DOUGH BIRD
PIZZA + CHICKEN

CATERING

FEED THE FLOCK

THE VEGETARIAN $150
MEDITERRANEAN SALAD,
LEBANESE HUMMUS WITH HEARTH BREAD,
ROASTED BRUSSELS SPROUTS,
SPICY RIGATONI

SERVES 6-8

THE LIGHT FLIGHT $165
12 PIECE ROTISSERIE CHICKEN, CAESAR SALAD,
LEBANESE HUMMUS WITH HEARTH BREAD,
CHOICE OF SIDE & SAUCE

THE GAME DAY $160
THREE PIZZAS, 3LBS OF WINGS,
TRUFFLE CHEESE BREAD, CHOICE OF TWO SAUCES

THE OFFICE GATHERING $185
INGREDIENT SALAD, TWO PIZZAS,
12 PIECE ROTISSERIE CHICKEN,
CHOICE OF SIDE, CHOICE OF SAUCE
& WARM BUTTERSCOTCH CREAM CAKE

SERVES 8-10

THE DINNER PARTY $265
CAESAR SALAD, LEBANESE HUMMUS WITH
HEARTH BREAD, 12 PIECE ROTISSERIE CHICKEN,
PAN SEARED SALMON, CHOICE OF TWO SIDES,
WARM BUTTERSCOTCH CREAM CAKE

PIZZA

CRAFTED WITH BIANCO DINAPOLI TOMATOES
HOUSE MADE GLUTEN-FREE CRUST +3

PEPPERONI & FRESH MOZZARELLA $23.5
crushed tomato sauce, oregano

MARGHERITA $21.5
fresh mozzarella, crushed tomato sauce, basil, parmigiano reggiano

SPICY HAWAIIAN $22.5
tavern ham, caramelized pineapple, jalapeño, torn basil

SUPREME VEGGIE $22
vodka sauce, sweet peppers, castelvetrano olive, roasted mushrooms, red onion, herbs, parmesan

COPPER HAT $23.5
prosciutto, goat cheese, medjool date, salted pistachio, arugula

SAUSAGE & MUSHROOM $23.5
smoked mozzarella, crushed tomato sauce, oregano

BARBEQUE CHICKEN $23.5
charred corn, red onion, jalapeño, cilantro

THE AVIATOR $24.5
pepperoni, italian sausage, nueske's bacon, crushed tomato sauce, mozzarella

BLACK TRUFFLE MUSHROOM $24.5
smoked mozzarella, swiss chard, parmesan cream, arugula, saba

A LA CARTE

SERVES 4-6 PEOPLE

APPETIZERS

ROASTED BRUSSELS SPROUTS $40
spicy honey, parmesan, bread crumb

LEBANESE HUMMUS $45
cherry tomato & hearth bread

TRUFFLE CHEESE BREAD $46
ricotta, provolone, fontina, simple red sauce

3LB WINGS $58
with choice of sauce

SALADS

INGREDIENT $43
roasted brussels, sweet potato, kale, cauliflower, quinoa, pecorino, golden raisin, farro, candied pecan, maple mustard vinaigrette

MEDITERRANEAN $43
heirloom tomato, blistered peppers, cucumber, shaved cauliflower, olive, quinoa, pistachio, french feta, champagne vinaigrette ***GLUTEN FREE***

SIMPLE CAESAR $38
chopped romaine, grated parmesan, crouton

ENTRÉES

CLASSIC CHICKEN POT PIE $54
roasted stock vegetables, crimini mushroom, swiss chard, salted butter crust

SPICY RIGATONI $66
tomato vodka sauce, calabrian chile, toasted bread crumb, parmesan, torn basil

PAN SEARED SALMON* $93
oven dried tomato, sweet corn, quinoa tabbouleh, smoked almond, herb salad, lemon butter ***GLUTEN FREE***

ROTISSERIE CHICKEN $76
choice of side

SIDES $27.5

BROCCOLINI • MASHED POTATOES & GRAVY
MACARONI & CHEESE • COLESLAW

SAUCES $5

CHIPOTLE BBQ • SPICY BUFFALO
LEMON GARLIC • RANCH

Desserts

SERVES 4-6 PEOPLE

PEANUT BUTTER BROOKIE $35
warm chocolate brownie & peanut butter cookie

WARM BUTTERSCOTCH CREAM CAKE $33

BEVERAGES *by the gallon*

$15

PINK LEMONADE

BLACK ICED TEA • SOUTHERN PEACH TEA

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
WHILE WE OFFER GLUTEN-FREE ITEMS OUR KITCHEN IS NOT GLUTEN-FREE.

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