2027 Pizza Amore Food Truck Private Catering
Mobile Wood Fire Brick Oven Pizza

Experience the convenience and appeal of hosting one of our four mobile wood-fired brick ovens at your next event. A wood-fired pizza gathering offers a distinctive and engaging option for any occasion. Choose from our thoughtfully curated pizza menu and allow our team to manage the rest. We handle all aspects of the event, enabling you to fully enjoy your time with your guests. We offer private pizza parties and catering services—ideal for weddings, late-night snacks, rehearsal dinners, graduations, engagement celebrations, family events, as well as corporate and special occasions.

PERSONAL SIZE PIZZA PARTY - $850

(FOR 40 GUEST OR LESS)

(INCLUDES 40 - 9" PERSONAL PIZZAS)

ADDITIONAL PIES $16/PIZZA PIE

PRICING DOES NOT INCLUDE TAX & GRATUITIES

PIZZA PARTY $850

(FOR 40+ GUEST)

INCLUDES 10 LARGE PIZZA PIES (120 SLICES)
$45/ADDITIONAL PIE

PRICING DOES NOT INCLUDE TAX & GRATUITIES

A PIZZA PARTY INCLUDES

- 1½ hours of service; extra time at added cost
- 2–3 staff provided (additional staff for larger parties at extra charge)
- Assorted Traditional, Signature, and Specialty pizzas
- Cheese, pepperoni, and toppings available
- Dessert pizzas such as S'mores (add'l fee)
- Gluten-free dough ($10 add/pizza) Vegan cheese ($10 add/pizza) on request
- NYS taxes apply
- 3% fee for credit card payments not included in price

Pizza Amore "The Wood Fire Way" Terms and Conditions Contract

Reservation and Payment Terms

To reserve your event date, a signed contract and a deposit of $400.00 are required. Payment can be made by cash, check, or credit card. Please note that credit card payments are subject to a 3% convenience fee. The deposit secures your event date, and the remaining balance must be paid no later than the day of the event. All prices are subject to New York State sales tax.
An 18% gratuity will be applied to each event.

Service Details

Large Pizza Party service is offered buffet-style, with pizzas replenished throughout the service period. The package includes a minimum of ten pizzas, which is approximately 120 slices. If additional pizzas are needed beyond the included ten, a charge of $45 per extra pizza will apply.
Our team will arrive before the scheduled start time to set up and will remain onsite for a total of two hours, which includes setup, service, and breakdown. If you require additional hours, these may be requested at a rate of $150 per hour.

Cancellation Policy

Cancellations must be made more than 30 days prior to the scheduled event. For cancellations submitted more than 30 days in advance, the security deposit will be refunded, minus a $150 cancellation fee. If cancellation occurs within 30 days of the event, the security deposit is non-refundable.

Additional Charges and Fees

For larger gatherings, additional staff may be required. These staff members will be billed at a rate of $100 per staff member. For venues located more than twenty miles from our base location, an additional travel fee will be added, calculated per mile based on current gas prices. If your event falls on a traditional holiday, a surcharge of $200 will apply.

Event Confirmation

Pizza Amore will reach out during the week before your event to finalize menu selections and confirm the estimated guest count.

CLIENT NAME: _____ EVENT DATE: _____

ADDRESS: _____ EVENT TIME: _____

CLIENT PHONE: _____EMAIL: _____

NUMBER OF PEOPLE: _____ Date: _____

Client Signature: _____ Date: _____



_____ Date: _____

Diana L Perri - Pizza Amore Owner

Security Deposit Required $ _____ Cash _____ Check # _____ Credit Card _____

Received Date: _____

Email to: diana@pizzaamorewoodfire.com * Mobile Phone: Diana – 716-861-6021
Mail Deposit to: Pizza Amore - 1911 Webb Road, Grand Island, NY 14072

Below is a selection of pizzas we offer. Please note that Pepperoni and Plain Cheese are always available.
We frequently introduce new pizza varieties and can accommodate special requests when ingredients permit.
Kindly review the list and indicate which pizzas you would like to feature for your guests.

BBQ CHICKEN – Hand Shredded BBQ Chicken, Blend of Mozzarella & Cheddar Cheese.

CALZONE PIZZA – Chopped Fresh Spinach mixed with Italian Ricotta Cheese, topped with Cup & Char Pepperoni and Mozzarella.

CHICKEN BACON RANCH – Hand Shredded Chicken, Bacon mixed in Ranch Dressing, Mozzarella & Cheddar Cheese, Olive Oil.

CHICKEN & WAFFLE PIZZA – Dirty Birds Secret Syrup Base, Sprinkle of Brown Sugar, Lite Cheddar Cheese, Home-made waffles, chopped Chicken Fingers, Shredded Mozzarella Cheese, drizzle of secret Syrup.

OUR FAMOUS – CHICKEN WING PIZZA – (Featured on Food Networks Carnival Eats) Hand Shredded Chicken mixed in a mild blend of Frank's Hot Sauce & Chunky Blue Cheese, Mozzarella.

