# CATERING MENU 

## $\lambda$ <br> CATCH <br> FIRE PIZZA

## WOOD-FIRED PIZZA PARTY!

We offer a buffet-style service featuring a variety of our Large 16 " pizzas. Select up to 5 different pizza varieties, build your own from our extensive ingredient list, or leave it to us to choose an amazing variety for your party!

## Unlimited Pizza Service

\$17 per person
Children 12 \& under
\$9 per person

## APPROXIMATE

 SERVICE TIMES1-150 guests $=1$ hour
$151-250$ guests $=1.5$ hours
over 250 guests $=2$ hours
Additional hours = \$100 / hour

## MEAT PIZZAS

CORNERSTONE (PEPPERONI)
fire-roasted red sauce, pepperoni, four cheeses
THREE LITTLE PIGS (MEAT)
fire-roasted red sauce, pepperoni, prosciutto, Italian sausage, four cheeses
BUFFALO SOLDIER (BUFFALO CHICKEN)
buffalo sauce, spiced chicken, red onion, four cheeses gorgonzola, celery, ranch
REBEL RANCH (CHICKEN BACON RANCH)
garlic butter, chicken, bacon, four cheeses, white cheddar, scallion, ranch
CRAZY POTATOHEADS (POTATO)
creme fraiche, potato, bacon, jalapeño, four cheeses, white cheddar, scallion, ranch
SMILE BBQ (BBQ CHICKEN)
garlic butter, chicken, bacon, Happy Amber bbq, four cheeses, white cheddar, scallion
SIMMER DOWN (SPICY SAUSAGE)
fire-roasted red sauce, Italian sausage, jalapeño, red onion, four cheeses
STIR IT UP (WORKS)
traditional red sauce, pepperoni, Italian sausage, mushroom,
red onion, bell pepper, four cheeses
LIVELY UP YOURSELF (HAWAIIAN)
fire-roasted red sauce, bacon, prosciutto, pineapple, peppadew, four cheeses, scallion, BBQ

## VEGGIE PIZZAS

## ONE LOVE (CHEESE)

traditional red sauce, four cheeses (mozzarella, provolone, asiago, romano, parmesan) NATURAL MYSTIC (MARGHERITA)
traditional red sauce, basil, roasted tomato, pesto (nut-free), fresh mozzarella, sea salt
VEGETABLES UNITE (VEGGIE)
garlic butter, spinach, mushroom, red onion, roasted tomato, kalamata olive, four cheeses
MELLOW MOOD (WHITE)
creme fraiche, roasted garlic, four cheeses, goat cheese, EVOO, fresh herbs
MR. BROWN (MUSHROOM)
garlic butter, mushroom, truffle oil, parmesan \& romano, fresh thyme
VEGAN VIBES (VEGAN)
traditional red sauce, BE-HIVE sausage, BE-HIVE pepperoni, baby spinach, red onion, banana peppers, BE-HIVE cheese shreds

## PUT IT ON - CREATE YOUR OWN

CHOOSE YOUR SAUCES
BBQ, buffalo, creme fraîche, EVOO, fire roasted red, garlic butter, pesto (nut-free), ranch, traditional red CHOOSE YOUR CHEESES
four cheeses (mozzarella, provolone, asiago, romano), fresh mozzarella, goat cheese, gorgonzola, parmesan \& romano, white cheddar
CHOOSE YOUR TOPPINGS
artichoke, baby arugula, baby spinach, banana pepper, basil, bell pepper, Castelvetrano olive, hot honey, jalapeño, kalamata olive, mushroom, peppadew, pineapple, red onion, roasted garlic, roasted tomato, CHOOSE YOUR PROTEINS
anchovies, bacon, chicken, Italian sausage, pepperoni, prosciutto
CHOOSE YOUR VEGAN OPTIONS
BE-HIVE cheese shreds, sunflower seed parmesan, BE-HIVE sausage, BE-HIVE pepperoni
DON'T SEE YOUR FAVORITE PIZZA ON THE ABOVE? JUST ASK AND WE WILL TRY TO ACCOMMODATE!

