

**Thank you for choosing Napa Valley Crust to cater your Event!**

We will set up 2 hours prior to event. We will serve for approximately 2 hours.

NVC will provide 3 tables & linen needed for a Buffet Style Service.

**Price includes ALL Biodegradable Disposables (Plates, Forks, Napkins, Cups)**

**All Parties will include a large Jar of Infused Citrus-Cucumber Iced Water.**

**2 chefs and 1-2 servers included as part of our outstanding Costumer Service!**

We will feature a great variety of CLASSIC & GOURMET pizzas options!

NVC will be happy to please guests’ request if any! \*Gluten-free pizzas available upon request!

**\*Prices are subject to change when menu and options are customized!**

**Upgrades Available at Additional cost**\*

Bamboo dishware, Beer & Wine, Barista, Bar Tender…

\*Coffee Service, \* Refreshments \* Shocked Oysters \* Grill Prawns, Pasta & more….

**A $1000 non-refundable deposit is needed to book and reserve a date.**

**Please mail a check, Venmo, Zelle or provide credit card info.**

**8% Sales Tax will be added. 20% Service Gratuity will be added.**

**NVC Catering Minimum is 50ppl or $1750 plus tax & gratuity.**

**NVC as Vendor will require a $1500 minimum.**

**NAME\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_PHONE#\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**EMAIL\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_# OF GUEST\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**EVENT ADDRESS\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**DATE OF EVENT\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_TIME FOR SERVICE\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**DEPOSIT $1000~C/C\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Exp\_\_\_\_\_\_\_\_\_Sec#\_\_\_\_\_\_Zip\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\*Extra Time\* 1 Additional Hour of Unlimited Food & Service**

