

2024-2025 Catering Packages

PRICING AND OPTIONS



Pricing Effective until 10/31/2024

Contact Information

A Wandering Fire: Artisan Pizza & Catering

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About Us

Different from a Food Truck

A Wandering Fire: Artisan Pizza & Catering (AWF) transforms your event space into an open-air kitchen, providing a complete catering experience for gatherings of 35 to 250 guests. Fueled by a real wood fire, our Italian-style brick oven becomes the heart of your celebration.

Guests are invited to engage with our passionate staff as we handcraft pizzas from scratch, using the finest available ingredients. We even grow our shiitake mushrooms! We source locally grown, sustainably produced products whenever possible, partnering with regional farms and CSAs to ensure the freshest, most flavorful pizzas.

AWF's commitment to quality extends beyond pizza. Our house-made sauces, dough, and slow-fermented crust create an authentic, old-world experience.

We'll collaborate with you to design a personalized menu that complements your event. The menu offers tantalizing appetizers, vibrant salads, unique pizza creations, delectable desserts, and refreshing hand-crafted drinks. Our experienced team and turn-key approach will ensure you and your loved ones can relax and savor every moment of your special day.

For a truly memorable experience, after dinner service, we invite wedding couples and hosts to create and cook their pizzas in our wood-fired oven.

The Heart of Our Pizza: Our Handcrafted Dough

At A Wandering Fire, we believe that exceptional pizza begins with exceptional dough. We handcraft our dough from scratch, using only the finest ingredients, several days before your event. This slow, patient process allows the dough to rise and develop a rich, complex flavor that is the perfect foundation for our high-temperature wood-fired pizzas.

Our sauces and toppings are also made fresh, often using ingredients sourced from the local farmers, dairies, and butchers who are our neighbors in western Wisconsin. We take pride in creating a truly artisanal pizza experience, avoiding pre-packaged or prepared ingredients whenever possible.

With every bite, you'll taste the dedication and care we put into crafting our menus and foods, ensuring a memorable and delicious experience for you and your guests.

Pricing Policy

At AWF, we believe in transparent pricing with no hidden fees or surprises.

Our 14 years of experience have given us a deep understanding of our business and client needs, allowing us to confidently offer fair and competitive pricing and packages. When we provide a price for your event, we guarantee that price, even if your event is a year away.

Choosing a Catering Package

Q: Does the event have a specific arrival time for all guests?	Y	N
Q: Will guests be seated for the meal at the same time?	Y	N
Q: Will guests consider this a main meal for the day?	Y	N

If you answered “Yes” to these questions, this menu and pricing structure will best suit your event and catering needs.

If any of these details don't quite match your needs, our Open House menu and pricing might be a better option. We can discuss this in more detail as we create a personalized estimate for you.

Catering Packages and Pricing

Our thoughtfully designed catering packages create a memorable and delicious experience for you and your guests. Each package includes:

- **A Feast for the Senses:** A bountiful buffet featuring four unique artisan-style pizzas, a classic cheese pizza, and a fresh seasonal salad.
- **Personalize Your Palette:** Most packages include "Package Points," allowing you to customize your menu with additional appetizers, starters, drinks, or desserts that perfectly complement your celebration.
- **Stress-Free Elegance:** We believe in providing a seamless experience, so our all-inclusive pricing covers the delectable food and the finer details. We'll take care of everything from high-quality compostable plates, napkins, and silverware to elegant buffet tables adorned with floor-length black linen tablecloths. And when your celebration concludes, we'll even handle the trash removal.

Our goal is simple: we want you to relax and enjoy your special day surrounded by loved ones and exceptional food. To help you get started, we've outlined our package options and pricing below. We're excited to collaborate and create a culinary experience that exceeds your expectations.

Package pricing excludes distance and travel charges, local sales tax, and the recommended 18% gratuity.

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

Pizza and Salad Options

Pizzas

To create a delightful and varied pizza experience for your guests, you'll have the pleasure of selecting four additional artisan pizza styles from our tempting menu. Every catering package includes our signature cheese pizza, the beloved "Dora the Explorer."

We encourage you to explore our diverse range of flavors and combinations, and we suggest considering the following guide to cater to a variety of tastes:

- **Traditional Red Sauce Pizza:** A classic option for those who love a time-tested flavor combination. Choose one pizza from this group.
- **House Specialty Pizzas with Meat:** Indulge in our unique creations featuring savory meats and gourmet ingredients. Choose two pizzas from this group.
- **House Specialty Pizza without Meat:** These options are ideal for guests who enjoy fresh vegetables. Choose one pizza from this group.