## PARTY PACHAGES

We've put together some popular party packages to make planning your event easier. Choose one of the following menus or browse through our à la carte menu to customize a menu that is perfect for your occasion!

## WOOD-FIRED FIESTA

$\$ 29$ per person minimum 30 people

Chips with Salsa Verde, Salsa Fuego, Salsa Fresca, Guacamole, Queso Fajitas with Chicken, Steak \& Vegetables
Tortillas, Cheese, Lettuce, Cilantro-lime Crema

Black Bean \& Roasted Corn Salad Mexican Rice

Churro Cupcakes

PIZZA PALOOZA!
$\$ 28$ per person
Wood-Fired Vegetables
Caesar Salad
Unlimited Pizza Party (choose 5 pizza varieties!)

Mini Cheesecakes


## DOWN SOUTH

$\$ 36$ per person minimum 30 people

Cheesy Kale \& Artichoke Dip Jalapeno Popper Potato Skins

BBQ Pulled Pork
Beer Braised Chicken

Wood-Fired Green Beans Mac \& Beer Cheese

Blackberry Peach Cobbler

## RIVER \& RANGE

$\$ 50$ per person minimum 30 people

Stuffed Mushrooms
Fire Bites

House Salad
Beer Braised Chicken
Wood-Fired Salmon
Roasted Redskin Potatoes
Wood-Fired Broccolini
Mini Cheesecakes
*plated service optional

## PREMIUM PARTY

$\$ 60$ per person
minimum 30 people
Antipasta Display
Wood-Fired Shrimp
House Salad

Carved Beef Tenderloin Wood-Fired Salmon

Whipped Potatoes
Wood-Fired Asparagus
Sticky Toffee Pudding
*plated service optional

## BEVERAGE PACHAGES

Available at Blue Ash \& Lebanon locations

## NON-ALCOHOLIC

$\$ 3$ per person
Includes water, iced tea, lemonade, and a variety of sodas

## STANDARD BAR

$\$ 20$ per person
Includes craft beers on tap, ciders \& seltzers, select wines and a variety of sodas

PREMIUM BAR
\$25 per person
Includes our
Standard Bar
Package
plus premium spirits

LITE BITES \& BAR
$\$ 40$ per person
Includes our Premium Bar Package, plus your choice of four appetizers or displays

## APPETIZERS \& DISPLAYS

Displays \& Hot Appetizers priced individually at $\$ 4.50$ per person (approx. 2.5 bites per person)

Wood-Fired Wings
BBQ or Buffalo sauce, garlic parmesan or jerk dry rub

Stuffed Mushrooms
Italian sausage, four cheeses, fresh herbs

Vegetarian Stuffed Mushrooms spinach, artichoke, bell pepper, four cheeses, fresh herbs

Nati Twist hand-twisted soft pretzel made in house with our signature beer mustard
\& beer cheese
Wood-Fired Shrimp beer-braised,
fresh herbs \& citrus
Jalapeño Popper Potato Skins redskin potatoes, jalapeño, cream cheese, white cheddar, scallion

Cheesy Kale \&
Artichoke Dip
kale, artichoke, bacon, six cheeses served with
wood-fired bread
Guacamole \& Queso
served with chips
Italian Meatballs
with traditional red sauce
\& parmesan
Fire Bites
peppadew peppers filled with basil \& goat cheese

Wood-Fired
Vegetable Display
seasonal variety with pale aleoli

Fresh Fruit Display Chef's selection

Antipasta Display
Chef's selection of charcuterie, cheeses
\& accoutrements
Gourmet Cheese Display Chef's selection

## SALADS

\$5 per person
House
mixed greens, black currants,
toasted pistachio, gorgonzola,
house vinaigrette