**\*\*(Please check)\_\_\_\_\_\_\_\_\_\_\_Please Add $5pp. ($400 Minimum)**

**UNLIMITED BUFFET STYLE-PACKAGE OPTIONS (Please mark your selection)**

**\*\*All Packages included Disposables & Infused Citrus-Cucumber Water\*\***

* **THE CHARDONNAY….. $35pp\_\_\_\_\_\_\_\_\_\_**

**Pizza & Salad Package…3-4 Classic Toppings Pizza Choices, 1 Salad!**

* **THE MERLOT …..$40pp\_\_\_\_\_\_\_\_\_\_\_**

**Pizza, Appetizer & Salad Package…..5-6 Classic Topping Pizza Choices,**

**1 Salad & 1 Regular Appetizer choice!**

* **THE RESERVE….. $45pp\_\_\_\_\_\_\_\_\_\_**

**Pizza, Salad, Appetizer & Piadini Wraps…ALL Pizza Choices,**

**Larger variety of Classic & Gourmet toppings, 1 Salad, Piadini, 1 Appetizer & S’mores for Dessert!**

* **THE WEDDING PACKAGE……..$50pp\_\_\_\_\_\_\_\_\_\_**

**The Works!!! Allow us to show off on your Special Day!**

**A very nice, full Buffet of ALL Pizza choices, 1 Salad, 1 Appetizer, Fresh Fruit, Cheese & Charcuterie!**

**WOODFIRED**

**CATERING**

**~2023 CONTRACT~**

# MENU, OPTIONS, PRICING…

**WOOD-FIRED PIZZA!**

**Classic & Gourmet Toppings, Freshest Produce & Specialty Meats**

**Customize your own choices or Choose from our Selections!**

**Classic Pepperoni & Cheese**-With optional Pesto or Red Sauce\_\_\_\_\_

**Margherita**-Mozzarella, Tomatoes, Fresh Basil, Drizzle of Balsamic glaze \_\_\_\_\_

**Veggie Pesto**-Roasted Veggies & pesto Sauce toped with fresh tomatoes\_\_\_\_\_

**Spicy Aldo’s**-Our Best Seller…Pesto, Pepperoni, Onion, Linguica & Fresh Jalapeños\_\_\_\_\_

**Pesto, Garlic & Baby Clam**-A popular options featuring Chef’s Clams mix\_\_\_\_\_

**Garlic Chicken**-White Sauce, Grilled chicken, Garlic & Red onions\_\_\_\_\_

**Chicken Pesto & Roasted Corn**-With Pesto Sauce, roasted Corn & grilled Chicken\_\_\_\_\_

**Meat Lovers**-Salami, Pepperoni, Linguica, Italian Sausage & Bacon\_\_\_\_\_

**Chef’s Choice!** Let the Chef show off his favorite creations!\_\_\_\_\_

**\*\*\*Gluten Free crust & Cheese free available upon request**\*\*\*

**SALADS**

**(One Salad included with ALL Package Choices…Additional Salad @ $5pp)**

**Classic Caesar**-Crispy Romaine Hearts with homemade croutons & Shredded Romano\_\_\_\_\_

**Calistoga Salad**-Organic Mixed Greens w/ Cranberries, Walnuts, Tomatoes & Balsamic\_\_\_\_\_

**APPETIZERS**

**(One Appetizer Inlcuded in ALL Packages EXCEPT in “Chardonnay” Additional Appetizer @ $5pp)**

**Caprese Skewers** -Fresh Mozzarella, Grape Tomatoes & Fresh basil with Balsamic Glaze**....$5pp**\_\_\_\_\_\_

**Buffalo Wings**-Wonderful Oven-baked Chicken Wings served with our own Ranch….**$5pp** \_\_\_\_\_

**Bruschetta Bites**-Toasted Crostini with cheese & Marinated Tomatoes…,**$5pp**\_\_\_\_\_

**Fresh Fruit Platters** – Seasonal Fresh Fruit Platters….**$5pp**\_\_\_\_\_

**SPECIALTY OPTIONS**

**CHARCUTERRIE, PIADINE, SHOCKED OYSTER BAR, PASTA & PR AWN-VEGGIE SKEWERS**

**Charcuterie, Cheese, Olives & Nuts-**

**Cheese & Charcuterrie, Nuts, Olives Platters**- Including Crackers, Sliced bread & Grapes**…. $8 \_\_\_\_\_\_\_\_**

**Piadini Bar**- Thin Flat Bread Wraps w/Olive oil & garlic, Pizza topping & greens**…$5\_\_\_\_\_\_\_\_**

**Grilled Shocked Oyster Bar**-With Avocado Aioli (Unlimited Oyster Bar)**…. $10pp\_\_\_\_\_\_\_\_**

**Grilled Pesto-Garlic Prawn Skewers**-Grilled Roasted Veggies and Large Prawns**…$10pp\_\_\_\_\_\_\_\_**

**Specialty Pasta**-Pasta Primavera, Tortellini Creamy Pesto or Chicken Fettuccine Alfredo**…$10pp\_\_\_\_\_\_\_\_**

**DESSERT**

**(S’mores included in THE RESERVE package only)**

**S’mores**-Honey Cinnamon Graham cookies, Mint chocolate & chocolate/raspberry sauce! **…$5pp\_\_\_\_\_**

**SOFT DRINKS & COFFEE & EXPRESSO SERVICE**

A Variety of Soft Drinks, Lemonades & Bottle Water (ice provided**)….$5pp\_\_\_\_\_**

\*\*\*Coffee Service\*\*\***…..$5pp\_\_\_\_\_**

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**YOUR CHOICES & SUB TOTALS…**

**\*\*\*Unlimited Food & Service for 2 hours\*\*\***

**\*\*\*If you need 3 HRS service, please ADD $5 pp ($400 MIN)\*\*\***

**\*\*TRAVEL FEE MAY APPLY\*\* All Caterings subject to 8% Tax & 20% Gratuity**

PACKAGE\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_@ $\_\_\_\_\_\_\_\_\_\_ X \_\_\_\_\_\_\_\_\_\_#Guests = \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Extras\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_$\_\_\_\_\_\_\_\_\_\_\_\_ X \_\_\_\_\_\_\_\_\_\_#Guests=\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Extras\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_$\_\_\_\_\_\_\_\_\_\_\_\_ X \_\_\_\_\_\_\_\_\_\_#Guests=\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Extras\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_$\_\_\_\_\_\_\_\_\_\_\_\_ X \_\_\_\_\_\_\_\_\_\_#Guests=\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Subtotal $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_+TX \_\_\_\_\_\_\_\_\_\_\_\_\_\_+GRATUITY\_\_\_\_\_\_\_\_\_\_\_\_\_\_=\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**TRAVEL FEE** $150 (If over 15- miles from 5795 Sharp Rd. Calistoga) \*\*\_\_\_\_\_\_\_\_\_\_\_

**GRAND TOTAL \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_+TRAVEL (ONLY IF APPLIES)\_\_\_\_\_\_\_\_\_\_=\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**GRAND TOTAL$\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_-$1000 Deposit =TOTAL DUE $\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**\*\*PAYMENT DUE AT THE EVENT, UNLESS OTER ARRANGEMENTS ARE MADE \*\*THANK YOU!**

**This is a Contract between La Prima Pizza, DBA Napa Valley Crust and:**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Guest count INCREASE changes - Please call/TXT/email NVC up to 3 days prior to event\***

**(Contracted # of guests will be the minimum charged)**

Your guest head count of\_\_\_\_\_\_\_\_guests, will be charged as your minimum.

For increment in guest count at event, NVC will make price adjustments.

We can accommodate up to 2 days prior to event if you expect more guests.

**For questions/concerns please call or text BETTY at (707) 396-1579 or ALDO at (707) 396-1578**

**Please complete contract, sign and return via email to : laprimapizza@outlook.com**

**Please sign this contract to agree to La Prima Pizza/Napa Valley Crust Catering Conditions.**

**\*\*Check payments\*\* Please make check to NAPA VALLEY CRUST. Mail to 5795 Sharp Rd. Calistoga, CA 94515**

**\*\*Credit Cards payemnts are subject to a 3% cc fee\*\***

Name\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Signature\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

NVC\_\_\_\_\_\_\_\_\_\_\_\_Elizabeth Nunez\_\_\_\_\_\_\_\_\_\_\_\_\_Signature\_\_\_\_\_\_\_\_\_\_\_\_**Elizabeth Nunez**\_\_\_\_\_\_\_\_\_\_Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_