



## SPECIAL EVENT MENU

*Wisconsin Style Pizza*

*Heirloom ingredients that are sustainably sourced from diversely owned farms*

*Wood-fired fare perfect for any event, from intimate gatherings to special events up to 300 guests*

*We're excited to have you join the #flourgirlfam*



# FLOUR GIRL & FLAME

RUSTIC  
WOOD-FIRED  
PROVISIONS



# Flour Girl & Flame

*Rustic Wood Fired Provisions*

## Special Event Menu

### PACKAGES

#### Wisconsin Wood-Fired Pizza | \$3,550

*Feeds up to 50 people. Includes your choice of 1 green salad & 4 pizza selections. Add additional guests for \$33/person*

#### Rustic Wood-Fired Provisions | \$3,950

*Feeds up to 50 people. Includes your choice of 2 appetizers, 1 green salad & 4 pizza selections. Add additional guests for \$45/person*

### MENU PRICING

Minimum: \$3,550. Package pricing does not include sales tax and gratuity.

Each package includes all required display pieces, decor, buffet tables, staffing, and Earth-friendly compostable palm leaf plates, cutlery, and napkins.

Additional appetizers or grazing platters may be added to any order for the price listed on the appetizer menu

*We welcome custom menus! Our supply of seasonal produce and heirloom ingredients are always changing, just ask us and we'll work with you to create a signature pizza! Additional charges may apply.*



#### Fire and Ice | \$725

*Add Everyone's Ice Cream cart to any package! Feeds up to 50 people. Includes ice cream service, branded ice cream cart, and someone to scoop ice cream.*



# Special Event Menu

## Appetizers

<b>Peppadews</b> <i>fennel sausage, Blakesville Creamery goat cheese, peppadew peppers</i>	4	<b>Shishito Peppers</b> <i>chili oil, smoked salt, citrus</i>	4
<b>Short Ribs</b> <i>kalbi bone-in short ribs, lemon grass, ginger</i>	6	<b>Wood Roasted Bruschetta</b> <i>fire roasted tomatoes, house focaccia, smoky garlic</i>	4.5
<b>Cedar Plank Scallops</b> <i>blistered cherry tomatoes, charred lemon</i>	8	<b>Wood Roasted Oysters</b> <i>aged parmesan, Nueske's bacon, garlic chili oil, charred lemon</i>	7
<b>Stuffed Mushrooms</b> <i>choose your seasonal filling (ramp pesto, corn &amp; ricotta, smoky kabocha squash &amp; marscapone, sage &amp; sausage)</i>	4	<b>Bone Marrow</b> <i>chimichurri, crostini, smoked salt</i>	6
<b>Tin Can Mussels</b> <i>local calabrian chili, garlic oil, herbs, PBR</i>	5	<b>Meatballs</b> <i>mozzarella stuffed, marinara</i>	5
		<b>Hot Honey Buffalo Wings</b> <i>sous-vide, wood fired wings, tossed in buffalo sauce, house hot honey drizzle, served with peppercorn ranch</i>	5

## Grazing Platters (Feed 25 to 30 people)

### Charcuterie \$250

*thoughtfully curated selection of regionally procured meats, cheeses, olives, nuts, dried fruits, mustards, jams and local honey*

### Fire Roasted Veggies & Spreads \$200

*selection of wood-fired cold seasonal local vegetables, seasonal spreads, crostini, & house-made focaccia*





# Special Event Menu

## Farm Fresh Green Salads

### Wisco Caesar

*baby romaine, parmesan, house focaccia croutons*

### Mixed Greens Salad

*lemon vinaigrette, baby tomatoes, cucumbers, carrots*

### Caprese

*baby tomatoes, basil, fior di latte, baby greens, house balsamic*

### Green Goddess Carrot

*wood-fired heirloom carrots, baby romaine, green goddess vinaigrette, chopped pistachios*

### Spring Asparagus

*parmesan, asparagus, wood roasted fennel, tender baby greens, rosemary focaccia crouton, dijon vinaigrette (seasonally available for spring events)*

### Summer Bounty

*heirloom tomato, peach, basil, sweet corn, red onion, baby greens, white peach balsamic (seasonally available for summer events)*

### Fall Harvest

*wood smoked panzanella, delicata squash, red onion, cornbread croutons, roasted brussel sprouts, beets, baby kale & arugula, green goddess dressing*



# Special Event Menu

## Flour Girl Set-Up

*We will arrive about one hour before the start of your event to set up and get the oven warmed up. We'll put on a show for you and your guests: our pizzas are made live onsite with our locally sourced, organic, heritage flour! Fun fact, our doughs ferment for at least 72 hours for maximum flavor. Each one is hand tossed and cooked in our mobile wood fired oven with Wisconsin kiln-dried cherry wood. We serve everything buffet style which allows your guests to sample all the flavors of pizza you selected and helps maintain a smooth flow of service.*

*We require enough space to park the oven and set up our work stations. The minimum amount of space needed is 12x20 feet. Narrow driveways or parking/load in areas may prevent us from setting up in an ideal location within view of your guests.*

**Contact us today at [flourgirlandflame.com](http://flourgirlandflame.com) to reserve us for your next event!**

