				
Package	Salad	Base Package Serves 35 People	Each Additional Guest Over 35 People	Package Points
A	Caesar Salad	\$1,300.00	\$24.00	0
B	Salad of Choice	\$1,675.00	\$31.00	2
C	Salad of Choice	\$1,900.00	\$35.00	3
D	Salad of Choice	\$2,125.00	\$40.00	4
E	Salad of Choice	\$2,375.00	\$44.00	5

*Pricing does not include distance and travel charges, local sales tax, or the 18% recommended gratuity.

STEP TWO: Spend Your Package Points

Each package is assigned Package Points. Clients use Package Points on specific menu options. The best practice is to spend at least 2 points for each hour of social time before dinner.

Catering Package Options	Package Points
ANTIPASTI Grazing table with a variety of 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.	2
DIPS & SPREADS 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.	2
ANTIPASTI OR DIPS & SPREADS ADD ON Choose a selection of regional artisan cured Minnesota and Wisconsin meats and cheeses or a selection of smoked salmon, trout, and whitefish served either fresh or as fresh house-made spreads.	1
INDIVIDUAL APPETIZERS See the list below for descriptions.	1 each
BEVERAGES Bottled water + craft sodas + choice of AWF's kitchen-made non-alcoholic lemonades, limeades, or teas. Great for any age or as a mixer for adult beverages.	1

DESSERT See the list below for descriptions.	See Details
ADDITIONAL SALADS OPTIONS See the list below for descriptions.	1 each

Menu Details

Salads	Peak Season
CAESAR Romaine lettuce, shredded parmesan and asiago cheeses, house-made garlic croutons, tossed in house-made Caesar dressing. Anchovies are available upon request.	None
PASTA Penne or rotini pasta with fresh vegetables, Kalamata olives, and feta cheese with house vinaigrette.	N/A
WATERMELON SALAD Fresh watermelon, cucumber, red onion, feta cheese, cashews, and fresh mint.	July to Sept
MIXED SPRING GREENS Mixed spring greens with tomato, red onion, candied walnuts, and fresh, in-season fruit with balsamic vinaigrette.	May to Sept
WILD RICE Local wild rice with fresh vegetables (local and in-season when possible), pecans, and dried Door County cherries with a light vinaigrette.	Aug to Oct
SPINACH & ARUGULA W/ RHUBARB DRESSING Fresh spinach & arugula with fresh carrots, radish, and feta cheese with rhubarb vinaigrette.	May to July, late Sept to Oct

Appetizers	Peak Season
ASIAN SAUSAGE STUFFED DATES Dates stuffed with spicy Asian sausage, wrapped in bacon, and served warm.	N/A
BACON-WRAPPED SWEET POTATOES Maple roasted sweet potato chunks, seasoned with a spicy smoked paprika blend, wrapped in bacon, and served warm.	N/A
CAPRESE TOTEMS Skewers of fresh mozzarella, cherry tomatoes, and basil with a balsamic drizzle.	June to Sept
FRESH FRUIT PLATE with maple cream cheese dip.	Fruit varies with the season

GOAT CHEESE TARTLETS WITH PEACH CHUTNEY OR DRUNKEN FIGS Mini tarts filled with fresh cheve and topped with house-made peach chutney or port spiced figs.	N/A
MELON TOTEMS Skewers of fresh melon, fresh mozzarella, and prosciutto with sea salt and a balsamic drizzle	July to Sept
PECAN AND GOAT CHEESE MARBLES Herbed mini goat cheese balls rolled in spiced pecans. Served skewered with dried Door County cherries and fresh basil	N/A
PROSCIUTTO WRAPPED ASPARAGUS with vinaigrette drizzle	May to July
WILD MUSHROOM TARTLETS A mixture of wild and cultivated mushrooms with shallots, fresh herbs, olive oil & egg, with a puff pastry crust	Aug to Oct
WATERMELON & FETA BITES Cubes of watermelon with feta cheese and mint	July to Sept
HOUSE MADE SALSAS & CHIPS A variety of house-made salsas served with tortilla chips	N/A

Desserts	Package Points
S'MORES 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.	1
BERRIES AND SHORTCAKES 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.	1
SARA'S TIPSYPIES (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 www.sarastipsypies.com for more details.	2

House-Made Beverages		1 point each
BLUEBERRY CARDAMOM LEMONADE	STRAWBERRY BASIL LEMONADE	
GINGER LIMEADE	WILD BLACKBERRY ICED SENCHA GREEN TEA	

Additional Catering Services

Additional Services*	
PLATE UPGRADE 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
PASSED APPETIZERS Staff will deliver appetizers to guests. The cost is based on one hour of service.	\$1 per person
PASSED DESSERTS Staff will deliver desserts to each table setting	\$1 per person
PLATED SALADS Salads will be plated and placed at each table setting.	\$1 per person
BUSSING & CRATING RENTED TABLEWARE Staff will scrape and box rented plates, napkins, and silverware.	\$150 for the first 100 people; \$1/person thereafter
BUSING TABLES	\$100 for the first 100 people; \$0.75/person thereafter
RECIPE DEVELOPMENT A Wandering Fire will develop a signature pizza just for your event.	\$150
ADDITIONAL STAFF AND/OR SERVICE TIME 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

*Pricing does not include distance and travel charges, local sales tax, or the 18% recommended gratuity.

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.

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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.

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.*

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.

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.

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](#)

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Maaren Spears

Chef | Restaurateur | Hippie

Sean Kinney

Partner | Compatriot | Wanderer