

# spring catering menu



**24 hours notice required**

**444-7663**

**dine@morriseast.com**

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## **pizza selection \$8/person**

(minimum of 8 people)

### **Margherita**

tomato, fresh mozzarella, basil

### **Roasted Vegetable**

oven roasted vegetables, goat cheese,  
reduced balsamic, fresh basil

### **Bacon & Fennel**

housemade bacon, braised fennel, parsnip,  
tomato sauce, mozzarella

### **Pear**

red wine poached pear, roasted beet, blue  
cheese, shallot, prosciutto and tarragon  
aioli

### **Pulled Pork**

pulled pork, bbq sauce, smoked applewood  
cheddar, spicy cornbread

### **Sopressata**

sopressata pepperoni & spicy banana peppers

### **per pizza**

add La Quercia prosciutto \$3.5

add Sopressata pepperoni \$2

add fresh organic arugula \$3

gluten-free crust \$3.5

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## **salads \$3/person**

Caesar  
Arugula & Parmesan

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## **desserts \$2.50/person**

salted caramel tart  
dense chocolate cheesecake (gluten-free)

## **cold drinks \$2/each**

Coke, Diet Coke, Limonata, Propeller Ginger Beer,  
Propeller Root Beer

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Owner - Jennie Dobbs  
Head Chef - Courtney MacMullin  
Wine & Beverage Director - Katrina Roberts  
Head Server - Amber MacLean

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