THE DAVE – (THE OWNERS FAVORITE) – Red Sauce, Peppadews, Mushrooms, Sausage, Pepperoni, Shredded Mozzarella.

GALBANI ***(Best Pizza Award – 2017 Buffalo Italian Festival)*** – Pizza Amore home-made red sauce, fresh Mozzarella, Fresh Basil, Peppadews and Cup & Char Pepperoni, with shredded mozzarella cheese then a sprinkle of our own Galbani Seasoning.

HAWAIIAN – Sliced Canadian bacon, Sliced Pineapple topped off with Mozzarella.

PIZZA MARGARITA – Fresh Mozzarella, Drizzled Olive Oil & garnished with Fresh Basil leaves.

TONY SOPRANO – Diana's own Homemade Wood Fired Baked Meatballs, dollops of Italian Ricotta cheese topped with Mozzarella.

THE GODFATHER – Italian Sausage, Sliced Prosciutto, Bacon, Cup & Char Pepperoni, Banana Peppers & Mozzarella.

THE JANE – Oil & Garlic Base with Basil, Peppadews, Shredded & Fresh Mozzarella Cheese, Dollops of Ricotta Cheese topped with a Balsamic glaze.

PROSCIUTTO & ARUGULA (Best Pizza Award – 2013 Buffalo Italian Festival) – Sliced Prosciutto, Mozzarella, garnished with Fresh Arugula & topped off with a Balsamic Glaze.

SPINACH & RICOTTA – Freshly chopped Spinach mixed in smooth blend of Italian Ricotta Cheese & topped with Mozzarella and Parmesan.

WHITE PIZZA – Olive Oil and lite garlic, Fresh sliced Tomatoes, Mozzarella, garnished with Fresh Basil leaves and sprinkle of Oregano.

THE BIG DILL – Ranch Dressing Base, Dill Pickles, lite Cheddar & Mozzarella Cheese, topped with Breadcrumbs and Ranch Dressing.

Salads

Approximately 20-25 servings per tray

PIZZA AMORÉ SALAD **$25 / $45**
Fresh Green Spring Mix with Crazins, Slivered Almonds, Feta Cheese, home-made Balsamic dressing

GREEK SALAD **$30 / $55**
Fresh Green Spring Mix with Kalamata Olives, Banana Peepers, Feta Cheese, Mozzarella, And home-made Balsamic dressing

ANTIPASTO SALAD **$45 / $80**
Spring mix with Peppers, Onions, Black Olives, Prosciutto, Canadian bacon, Pepperoni shredded mozzarella

CAPRESE SKEWERS **$30/Dozen**
mozzarella, cherry tomatoes, and basil on skewers with balsamic drizzle.

Sides

PASTA SALAD **$45 / $80**
Fresh cooked pasta mixed with a variety of meats, cheese, and veggies

BUFFALO MAC & CHEESE **$45/ $85**
Buffalo style to Mac & Cheese made with Real Velveeta and Pizza Amore home-made cheese sauce with Franks Hot sauce

REGULAR MAC & CHEESE **$45/ $85**
Real Velveeta and Pizza Amore home-made cheese sauce

MEATBALLS & SAUCE **$50/ $95**
Dee's home-made meatballs baked and smothered in our home-made red sauce

BBQ MEATBALLS **$50/ $95**
Dee's home-made meatballs baked and smothered in our BBQ sauce

Entrees

Approximately 20-25 servings per tray

FRESH BAKED PASTA **$50 / $95**
Smothered in Mozzarella Cheese & Home-Made Red Sauce

Options: Cavatappi with Red sauce
Fettuccine Alfredo
Penne

ITALIAN SAUSAGE **$60 / $110**
Mineo & Sappio Italian sausage, Peppers & Onions (Includes rolls)

PULLED BBQ CHICKEN **$55 / $105**
Hand Shredded Pulled BBQ Chicken (Includes rolls)

CHICKEN PARMESAN Cutlets **$50 / $95**
Breaded Chicken Cutlet topped with our homemade sauce and smothered in mozzarella

JUMBO STUFFED SHELLS **$55 / $105**
Ricotta stuffed pasta with our homemade sauce (Dinner rolls & Butter)

Desert

MINI CANNOLI'S **$65**
(25 cannoli's) **Plain** *or Chocolate Chips*

FROZEN CANNOLI CHEESECAKE PIE **$35**
(8 servings) *Plain or Chocolate Chips*

CANNOLI Cups **$7/esch**
(25 cannoli's) **Plain** *or Chocolate Chips*



Serving utensils,
Plates and rolled silverware upon request and additional charge

Prices are subject to NY State Sales Tax

We kindly request a minimum notice of 48 hours to provide optimal service.
This allows us to adequately prepare and meet your specific needs.

When scheduling a delivery, we ask that you allocate a time of 20 to 25 minutes both before and after the scheduled delivery time.

A 18% Gratuity will be added.

Call Diana
716-861-6021

DELIVERY CHARGE

Grand Island $10
North Tonawanda - $10
Everywhere else is a $15

Prices are subject to change without notice.