



Event Minimum

There is an event minimum that must be reached to deploy our mobile catering unit. This minimum is before tax and gratuity. Labor, travel costs & food items may all factor into meeting the event minimum.

Weekday (Sun-Thur): \$900

Weekend (Fri & Sat): \$1500

Pizza

Our suggestion for events choosing 12" pizzas is to expect a pizza total of 75% of their expected guest count. Our bids include up to 4 different pizza options. Additional options are available at an additional fee. Gluten free crusts may be substituted at a cost of \$3 per crust. Vegan mozzarella may be substituted at a cost of \$2 per pizza.

\$18 ea. 12" Pizzas – any regular menu selection

\$11 ea. 8" Pizzas – any regular menu selection

Buffet Style Salads serve approx. 15 – 20 people

\$55 ea. Rocket House – arugula, grape tomato, parmesan, pine nuts & lemon vinaigrette

Caesar – romaine, grated parmesan, and house made croutons & caesar dressing

\$65 ea. Caprese Salad – mixed greens, grape tomato, basil, fresh mozz & balsamic vinaigrette

Beet Salad – arugula, radicchio, walnuts, beets, bleu cheese & orange shallot vinaigrette

Plated Style Salads

\$7 ea Rocket House – arugula, grape tomato, parmesan, pine nuts & lemon vinaigrette

Caesar – romaine, grated parmesan, house made croutons & caesar dressing

\$9 ea Caprese Salad - mixed greens, grape tomato, basil, fresh mozz & balsamic vinaigrette

Beet Salad – arugula, radicchio, walnuts, beets, bleu cheese & orange shallot vinaigrette



Appetizers Platters– (platters serve approx. 15 -20 people)

- \$65 ea. Seasonal Fruit Platter – assorted melons, berries, pineapple
- \$65 ea. Oven Roasted Veggie Platter – broccolini, cauliflower, peppers
- \$85 ea. Assorted Cheese Platter – Assorted cheeses
- \$85 ea. Meat Platter – Assorted meats, olives & peppers
- \$85 ea. Charcuterie Platter – Assorted meat, cheese, veggie & fruit
- \$65 ea. Olive Tapenade Platter – Spread on crostini and garnished with feta
- \$65 ea. Prosciutto Wrapped Melon Platter – Fresh Melon wrapped with Zoe’s Prosciutto
- \$20 ea. Bread Platter – served with oil & vinegar

Skewers & Bruschetta

- 2.50 ea. Caprese Skewers – basil, fresh mozzarella & grape tomato
- 3.75 ea. Lemon Garlic Shrimp Skewers
- 3.50 ea. Antipasto Skewers – prosciutto, salami, olives, pepperoncini & tortellini
- 3.25 ea. Zoe’s Ham Bruschetta – parmesan, pecorino romano, ham and fresh oregano
- 4.00 ea Burrata Bruschetta – Burrata, basil, roma tomato, balsamic reduction



Labor Costs

Amount of labor is dependent on the size of the event as well as the number and types of menu items. Hours taken into consideration when estimating labor amounts are load and unload, setup and service hours. Events require a minimum of 2 chefs at 8 hours.

\$35/hr Pizza Cooks

\$35/hr Bartenders

\$30/hr Bartenders

Service Types

We can offer a variety of service types for your event and even a combination of service types as well. Different service types may require additional staff. All of our Service types include a max service window of 2.5 hours. Additional service time may be requested at an additional fee.

Tray Service – Items will be passed out by a team of servers.

Buffet Service – Items will be set out on a preset buffet table.

Plated Service – Items will be served in a sit down plated setting

Family Style Service – Items will be served family style for guests at each table to share (longer service window required)

Festival Service – Oven is set up in a central area where guests may walk up and order their food items to order.



Travel Costs

We are happy to travel to your event. We have taken our mobile team as far as Ashford and even Leavenworth. Traveling outside the greater Seattle area brings 2 types of travel fees. The Travel Time fee and the Mileage fee.

\$125/hr Travel Time Fee

\$1.20/mile Mileage Fee (per vehicle)

Travel times and distances are based on the round trip between your event and Elemental Pizzas location in University Village Seattle. It is figured using google maps and always uses the estimated time with no traffic.

Additional Fee's

\$3/crust Gluten Free Substitution

\$2/Pizza Vegan Mozzarella

\$100 Ferry Fee

\$1/Pizza Additional Pizza Selection (per selection over 4)

\$150/Hr Additional Service Hour

\$1.75/Guest Service Pack (disposable plates, napkins, cutlery)