

CATERING MENU



1318 WILSHIRE BLVD.
SANTA MONICA, CA
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◆◆◆PIZZA PACKS◆◆◆

Our dough is made in house daily and hand tossed. We use only premium cheeses and farm-fresh produce to bring you delicious New York style pizza right here in Santa Monica.

Large Original Cheese

5-pack • \$70

10-pack • \$130

Our large pizzas are 16" and have 8 slices

Regular toppings • add \$1.75 Per Pizza

Pepperoni • Sliced Meatballs • Canadian Bacon • Fennel-seed Sausage • Dry Salami • Basil Pesto
Tomatoes • Onions • Green Bell Peppers • Black Olives • Arugula • Basil • Jalepeños • Fresh Mushrooms
Pineapple • Zucchini • Chopped Garlic • Roasted Garlic • Baby Spinach • Broccoli • Breaded Eggplant

Gourmet toppings • add \$2.75 Per Pizza

Sun-dried Tomatoes • Wild Mushrooms • Kalamata Olives • Roasted Red Peppers • Artichoke Hearts
Ricotta • Smoked Mozzarella • Fresh Mozzarella • Goat Cheese • Feta • BBQ Chicken • Roasted Chicken
Prosciutto di Parma (additional \$1.00 per pizza)

Classic Pizzas • add \$4.50 per pizza

Margherita Tomatoes, garlic, & basil

Bianco Ricotta, mozzarella, Grana Parmesan, garlic, & spinach (No sauce)

Fresh Mozzarella Marinara sauce, fresh mozzarella, basil, & extra virgin olive oil

Rustico Spinach, sun-dried tomatoes, & ricotta

Nonna's Sausage & Peppers Fennel-seed sausage, roasted red peppers, & onions

Gourmet Pizzas • add \$5.50 per pizza

Now Dats-a-Spicy Meat-Ball Sliced meatballs, tomatoes, garlic, basil, & jalepeños

Meat Amore Pepperoni, Canadian bacon, fennel-seed sausage, & sliced meatballs

Gourmet BBQ BBQ chicken, red onions, mushrooms, smoked mozzarella, & cilantro

Chicken Pesto Basil pesto base, roasted chicken breast, red onions, sun-dried tomatoes, & feta

Prosciutto & Arugula Thinly sliced cured Italian ham with arugula on a Bianco pizza (No sauce)

Chicken & Roasted Garlic Roasted chicken, roasted garlic, smoked mozzarella, & artichoke hearts

Classic Veggie Mushrooms, bell peppers, zucchini, fresh tomatoes, olives, & onions

Veggie Nuovo Breaded eggplant, broccoli, tomatoes, garlic, basil, and smoked mozzarella

Wild Mushroom Mushrooms sautéed in white wine with rosemary, roasted garlic, & smoked mozzarella (No sauce)

House Special • add \$6.50 per pizza

Our most popular pizza! Pepperoni, sausage, mushrooms, green bell peppers, olives, onions & tomatoes

◆◆◆STARTERS◆◆◆

SMALL TRAY
SERVES 8-10

LARGE TRAY
SERVES 20-24

SMALL TRAY
SERVES 8-10

LARGE TRAY
SERVES 20-24

Antipasto Platter

\$35

\$50

Dry salami, mortadella, capicola, prosciutto, provolone, fresh mozzarella, pepperoncini, artichokes, and Kalamata olives

Roasted Veggie Platter

\$35

\$50

Wild mushrooms, roasted red peppers, grilled eggplant, zucchini, & roasted garlic

Chicken Wings

\$40 (5lbs)

\$75 (10lbs)

House-made Meatballs

\$35 (25 pcs)

\$70 (50 pcs)

Mild BBQ or Hot Buffalo • Served with ranch sauce

Simmered in marinara for hours just like Grandma makes 'em

◆◆◆SALAD◆◆◆

Italian Salad

\$30

\$50

Caesar Salad

\$30

\$50

Arugula Salad

\$30

\$50

Greek Salad

\$35

\$65

Chicken Caesar Salad

\$40

\$75

Caprese Salad

\$35

\$65

Antipasto Salad

\$40

\$75

John's Chopped Salad

\$45

\$75

Seasonal Salad

\$45

\$75

+ Grilled Chicken Breast

\$15

\$25

◆◆◆PASTA◆◆◆

Pasta trays include garlic bread

Spaghetti Marinara

\$45

\$80

Spaghetti Bolognese

\$45

\$80

Spaghetti alla Arrabiata

\$50

\$95

Linguini Pesto

\$50

\$95

Fettuccine Alfredo

\$50

\$95

Penne & Pink Sauce

\$50

\$95

Capellini Pomodoro

\$50

\$95

Linguine Primavera

\$50

\$95

Veggie Lasagna

\$60

\$110

Baked Penne

\$50

\$95

Lasagna Bolognese

\$60

\$110

+ Broccoli

\$10

\$20

Chicken Parm Pasta

\$60

\$110

+ Grilled Chicken Breast

\$15

\$25

Eggplant Parm Pasta

\$60

\$110

+ House-made Meatballs

\$15

\$25

+ Italian Link Sausage

\$15

\$25

◆◆◆CHICKEN◆◆◆

Fried or BBQ Chicken

\$60 (20 pcs)

\$100 (40 pcs)

◆◆◆DESSERTS◆◆◆

Mini Cannoli Plate (32 pcs)

\$40

We accept all major credit cards • Sorry, no personal checks

Please order in advance so we may meet all of your catering needs

Visit www.santamonicapizzakitchen.com for complete descriptions