



PICK YOUR PACKAGE

JUST PIZZA

\$32 pp

Classic Margherita & Pepperoni + 2 additional pizza selections

PIZZA + SALAD

\$35 pp

Classic Margherita & Pepperoni + 2 additional pizza selections
Choice of salad

PIZZA + SALAD + S'MORES BAR

\$40 pp

Classic Margherita & Pepperoni + 2 additional pizza selections
Choice of salad
S'mores Bar / Creme Brulee

THE FINE PRINT

- Pricing includes 1 ½ hours of food service as selected, including pizza and any additional salads, sides or desserts you choose to add to your menu.
- We'll provide a buffet table set with compostable plates, high-quality plastic utensils, and napkins, but we regret that we are unable to bring along additional tables, chairs, or tablecloths. (We're happy to arrange upgraded service items or party equipment rentals for you. Let us know if you need to go fancy!)
- All set-up, service, and break-down labor is included in our package pricing. Tax and 20% service charge will be applied to the final bill.
- Given the antique nature of our beloved, restored truck, we do experience limitations as to how far we can safely roam. Our base fee of \$250 includes 30 miles travel from San Jose. For travel outside this region additional travel fee of \$10 per mile will apply.
- \$1500 minimum (food/beverage) + %50 deposit requested to book and %100 payment six weeks prior to the event is appreciated. For last minute booking we require %100 payment at the time of the booking. Checks appreciated; credit cards accepted with transaction fee.
- Additional service hours apply per host request.
- Full Beverage packages available, too!
- Prices subject to change.



PICK YOUR PIES

THE CLASSICS

These two pies are always included

The Marge (Vegetarian)

Crushed Tomato, Fior di Latte Mozzarella, Parmesan, Olive Oil, Basil
[Make It Cadillac Style ~ Substitute Burrata +\$2pp]

The Pepe

Crushed Tomato, Hobb's Pepperoni, Mozzarella, Fontina, Parmesan, Hot Honey

CROWD PLEASERS

GiGi originals guaranteed to please

(Select any two from our Crowd Pleasers & Specialty pie menus)

The Tommy (Vegetarian)

Crushed Tomato, Fior di Latte, Cherry Tomatoes, Fresh Cream, Parmesan, Arugula

The Jones (Vegetarian)

Parmesan Cream, Fontina, Balsamic Roasted Mushrooms, Caramelized Onions, Rosemary, Olive Oil

The Tate

Parmesan Cream, Smoked Mozzarella, Potato, Leeks, Scallions, Prosciutto Crisps
[Make It Vegetarian Without Prosciutto!]

The Rico

Crushed Tomato, Hot Italian Sausage, Mozzarella, Fontina, Roasted Red Pepper, Ricotta, Pesto

The Dundee

Crushed Tomato, Chicken Sausage, Smoked Mozzarella, Roasted Red Onion, Garlic Greens, Parmesan



The Green Grocer (Vegetarian)

Parmesan Cream, Pesto, Mozzarella, Artichoke, Red Onion, Spinach, Pine Nuts, Crispy Shallots, Lemon Garlic Oil

[Substitute Vegan Cheese/Sauce +\$5 per pie]

SPECIALTY PIES

Out-of-the-Box pizzas to keep things interesting

The Gio

Crushed Tomato, Hot Soppresata, Hobb's Pepperoni, Mozzarella, Fontina, Peperoncini, Red Onion, Parmesan, Romano, Garlic Chile Oil & Chorizo Crumbs

The Lulu

BBQ Sauce, Smoked Chicken, Mozzarella, Gouda, Red Onion, Roasted Pineapple Jam, Cilantro

The Morty (Vegetarian)

Pesto, Smoked Mozzarella, Red Onion, Parmesan, Pistachio, Lemon Garlic Oil
[Make it Gigi Style ~ Add Mortadella!]

The Sage

Parmesan Cream, Butternut Squash, Bacon, Fontina & Mozzarella, Pickled Red Onion, Hazelnuts, Scallions

[Make It Vegetarian Without Bacon!]

The Jane

Soy-peanut glaze, Fontina & Mozzarella, Thai Roast Chicken, Shredded Carrot, Scallions, Cilantro, Chopped Peanuts, Garlic Chile Oil

The Ceci (Vegetarian/Vegan)

Crushed Tomato, Cashew-Cream Spinach, Harissa, Chickpeas, Pickled Cherry Peppers, Crispy Shallots

The Ziggy (+\$2pp)

Smoked Gorgonzola, Mozzarella, Fontina, Caramelized Onions, Figs, Prosciutto, Arugula

VEGAN OPTIONS + GLUTEN FREE CRUSTS AVAILABLE BY PRE-ORDER (+\$6 per pie)



SELECT A SALAD

**1 selection included with pizza package
additional salads \$7pp ~ minimum 20p**

GREEN GODDESS

Spinach, Green Onion, Shaved Carrot,
Edamame, Sunflower Sesame Brittle
+ Creamy Green Goddess

CELLAR DOOR

Kale+Arugula, Shallots, Herb-Crusted Goat Cheese,
Dried Figs, Crispy Prosciutto
+ Fig Balsamic Drizzle

THE CHOP

Mixed Romaine, Roasted Red Peppers, Red Onions, Chickpeas,
Chopped Salami, Parmesan, Peperoncini
+ Herbed Red Wine Vinaigrette

BASIC BALSAMIC SALAD

Mixed Greens, Shredded Carrots, Scallions, Corn, Sunflower Seed Brittle +
Balsamic Vinaigrette

TROPICAL SPINACH

Fresh Spinach, Red Onions, Dried Cranberries, Roasted Pistachios +
Mango Citrus Dressing

HEARTY GRAIN

Toasted Farro, Arugula, Apple, Roasted Grapes, Bacon, Pickled Red Onion +
Parmesan Red Wine Vinaigrette

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VEGETARIAN/VEGAN SALAD OPTIONS

TRADITIONAL OR VEGAN CAESAR

Greens, Toasted Sunflower Seeds, Red Onions,
Focaccia Croutons, Parmesan
+ Caesar Dressing
(Vegan option has no anchovies and uses vegan cheese)

ROASTED VEGETABLE

Roasted Carrot, Chickpeas, Toasted Almond, Cilantro, Puffed Black Rice +
Smoked Paprika Vinaigrette

BRUSSELS SPROUT SLAW

Chopped Kale, Brussels Sprouts, Raisins, Cashews
+ Lemon Tahini Drizzle

ADD A SIDE SHOW

Sample selections; additional menu options provided upon request
We happily customize to suit the seasons and your taste

LARGE GRAZING BOARDS

\$13-\$16pp ~ minimum 20p per board

Artisan Cheese
Charcuterie & Cheese [\$16pp]
Hummus & Friends
Fire-Roasted Vegetable
Fresh Fruit

DESSERTS

S'MORES BAR

\$6pp ~ minimum 20p

Fire-Roasted, Hand-Crafted Vanilla, Chocolate & Peanut Butter Marshmallows
Hand-crafted Vanilla & Chocolate Grahams
+ Choose-Your-Own Topping bar, including
Chocolate, Dulce de Leche, & Peanut Butter Drizzles
Toasted Coconut, Chopped Peanuts, Toffee Bits & more