



**Flying Bear Pizzeria
Catering**

From Casual to elegant, simple to elaborate, we cater to all kinds of culinary needs and tastes.

We specialize in southern Italian, Sicilian, Italian American, New England and Southwestern BBQ cuisine.

Whether you choose from our menu or your customized vision; our outstanding cuisine and service will ensure the success of any event, for any budget.

Food is how we tell the story of who we are. A cook's recipe book is really just a list of stories

*Virginia Ericson- Manager/Owner/Cook
virginia@pizzabikesbeer.com
Naturita, Colorado*

Catering Services

We offer 3 Catering Packages:

Delivery Service/Packed Lunch starting at \$25

Drop off/Pick Up Service starting at \$150
Includes FBP Brand décor, themed décor for buffet table, chafing dishes, serving equipment, food labels, condiments

Full Service Family Style or Buffet starting at \$200 Includes everything above, plus servers starting at \$35 per hour per staff member. Additional fees may apply

Add Ons For an additional \$2 per person we can provide disposable, recyclable or FBP stoneware plateware , napkins, cutlery

Minimum 6 people, all prices subject to market fluctuations, seasonality

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Local Venues

- The Flying Bear Pizzeria
- CampV
- The Livery
- Nucla Town Park
- Naturita Community Center
- Norwood Rodeo and Fairgrounds

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
GF Gluten Free

**For more information please contact us at
970.865.2453 or pizzabikesbeer.com
Traditional/Pasta**

1 half tray feeds 6-10 and 1 full tray feeds 15-20

**Prices per half tray/full tray
Add chicken for an additional \$35 half tray/\$65 full tray**

Enjoy your choice of baked pastas: penne, rigatoni, cavatappi, gemelli OR traditional long grain pastas: linguine, spaghetti, fettuccine.
Substitute Gluten Free pasta \$15/\$25

Choose your sauce:

- Marinara-** \$60/110
 - With Meatballs \$75/140
 - With Italian Sausage \$75/140
 - With Mushroom Sauce \$70/125
 - With Sauteed Vegetables \$70/125

- San Marzano Sauce** \$70/130
- Pomodoro Style** \$70/130
- Truffle Alfredo Sauce** \$70/130
- Vodka Cream Sauce** \$70/130
- Pesto** \$70/130

Lasagna ground beef, bell peppers, spinach, tomato and onion in a house made meat sauce. Layered with ricotta, mozzarella, parmesan, fresh basil \$70/135

Elk Manicotti ground local Elk, San Marzano house made sauce, ricotta and mozzarella wrapped up in handmade manicotti shells and slathered in sauce and parmesan \$80/160

Chicken Parmesan
Breaded and pounded chicken breast, panko breaded, baked to perfection and served over spaghetti marinara with melted mozzarella, parmesan \$80/16

Appetizers

\$5-\$12 depending on portion and number of diners
Spinach and Artichoke dip creamy, tangy dip with house made crackers and crudite

Popop's Meatball Crock FBP famous family recipe meatballs, San Marzano tomato sauce, smoked mozzarella. Baked. Yum

Verdure Misto Roasted corn, kale, zucchini, melon vinaigrette, stacciatella, micro greens

Bruschetta Blue Grouse Bagette, heirloom tomatoes, red onion, fresh basil, balsamic reduction

Smoked Wings extra large chicken wings. Smoked all day. Tossed in house made sauce.

Lunch

Brown Bag Trail Lunch: mandarin orange, trail mix, nuts \$16-20pp

Family Style: Pair with custom boards, salads, and snacks! Perfect for your business lunch \$20-\$40pp

Tarragon Chicken Salad with celery, California raisons, red onion topped with tomato and romaine on ciabatta

Roasted Turkey Breast sprouts, sharp cheddar, sliced green apple, cranberry chutney, romaine and mayo on ciabatta

Boards

\$50-\$\$ Each one is a work of art!

Choose from a custom assortment of locally curated and imported Cheeses, Cured Meats, artfully arranged vegetables, crackers, house made experimental pickles, sweet treats, and homemade dips

Salads

\$4-12 pp depending on number of diners

Caesar A classic! Homemade tangy Caesar. Parmesan

Greek Mixed greens, Kalamata, cucumber, tomato, hearts of palm, artichoke, house made dressing

Orzo roasted butternut squash, kale, dried cranberries, pine nuts tossed in a lemon Parmesan Reggiano extra virgin oil

Melon Carpaccio Insalata topped with mint, feta, pistachio

Custom Seasonal- Chef's Choice. Get Creative!

Entrees/ Western Slope

Grilled Salmon Market Price. Done Classic Style or Southwestern Style. Asparagus, Red Bliss Au Gratin.

Smoked Brisket \$40-\$50pp Secret Rub, loaded baked potato, charred broccoli, butter rolls,

Taco Party! \$15-20pp Chipotle pulled smoked chicken, pico de gallo, house made tomatillo salsa, chipotle ranch, cabbage lime slaw, pickled radish and carrot, fire roasted green chilies, sour crema, cilantro, limes, corn tortillas.

Pulled Pork \$5-15pp finger sandwiches. House made western style creamy cole slaw, French fries.

Surf and Western Turf \$50-\$75pp A Seafood Cook gone West! Kinnikin Elk tenderloin, Karen Elizabeth Sea Scallops. Hand shucked, triple sea water wash, flash frozen at sea. Cast Iron pan seared and diligently based in Saphron Burr Blanc. Olive Oil Green Vegetable Saute.

Whipped Wasabi Mashed Yukon Golds

Classic Neopolitan \$49pp Chef's Favorite-Light and Seasonal-Crispy Neopolitana Pizza, Verdure Misto, Pollo Rabe Oriechiette

Southern New England \$40-\$50 A bit heavier-bruschetta, tortellini antipasta, Angel Hair Vongolle- Rhode Island Littleneck Clams chopped and tossed with lemon, olive oil, Italian flat leaf parsley, garlic

Desserts

Chocolate brownie chili maraschinos, vanilla bean ice cream, candied ginger

Lemon Almond Bars tangy. Sweet. Light.

Cannoli a light and crispy hand rolled Italian pastry filled with sweet marscapone cream and chocolate chips

Tirimisu Espresso-soaked Ladyfinger cookies, sweet marscapone cream, and cinnamon

Breakfast

Family Style, Buffet or bagged to Go

\$12-\$20p

Classic Bear: Assorted homemade Quiche, frittata, fresh fruit arrangements, bagel bar,

Alaskan Wild Caught Salmon & Lox, juices, granolas and yogurts
On the Go Bear: Breakfast Burritos, oranges, salsa in a paper bag

Flying Bear Pizza Party!

Party Decorations, Balloons \$50-\$100

Themed Cake/Dessert \$30-\$\$

Minimum 6 people

Smoked Wings

Pulled Pork Finger Sandwiches

Fried Green Beans

Red Rose- San Marzano House made Rocky Mountain

Za (Choose from our pizza menu at pizzabikesbeer.com)

Cannoli

