

Maiale di Volo strives to make every event as unique and special as the occasion, and in so doing the price schedule will reflect that. We price each event on an individual basis, these are only examples of our rates. Maiale di Volo also supplies compostable service ware and paper products.

### Rates

#### Pure Pizza

- 25-50 Guests - \$950 - 2 hours serving time
- 51- 75 Guests - \$1,250 - 2.5 hours serving time
- 76-100 Guests - \$1,600 - 3 hours serving time
- 101-125 Guests - \$1,850 -3 hours serving time
- 126-150 Guests - \$2,100 -3 hours serving time

#### Pizza with Organic Salad & Dessert

- 25-50 Guests - \$1,350 - 2 hours serving time
- 51- 75 Guests - \$1,725 - 2.5 hours serving time
- 76-100 Guests - \$2,100 -3 hours serving time
- 101-125 Guests - \$2,475 - 3 hours serving time
- 126-150 Guests - \$2,850 -3 hours serving time

Appetizers and desserts are available for an additional charge.

Gluten free available with advance notice and additional charge.

We do not provide water or soft drinks, though we can make all natural drinks available for an additional charge of \$3 per person.

### Availability

We have a lunch and dinner slot available each day. Generally, the lunch slot will be from 11am to 3 pm, and dinner will be from 5pm to 9 pm. With enough advance notice, other times can be arranged. The minimum party size for Saturday evening is 51-75 Guests. A deposit of \$100 required to hold date.

### Inclement weather

We can serve pizza in light rain, but not in a downpour. In case of forecasted rain, you can cancel your party 24 hrs in advance with no penalty. We will make every effort to have your party even if it should rain. In the event of a same day cancellation due to weather, we will retain your deposit, and you can reschedule up to one year in advance and your deposit will be applied in full.

- Additional hour of service - \$100
- Additional staff - \$18/hr  
(6 hr minimum)
- Additional Pizzas \$25/each
- Ceramic dinnerware available
- Travel Outside Washington County, OR  
\$45/hr + \$.75/mile
- \*18% gratuity not included in price



PIZZA SO GOOD,  
PIGS WILL FLY!

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## APPETIZERS

### COLD

Roasted Vegetable Display  
Bruschetta 3-Way  
Antipasti Skewers  
Salumi Board  
Cheese Tray  
Fruit Display

### HOT

Pig Wings Diavolo  
Baked Feta & Veggies  
Bagna Cauda  
Meatballs Marinara  
Merguez Skewers

## SALADS

CLASSIC CAESAR romaine lettuce, house Caesar dressing, garlic croutons

FRESH MIXED GREENS mesclun greens, balsamic vinaigrette, gorgonzola, crouton

FARRO TABBOULEH tomato, Italian parsley, cucumber, garlic, olive oil, lemon juice

CAPRESE tomato, mozzarella, basil, balsamic syrup

ANTIPASTI & ORZO fired roasted veggies, orzo, EVOO, sherry vinegar

## DESSERTS

IL CLOUFATIS seasonal fruits baked in a custard like base with slivered almonds, powdered sugar, whipped cream

CANNOLI fried "little tubes" filled with sweet ricotta cheese, chocolate, pistachios

GELATTO variety of flavors

These are just a few of the pizzas we can supply at your event, we can also customize with your choice of selections below.

## CLASSIC FAVORITES

MARGARITA tomato, basil, & fresh mozzarella

QUATTRO FORMAGGI olive oil, four cheeses, oregano

AMORE di MAIALE red sauce, sausage, salumi, porchetta, fresh mozzarella

FUNGO di FOREST local mushrooms, tomato sauce, fontina, pancetta, caramelized onion

DIAVOLO tomato sauce, fresh mozzarella, calabrese, Italian hot peppers, basil

## SPECIALTIES & SEASONAL

FICHI e PANCETTA white sauce, figs, pancetta, gorgonzola, baby arugula

PORCHETTA e FUNGI tomato sauce, wood fired porchetta, seasonal mushrooms, wood fired peppers, fontina cheese

UOVO e CARCIOFI tomato sauce, farm egg, culatello,

artichokes, gaeta olives, fresh mozzarella

MERGUEZ e FETA tomato sauce, house-made lamb sausage, feta, caramelized onions, baby arugula, harissa

FORMAGGIO di CAPRI e SPINACI goat cheese, sun dried tomatoes, spinach, pine nuts

### SUGO (sauce)

Red  
(San Marzano)

White  
EVOO/Garlic

### FROMAGGIO (cheese)

Fresh Mozzarella

Smoked

Mozzarella

Gorgonzola

Parmigiano-  
Reggiano

Pecorino

Fontina Val  
d'Aosta

Feta

Goat Cheese

### CARNE (meat)

Italian Sausage

Finocchiona

Soppressata

Calabrese

Pancetta

Wood Fired

Porchetta

Culatello

Capicola

Merguez

Duck Confit

Wood Fired

Chicken

Braised Short

Ribs

Razor Clams

Shrimp

### VERDURA

(veggies)

Tomato

(Roma)

(Sun Dried)

(Seasonal Heirloom

Varieties)

Mushrooms

(Seasonal)

(Crimini)

(Shiitake)

(White)

Caramelized

Onions

Figs

Baby Arugula

Spinach

Fingerling

Potatoes

Wood Fired

Peppers

Artichokes

Olives

Hot Italian

Cherry Peppers

Seasonal

Vegetables

(Willamette Valley's

Finest)