Our team is passionate about pizza and is always happy to offer personalized recommendations based on your preferences and any dietary considerations. We're committed to helping you create a memorable and satisfying culinary experience for all your guests.

Traditional Red Sauce Pizzas

MARCO POLO

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

HUCKLEBERRY FINN

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

NEIL ARMSTRONG

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

KON TIKI

House tomato sauce, prosciutto, fresh pineapple, signature spices, and topped with a mozzarella/provolone blend.

House Specialty Pizzas with Meat

JAMES T KIRK (Our Signature Pizza)

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

DR WHO

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

<p>DON QUIXOTE House fig sauce, prosciutto, bleu cheese, fresh arugula, and topped with a mozzarella/provolone blend.</p>
<p>BERYL MARKHAM Garlic-infused olive oil, asparagus, bacon, and fresh scrambled eggs are topped with parmesan cheese and a mozzarella/provolone blend.</p>
<p>ROSIE SWALE-POPE Herb cream sauce, roasted chicken, roasted red peppers, fresh arugula, and topped with a mozzarella/provolone blend.</p>
<p>ANN BANCROFT Garlic-infused olive oil, roasted duck, red onions, roasted red peppers, broccoli, and topped with a mozzarella/provolone blend and finished with our house creamy chipotle sauce.</p>
<p>INDIANA JONES Garlic-infused olive oil, house-smoked pulled pork, pepperoncini, house-pickled carrots and onions, pica-pica seasoning, and topped with our mozzarella/provolone blend and finished with a house mustard BBQ sauce.</p>
<p>CHRISJEN AVASARALA Masala sauce and tika spiced chicken with sweet peppers, red onions, and topped with a mozzarella/provolone blend.</p>

<p>House Specialty Pizzas without Meat</p>
<p>ANNIE LONDONDERRY Garlic-infused olive oil, dried Door County cherries, brie, and tomatillos are topped with a mozzarella/provolone blend.</p>
<p>ALDO LEOPOLD House pesto sauce, Kalamata olives, artichokes, feta cheese, and topped with a mozzarella/provolone blend.</p>
<p>JONNY QUEST House garlic artichoke sauce, roasted red peppers, red onions, fresh arugula, and a mozzarella/provolone blend.</p>
<p>CARMEN SANDIEGO Garlic-infused olive oil, house-made corn and black bean salsa, fresh tomatoes, and topped with a mozzarella/provolone blend.</p>

<p>Salads¹</p>
<p>CAESAR Romaine lettuce, shredded parmesan, and asiago cheeses, tossed in Caesar dressing, are served with house-made garlic croutons. Anchovies are available upon request.</p>
<p>PASTA Penne or rotini pasta with fresh vegetables, Kalamata olives, and feta cheese with house vinaigrette.</p>
<p>WATERMELON SALAD Fresh watermelon, cucumber, red onion, feta cheese, cashews, and fresh mint.</p>

¹ Clients can also choose multiple salad options for the buffet at an additional charge of \$1.50 per person.

MIXED SPRING GREENS

Mixed spring greens with tomato, red onion, candied walnuts, and fresh, in-season fruit with balsamic vinaigrette.

WILD RICE

Local wild rice, fresh vegetables (local and in-season when possible), pecans, and dried Door County cherries, with a light vinaigrette.

SPINACH & ARUGULA W/ RHUBARB DRESSING

Fresh spinach & arugula with fresh carrots, radishes, and feta cheese with rhubarb vinaigrette.

Personalize Your Menu

As outlined above, each package has a set number of Package Points. These points are designed to give you the freedom to customize your menu. You can use them to select additional appetizers, starters, drinks, or desserts that perfectly complement your event.

As a helpful guideline, we recommend allocating at least two points for each hour of social time before dinner. This ensures a delightful array of options for your guests to enjoy as they mingle and celebrate. We're happy to offer personalized suggestions to help you create a menu that reflects your food taste, mood, and vision.

Grazing Tables	Package Points
ANTIPASTI 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.	2
DIPS & SPREADS A grazing table of house-made dips and spreads is 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. <ul style="list-style-type: none"> - Salsa Di Parma - Spicy Feta - Hummus - Roasted Red Pepper - Spicy Chipotle - Drunken Figs with Goat Cheese - Sweet Maple (served with apples) - Artichoke and Arugula - Fresh Herb Goat Cheese - Avocado Green Goddess 	2