## Caesar

romaine, parmesan, croutons,
classic dressing

## Italian

mixed greens, tomato, pepperoncini,
kalamata olive, red onion, parmesan, basil balsamic vinaigrette

## Arugula

baby arugula, carrot, spiced sunflower seeds, goat cheese, EVOO, charred lemon vinaigrette

## Caprese

fresh mozzarella, tomato, fresh basil, balsamic
(vegan upon request)

## ENTREES

BBQ Pulled Pork \$16
served with artisan sandwich roll
Beer Braised Chicken \$16
wood-fired and brined,
featuring Happy Amber
Wood-Fired Seafood
Salmon \$22 Mahi \$22
Grouper \$34 Swordfish \$24
Wood-Fired Steaks
New York Strip \$32, Filet Mignon \$35

## Wood-Fired \& Carved to Order

Beef Tenderloin \$28
Turkey \$16 Jerk Roast Pork
with charred pineapple \$16

## VEGETARIAN ENTREES

Cauliflower Parmigiana \$16
breaded cauliflower steaks, traditional red sauce \& Parmesan

Portabella Mushroom \$16
portabella mushrooms stuffed with tomato, spinach, artichoke, Parmesan

## PASTA BAKES

\$16 per person

## Baked Ziti

traditional red sauce,
Italian sausage, four cheeses
Pesto Chicken Penne
peppadew, spinach, red onion, artichoke, parmesan

Vegetable Trotolle beer bechamel, mushroom, spinach, peppadew, parmesan, Romano

## SIDES

$\$ 4.50$ per person

## Asparagus

seasoned \& wood-fired
Haricot Vert wood-fired, red onion

Broccolini
wood-fired, lemon \& garlic

## Wood-Fired Vegetables

House Focaccia
Roasted Redskin Potatoes

## Whipped Potatoes

Mac \& Beer Cheese
house beer cheese with cavatappi \& white cheddar

## BREAKFAST

Continental Breakfast Package \$15
fresh fruit, yogurt, assorted pastries, coffee
A la Carte Breakfast Options:
$\$ 4.50$ per person:
Fresh Fruit Display
Assorted Pastries
Cinnamon Rolls

Breakfast Potatoes
$\$ 7.00$ per person:
Frittata
open-face Italian omelet with Italian sausage, bacon, bell pepper, red onion, white cheddar

Vegetarian Frittata
open-face Italian omelet with spinach, mushroom, red onion, peppadew, gruyere

Breakfast Hash
wood-fired breakfast potatoes with bell pepper, red onion, egg, white cheddar

## ARTISAN SANDWICHES

includes chips \& cookie
\$16 per person

Chicken Pesto
chicken, pesto, red onion, artichoke, roasted tomato, four cheese, parmesan

## Italian

salami, pepperoni, capicola, romaine, red onion, tomato, banana peppers four cheeses, pesto mayo, basil-balsamic

## Steak Hoagie

traditional red sauce, red onion, house pickles, four cheeses

OR
caramelized onion, mushroom, four cheeses, pesto mayo

## Veggie

veggie pepperoni, spinach, mushroom, artichoke, red onion, roasted tomato, four cheeses, pesto mayo, basil balsamic

## ENTREÉ SALADS

\$12 per person
add chicken \$4.50

Caesar
romaine, parmesan, croutons, classic dressing

Italian
mixed greens, tomato, pepperoncini, kalamata olive, red onion, parmesan, basil balsamic vinaigrette

DESSERTS
priced per person
Choose $1=\$ 4.50$
Choose $2=\$ 5.00$

## Signature Sticky Toffee Pudding

warm date cake with brown ale toffee sauce \& fresh whipped cream

## Beeramisu

layers of mascarpone custard with brown ale \& coffee soaked sponge

Blackberry Peach Cobbler garnished with fresh blackberries \& cream

Panna Cotta
wildflower honey with raspberries
House Chocolate Chip Cookies
Mini Cheesecakes
classic with fresh berries
Cupcakes
choose vanilla, chocolate or churro

