

WHAT WE DO The Rustic Crust specialise in freshly cooked wood fired Neapolitan

style pizza served alongside bespoke buffet options which include 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

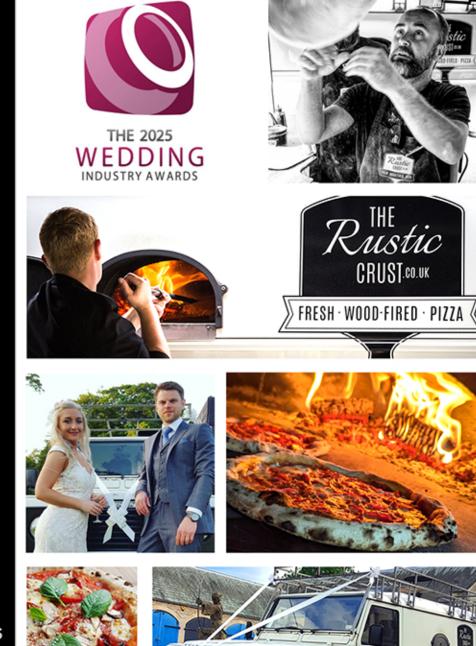
- *The Wedding Industry awards catering finalist from 2018 2025.
- *Over 10 years wedding catering experience.
- *Over 500 satisfied wedding couples.

MORE THAN JUST PIZZA SALADS, SIDES, PASTA SALADS, PLATTERS AND FRESH CANNOLIS FOR DESSERT

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

coleslaw and fresh salads, through to Italian meat platters, pasta salads, cheesecake towers and beautiful freshly filled Sicilian cannoli. 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 -





> FRESH · WOOD-FIRED · PIZZA <









cater for all dietary requirements. MARGHERITA San marzano tomato, fresh basil, fior di latte mozzarella.

SAMPLE 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

MUSHROOM & GARLIC

Freshly chopped mushrooms and garlic blended in EVO oil.

GOATS CHEESE

PROPER PEPPERONI

Ventricina salami. Our proper pepperoni.

Choose your topping. House caramelised onion or honey & chilli.

Prosciutto ham, tomato pesto and black olives.

ROMAN PROSCIUTTO

VEGETARIAN Sun blushed, sweetcorn, caramelised onion and garlic oil.

FRESH GARLIC BREADS

Either plain or topped with fior di latte mozzarella.

- 2 -

Ideal for a smaller midweek wedding. For larger midweek pricing please talk to Camille.

MIDWEEK 50 GUEST SPECIAL

Monday to Thursday.

£1100 - £22PP

 Service before 5pm. 1.5 Hour service.

- 5 X Pizza toppings plus cheesy garlic breads.
- Fresh salad. Homemade coleslaw.
- Pizza dipping sauces (parmesan cream & tomato pesto). • Freshly filled cannoli.
- FINAL NUMBERS & VENUE COSTS Our menu is flexible, we can work to all budgets and up to

the day. Eg pizza in the day and a buffet later, please speak to Camille. **All options include staff, set up and service time. **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

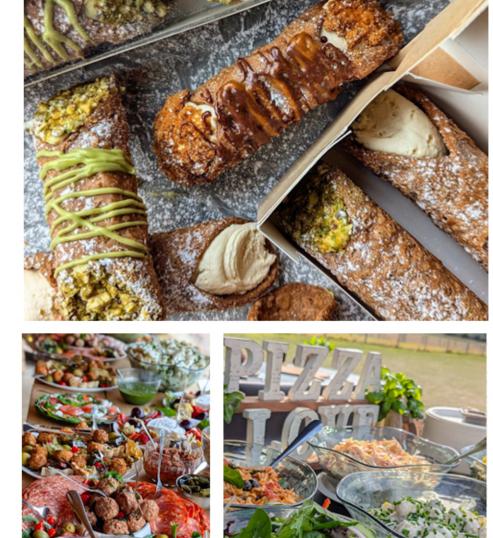
250 guests. Please use our sample menu and 5 options below as a











OPTION 1 - FROM £15 PP

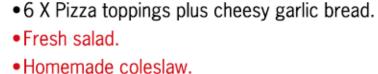
A beautiful selection of cooked pizza

sliced and served on wooden bats, buffet style

for your guests. Guests don't have to wait for

individually cooked pizzas but can choose to eat as

much or as little as they wish. We can serve 100 guests 100 pizza in approximately 30 minutes. • 6 X Pizza toppings plus cheesy garlic bread. Freshly filled cannoli dessert + £2 PP



Pizza dipping sauces (parmesan cream)

Freshly filled cannoli dessert + £2 PP

OPTION 2 - FROM £17.50 PP

- Call Camille with your venue and numbers 07977288150

OPTION 3 - FROM £21 PP 6 X Pizza toppings plus cheesy garlic bread.

Pizza dipping sauces (parmesan cream)



• Freshly filled cannoli dessert + £2 PP Call Camille with your venue and numbers 07977288150

Tomato / basil pasta dishes.

- OPTION 4 FROM £25 PP

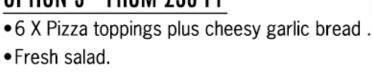
Fresh salad.

Homemade coleslaw.

Caprese salad sharer.

- 6 X Pizza toppings plus cheesy garlic bread .
- Fresh salad. Homemade coleslaw. Pizza dipping sauces (parmesan cream & tomato pesto)
- Tomato / basil pasta dishes. Caprese salad sharer.
- Mixed Italian cold cut meat & vegetarian platters. Pate & assortment of breads & biscuits. Freshly filled cannoli dessert + £2 PP
- OPTION 5 FROM £30 PP

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Homemade coleslaw.

- Tomato / basil pasta dishes. Caprese salad sharer.
- Mixed Italian Italian cold cut meat & vegetarian platters. Pate & assortment of breads & biscuits.
- Cheesecake tower with breads, biscuits, fruit and nuts.
- Freshly filled cannoli dessert + £2 PP Call Camille with your venue and numbers 07977288150

For more information regarding our wedding catering please contact

Pizza dipping sauces (parmesan cream & tomato pesto)

GET IN TOUCH FOR A BESPOKE QUOTE

OR - Send us an email info@therusticcrust.co.uk OR - Fill in our contact form on our website

www.therusticcrust.co.uk



Camille. Call us on 07977288150