

CATERING 411

ORDERS ARE PREFERRED TO BE PLACED A 72 HOURS PRIOR TO DELIVERY OR PICK UP TO INSURE TIME FOR PREPARATION

ALL MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY. GUESTS WILL BE INFORMED IN WRITING OF ANY NECESSARY CHANGES.

OUR CATERING DELIVERY FEE OF 15% COVERS STANDARD DELIVERY, SET UP & CATERING SUPPLIES.

ALL PRODUCT IS SERVED ON OR IN DISPOSABLE TRAYS, PLATTERS, BOWLS, PIZZA BOXES OR ALUMINUM PANS.

DISPOSABLE CHAFING DISHES WITH 2 STERNOS ARE OFFERED AT \$19.93 EACH FOR ANY HOT ITEMS IF NEEDED.

IF YOU HAVE YOUR OWN PLATTERS AND BOWLS YOU WOULD LIKE TO USE, OUR TEAM CAN HELP YOU TRANSFER EVERYTHING TO LOOK PERFECT FOR YOUR GUESTS!

IF INTERESTED, WE ARE ABLE TO PROVIDE ONSITE STAFFING TO STAY THROUGHOUT ANY EVENT.

HOUSE PIES

margherita

red sauce | fior di latte | mozzarella
basil

bianca #4

garlic oil | mozzarella | pecorino | ricotta
provolone | fresh herbs

florence, mary, diana, and betty

red sauce | fennel sausage | sweet onion
bell pepper | mozzarella
roasted local mushrooms

the green machine

basil pesto | sausage | mushroom | ricotta
mozzarella

the hell boy

red sauce | chili garlic sauce | provolone
mozzarella | pepperoni | spicy soppressata
calabrian chili | peperoncini | basil

little red corvette

red sauce | preserved tomato | ricotta |
spring onion | fresh basil | calabrian honey

ricotta be kidding me

garlic oil | mozzarella | asparagus | lemon
ricotta | baked prosciutto

capricciosa

red base | mozzarella | caramelized onions |
mushrooms | kalamata olives | smoked
provolone | marinated artichokes

marry me chicken

pecorino cream sauce | mozzarella | sundried
tomatoes | chicken | basil

la kofta nostra

harissa red base | mozzarella | spiced lamb
kofta | roasted eggplant | fattoush

M | T | H PIZZA

CATERING MENU

678-424-1333

events@mthpizza.com
mthpizza.com

1675 cumberland parkway
suite 415 | smyrna, ga 30080

A N T I P A S T O

(FEED 15-20 PEOPLE)

CAMP NORTH STAR \$158
house made all beef meatballs
red sauce, creamy polenta

MARINATED ARTICHOKE \$85
whipped lemon-ricotta, prosciutto,
aleppo pepper, house bread

ASPARAGUS ARANCINI \$79
arborio rice, asparagus, mozzarella,
lemon-herb aioli

S A L A D S

RENDER UNTO CAESAR \$79
romaine, pecorino, mollica

EVERYBODY CALLS ME GIORGIO \$99
romaine, marinated chickpeas
olives, red onion, mozzarella
preserved tomatoes, pepperoncini
red wine vinaigrette

STRAWBERRY FIELDS \$85
iceberg wedge, strawberries, pistachio,
pickled red onion, blue cheese

S W E E T S

EVIL CHOCOLATE CHIP COOKIES
\$50

TRADITIONAL TIRAMISU
\$135

W I N G S

50 CRISPY JUMBO WINGS
celery, ranch & blue cheese
\$112

P I Z Z A

P A C K A G E S

T-BALL PACKAGE
10 PIZZAS
your choice of 10 cheese or
10 (1) topping pizzas
\$195

ADVENTURE PACKAGE
10 PIZZAS
your choice of 10 (3) topping pizzas
or 10 house pies
(House Pies are listed on the back of this menu.)
\$240

P I Z Z A

P A R T I E S

TAKE IT TO THE NEXT LEVEL!
WHY NOT CREATE YOUR OWN BEST LOCAL
PIZZA RESTAURANT IN YOUR BACKYARD?!
CONTACT OUR TEAM ABOUT BRINGING OUR
MOBILE ROCCBOX OVEN TO YOU FOR FRESH
PIES PREPARED AND BAKED RIGHT
IN FRONT OF YOU.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*The following major food allergens are used as ingredients: Milk, Eggs, Fish, Shellfish, Tree Nuts, Wheat, Soybeans, Sesame, Peanuts. Please notify staff for more information about these ingredients.

PIZZA TOPPINGS

pepperoncini
sweet onion
asparagus
roasted garlic
raw garlic
fresh basil
marinated artichoke
roasted eggplant
bell pepper
sun dried tomatoes

calabrian chilies
kalamata olives
truffle oil
calabrian honey

pepperoni
extra mozzarella
smoked provolone
ricotta
fior di latte
castelvetrano olives
preserved tomato
local roasted mushrooms

fennel sausage
spicy soppressata
beef meatballs
aged provolone
prosciutto
white anchovy
seasoned chicken
nduja
bacon crumbles