

The Rustic Crust specialise in freshly cooked wood fired Neapolitan style pizza served alongside bespoke buffet options which include

WHAT WE DO

canapes, salads, sides, pasta salads, Italian meat and vegetarian platters along with Italian dessert options that complement your hot wedding pizza buffet. Served quickly and efficiently in front of your guests from the side of our fantastic Land Rover 'Poppy' the pizza truck. Forget long queues for individual pizza, all our food is served in a relaxed buffet style, where your guests can help themselves to as much or as little as they wish. **OUR WEDDING CATERING EXPERIENCE** *The Wedding Industry awards catering finalist from 2018 – 2025.

*Over 10 years wedding catering experience. *Over 500 satisfied wedding couples.

- MORE THAN JUST PIZZA

coleslaw and fresh salads, through to Italian meat platters, pasta salads,

cheesecake towers and beautiful freshly filled Sicilian cannoli.

SALADS, SIDES, PASTA SALADS, PLATTERS AND FRESH CANNOLIS FOR DESSERT

Camille, our fabulous wedding planner, will guide you on the best options for your guests. Our menu and packages are flexible to enable you to make the most of your wedding day budget. - 1 -

We provide more than just our beautiful fresh pizza; Homemade house









MARGHERITA San marzano tomato, fresh basil, fior di latte mozzarella. MUSHROOM & GARLIC

PIZZA MENU

Our slow rise, dough is made from four simple ingredients

with no added oil or sugars. Soft and easy to digest, we are able to

Freshly chopped mushrooms and garlic blended in EVO oil.

Ventricina salami. Our proper pepperoni. **GOATS CHEESE**

ROMAN PROSCIUTTO Prosciutto ham and beautiful homemade tomato pesto.

FRESH GARLIC BREADS

Either plain or topped with fior di latte mozzarella.

We cater for all dietry requirements including

gluten free and vegans on request.

- 2 -



MIDWEEK 50 GUEST SPECIAL

• 5 X Pizza toppings plus cheesy garlic breads. Fresh salad.

 Homemade coleslaw. Pizza dipping sauces (parmesan cream & tomato pesto).

1.5 Hour service.

- Freshly filled cannoli.
- FINAL NUMBERS & VENUE COSTS

**All options include staff, set up and service time.

Our menu is flexible, we can work to all budgets and up to 250 guests. Please use our sample menu and 5 options below as a

**Note that your venue may add an additional cost for caterers. - 3 -

guide. If you want to mix and match or even split your options through

the day. Eg pizza in the day and a buffet later, please speak to Camille.





OPTION 2 - FROM £18.50 PP

Homemade coleslaw.

Fresh salad.

Call Camille with your venue and numbers 07977288150

much or as little as they wish. We can serve 100 guests

Fresh salad.

OPTION 3 - FROM £23.50 PP • 5 X Pizza toppings plus cheesy garlic bread.

Homemade coleslaw.

• Pizza dipping sauces (parmesan cream) Tomato olive and basil pasta dish. · Caprese salad sharer.

Call Camille with your venue and numbers 07977288150

Freshly filled cannoli dessert + £2 PP

Canapes available on request.

- OPTION 4 FROM £30 PP • 5 X Pizza toppings plus cheesy garlic bread . Fresh salad. Homemade coleslaw.
- Caprese salad sharer.
- OPTION 5 FROM £35 PP
- Tomato / basil pasta dishes. Caprese salad sharer.

OR - Fill in our contact form on our website

CANAPE MENU - FROM £8.50 PP

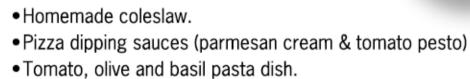
Topped with your choice of flavours from the

Parmesan cream, sun blushed tomato and fresh basil.

list below: Choose 3 flavours from the list below:

Freshly prepared bitesize canapes.

- Please contact Camille if you have any questions regarding options and numbers - 07977 288 150



 Mixed Italian cold cut meat & vegetarian platters. Pate & assortment of breads & biscuits. Freshly filled cannoli dessert + £2 PP Canapes available on request.

Call Camille with your venue and numbers 07977288150

Pizza dipping sauces (parmesan cream & tomato pesto)

• 6 X Pizza toppings plus cheesy garlic bread . Fresh salad.

• Homemade coleslaw & potato salad.

Freshly filled cannoli dessert + £2 PP

 Mixed Italian Italian cold cut meat & vegetarian platters. Pate & assortment of breads & biscuits. Cheesecake tower with breads, biscuits, fruit and nuts.

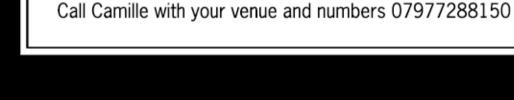
Canapes available on request.

GET IN TOUCH FOR A BESPOKE QUOTE

OR - Send us an email info@therusticcrust.co.uk

Camille. Call us on 07977288150

www.therusticcrust.co.uk



For more information regarding our wedding catering please contact

Whipped goats cheese caramelised onions. Homemade tomato pesto and fresh prosciutto.

• Truffle cream and fresh prosciutto. Roast peppers with garlic and rosemary Mini mozzarella balls with tomato and fresh basil.





25 -FRESHLY FILLED CANNOLI TRAYS FROM ONLY £45.95 Ideal as a sweet welcome canape for guests.

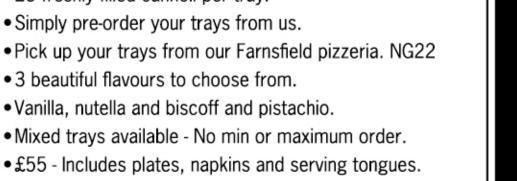
> • 3 beautiful flavours to choose from. Vanilla, nutella and biscoff and pistachio. Mixed trays available - No min or maximum order. • £55 - Includes plates, napkins and serving tongues.

Simply pre-order your trays from us.

Or as a beautiful Italian dessert.

• 25 freshly filled cannoli per tray.

- Free tasters available from our pizzeria on request.
- WHATS A CANNOLI TRAY ? 25 authentic crunchy Sicilian pastry shells. Filled with our homemade
- delicious vanilla house sweet cream then topped with delicious flavoured creams, nuts and flavoured toppings. Beautifully presented in a sturdy 18in x 12in stackable food safe recycled tray, with resealable clear lid. All trays have allergen QR code. Can be refrigerrated and have a 2 day shelf life.









- 7 -









100 pizza in approximately 30 minutes.

Freshly filled cannoli dessert + £2 PP

• 5 X Pizza toppings plus cheesy garlic bread.

• 5 X Pizza toppings plus cheesy garlic bread.

Pizza dipping sauces (parmesan cream)

Freshly filled cannoli dessert + £2 PP