## VEGETARIAN / VEGAN OPTIONS

## VEGETARIAN PIZZAS

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CORNERSTONE (PEPPERONI)
fire-roasted red sauce, BE-HIVE pepperoni, four cheeses
BUFFALO SOLDIER (BUFFALO MUSHROOM)
buffalo sauce, mushrooms, red onion, four cheeses gorgonzola, celery, ranch
REBEL RANCH (MUSHROOM BACON RANCH)
garlic butter, mushrooms, four cheeses, white cheddar, scallion, ranch
CRAZY POTATOHEADS (POTATO)
creme fraiche, potato, jalapeño, four cheeses, white cheddar, scallion, ranch
SMILE BBQ (BBQ CHICKEN)
garlic butter, mushrooms, BBQ, four cheeses, white cheddar, scallion
SIMMER DOWN (SPICY SAUSAGE)
fire-roasted red sauce, BE-HIVE sausage, jalapeño, red onion, four cheeses
STIR IT UP (WORKS)
traditional red sauce, BE-HIVE pepperoni, BE-HIVE sausage, mushroom, red onion, bell pepper, four cheeses
ONE LOVE (CHEESE)
traditional red sauce, four cheeses (mozzarella, provolone, asiago, romano, parmesan)
NATURAL MYSTIC (MARGHERITA)
traditional red sauce, basil, roasted tomato, pesto (nut-free), fresh mozzarella, sea salt
VEGETABLES UNITE (VEGGIE)
garlic butter, spinach, mushroom, red onion, roasted tomato, kalamata olive, four cheeses
MELLOW MOOD (WHITE)
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creme fraiche, roasted garlic, four cheeses, goat cheese, EVOO, fresh herbs
MR. BROWN (MUSHROOM)
garlic butter, mushroom, truffle oil, parmesan \& romano, fresh thyme
VEGAN VIBES (VEGAN)
traditional red sauce, BE-HIVE sausage, BE-HIVE pepperoni, baby spinach, red onion, banana peppers, BE-HIVE cheese shreds

## VEGAN PIZZAS

CORNERSTONE (PEPPERONI)
fire-roasted red sauce, BE-HIVE pepperoni, BE-HIVE cheese shreds
BUFFALO SOLDIER (BUFFALO MUSHROOM)
buffalo sauce, mushrooms, red onion, BE-HIVE cheese shreds, celery, ranch
REBEL RANCH (MUSHROOM BACON RANCH)
garlic butter, mushrooms, BE-HIVE cheese shreds, scallion, ranch
CRAZY POTATOHEADS (POTATO)
creme fraiche, potato, jalapeño, BE-HIVE cheese shreds, scallion, ranch
SMILE BBQ (BBQ CHICKEN)
garlic butter, mushrooms, BBQ, BE-HIVE cheese shreds, scallion
SIMMER DOWN (SPICY SAUSAGE)
fire-roasted red sauce, vegan sausage, jalapeño, red onion, BE-HIVE cheese shreds
ONE LOVE (CHEESE)
traditional red sauce, BE-HIVE cheese shreds
NATURAL MYSTIC (MARGHERITA)
traditional red sauce, basil, roasted tomato, pesto (nut-free), BE-HIVE cheese shreds, sea salt
VEGETABLES UNITE (VEGGIE)
garlic butter, spinach, mushroom, red onion, roasted tomato, kalamata olive, BE-HIVE cheese shreds
MELLOW MOOD (WHITE)
creme fraiche, roasted garlic, BE-HIVE cheese shreds, EVOO, fresh herbs
MR. BROWN (MUSHROOM)
garlic butter, mushroom, truffle oil, BE-HIVE cheese shreds, fresh thyme
VEGAN VIBES (VEGAN)
traditional red sauce, BE-HIVE sausage, BE-HIVE pepperoni, baby spinach, red onion, banana peppers, BE-HIVE cheese shreds

