

MALT & FIRE

CHEF-OWNED CATERING | PIKE ROAD • MONTGOMERY • AUBURN

THE DOUGH WAGON EXPERIENCE

Fresh, high-heat pizza service built for weddings, rehearsals, birthdays, corporate gatherings, and community celebrations.

\$35 PER GUEST | TWO-HOUR LIVE SERVICE

PACKAGE INCLUDES

- ◆ Four pizza selections from the seasonal Dough Wagon menu.
- ◆ Continuous pizza service during the contracted two-hour service window.
- ◆ One seasonal salad and Not Your Average Garlic Knots.
- ◆ Buffet-style presentation, premium disposable serveware, and an on-site culinary team.

FEATURED PIZZA SELECTIONS

Hot Honey Pepperoni

Comeback marinara, whole-milk mozzarella, cup-and-char pepperoni, aged pecorino, and Calabrian chile hot honey.

The Forager

Truffle-Parmesan cream, roasted mushrooms, shaved white onion, mozzarella, pecorino, arugula, and lemon olive oil.

Roasted Tomato Pesto

Confit tomato, mozzarella, basil pesto, fresh basil, and aged pecorino.

Al Pastor

Achiote-marinated pork, roasted pineapple, Oaxaca-style cheese, pickled red onion, cilantro, and salsa verde.

Our Margherita

Comeback marinara, mozzarella, pecorino, basil, and extra virgin olive oil.

SERVICE DETAILS

- ◆ \$500 Dough Wagon setup and breakdown fee.
- ◆ A flat, accessible operating footprint of approximately 25 linear feet is required.
- ◆ Venue must approve trailer placement, propane equipment, and generator use.

EVENT TERMS

- ◆ 50-guest minimum for Dough Wagon service.
- ◆ Final guest count and menu selections are due 7 calendar days before the event.
- ◆ A 20% service charge applies to staffed and full-service events.
- ◆ Applicable sales tax and travel outside the included service area are additional.
- ◆ Dietary requests are accommodated when possible; an allergen-free environment cannot be guaranteed.

Pricing shown is proposed for review and may change based on menu selections, guest count, venue requirements, rentals, travel, and service time.