ANTIPASTI OR DIPS & SPREADS ADD ON Choose a selection of regional artisan-cured Minnesota and Wisconsin meats and cheeses or smoked salmon, trout, and whitefish served either fresh or as fresh house-made spreads.	1
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Appetizers	
Each appetizer is one point. For example, choosing two appetizers is equal to two points.	
ASIAN SAUSAGE STUFFED DATES Dates stuffed with spicy Asian sausage, wrapped in bacon and served warm.	
BACON-WRAPPED SWEET POTATOES Maple-roasted sweet potato chunks seasoned with a spicy smoked paprika blend are wrapped in bacon and served warm.	
CAPRESE TOTEMS Skewers of fresh mozzarella, cherry tomatoes, and basil with a balsamic drizzle.	
FRESH FRUIT PLATE with maple cream cheese dip.	
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.	
MELON TOTEMS Skewers of fresh melon, fresh mozzarella, and prosciutto with sea salt and a balsamic drizzle	
PECAN AND GOAT CHEESE MARBLES Herbed mini goat cheese balls rolled in spiced pecans. Served skewered with dried Door County cherries and fresh basil	
PROSCIUTTO WRAPPED ASPARAGUS with vinaigrette drizzle	
WILD MUSHROOM TARTLETS A mixture of wild and cultivated mushrooms with shallots, fresh herbs, olive oil & egg, with a puff pastry crust.	
WATERMELON & FETA BITES Cubes of watermelon with feta cheese and mint	
HOUSE-MADE SALSAS & CHIPS A variety of house-made salsas served with tortilla chips	

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 and served individually.	1

<p>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 and maple syrup, and topped with fresh whipped cream.</p>	1
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<p>Specialty Beverages All non-alcoholic beverages are made from scratch. Great for the kids and as adult mixers. AWF provides all the drink dispensers, ice, and cups.</p>	Package Points
BLUEBERRY CARDAMOM LEMONADE	1
GINGER LIMEADE	1
STRAWBERRY BASIL LEMONADE	1
WILD BLACKBERRY ICED SENCHA GREEN TEA	1

Accommodating Your Guests' Dietary Needs

<h3>Gluten-Friendly, Dairy-Free, and Vegan Guests²</h3>
<p>We understand that your guests' dietary preferences and restrictions are important. That's why we offer personalized gluten-friendly, dairy-free, and vegan options to ensure everyone feels included and satisfied. Our well-practiced process involves taking and preparing these special orders before the main dinner service. We cook and serve them first to minimize any chance of cross-contamination and enhance the overall dining experience.</p> <p>To help you plan, we recommend budgeting for approximately five guests with dietary needs per 100 guests.</p> <p>We're happy to discuss your guests' needs and tailor our offerings accordingly.</p>

<h3>Vegan Menu Options³</h3>
<p>We're delighted to create a flavorful and satisfying vegan menu for your event. Our dishes can be easily customized with delicious vegan cheese and premium vegan meat substitutes from The Herbivorous Butcher, ensuring a delightful experience for your vegan guests.</p>

² While we take precautions to minimize cross-contamination, please know that all our food is prepared in the same kitchen where we handle wheat flour. There may be traces of flour present, even after cleaning.

³ Choosing a vegan option or menu will require a phone conference with Chef Maaren.

Please note that, depending on your chosen menu items, you may be charged an additional fee for these specialized ingredients. Whether you prefer to offer one vegan pizza option on the buffet or create an entirely vegan menu, including appetizers and starters, we're happy to accommodate your needs and preferences.

We look forward to working with you to create a personalized and inclusive menu that everyone will enjoy.

Additional Catering 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.	\$2.00/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 provide desserts to each table setting based on the final guest count.	\$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
BUSSING TABLES	\$100 for the first 100 people; \$0.75/person thereafter
RECIPE DEVELOPMENT AWF will develop a signature pizza just for your event.	\$150
AWF RELEASES TABLES AWF will bring an additional staff person to release your tables.	\$150 for the first 100 people; \$1/person thereafter

Additional Staff And/Or Service Time

Sometimes, your event may require additional staffing or longer service hours than usual.

For instance, if the buffet location is far from our setup area, we might need a runner to ensure smooth service.

In other instances, the venue might require us to arrive earlier than our standard setup time. In those situations, AWF may need to adjust our staffing accordingly.

In such cases, we'll provide a cost estimate when we send your proposal or if something changes as we get closer to your event. We strive for transparency and want to ensure you're fully informed of potential adjustments to our standard services.

\$100 per 30-minute increment.

Other 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 FEES

For event locations with a Google Maps drive time over two hours and fifteen minutes (2 hr 15 min) from our commercial kitchen, there is 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

The event's exact location determines tax rates 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 you as soon as we know the 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. AWF and its staff cannot access 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 AWF. 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.

Disclaimers and Other Legalese

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