



Toss & Fire @ Harvey's Garden On-Site Catering

Thank you for your interest in our on-site catering options at Harvey's Garden! Toss & Fire operates a satellite location inside Harvey's Garden 6 days per week (closed Mondays). We offer on-site catering for any size party or event with various options! Most menus are customizable, please contact us at info@tossnfirepizza.com with any questions.

T&F x HG Tab – Your guests may order off our regular daily menu of pizzas during normal business hours and we would run a tab for you. There is no minimum for this, you just need to provide basic event information and a credit card at the beginning of the event to run a tab.

T&F x HG Buffet Packages

All T&F catering packages include paper plates, napkins, and plastic silverware. We also include PMA vegan notzarella cheese options and gluten-conscious cauliflower crusts (these do contain dairy). All packages are served buffet style unless “food truck style” is requested which would include individual pizzas ordered at the window like walking up to a traditional food truck.

Please note all packages are pre-tax and gratuity. An 8% NYS sales tax and 20% gratuity will be added to your invoice at the time of booking. A 50% down payment is required at the time of booking with final payment due 3 days prior to your event.

Please note all serving times are based on the number of guests:

40 to 125 guests – 1.5 hours	176-250 guests – 2.5 hours
126-175 guests – 2 hours	250+ guests – 3 hours

T&F x HG Pizza Package – Choose any 3 pizzas from our list of specialty pizzas. This package includes cheese and pepperoni totaling 5 pizza options on the buffet table.

\$17 Per Person

T&F x HG Pizza & Salad Package – Choose any 3 pizzas from our list of specialty pizzas. This package includes cheese and pepperoni totaling 5 pizza options on the buffet table. You also can choose a Garden or Caesar salad for the buffet table.

\$20.50 Per Person

T&F x HG Pizza, Salad & Italian Specialties Package - Choose any 3 pizzas from our list of specialty pizzas. This package includes cheese and pepperoni totaling 5 pizza options on the buffet table. Choose a Garden salad or Caesar salad and any 2 Italian specialties from our list below.

\$32.50 Per Person

T&F x HG Everything Package - Choose any 3 pizzas from our list of specialty pizzas. This package includes cheese and pepperoni totaling 5 pizza options on the buffet table. Choose a Garden salad or Caesar salad plus any (2) appetizers and (3) Italian specialties from our list below.

\$46.50 Per Person

Pizza Menu Options

Create Your Specialty Pizza!

Create your own masterpiece, name it and we'll make it part of your menu for the day. Choose one sauce and up to 3 toppings!

'Cuse Salt Potato

Smashed Syracuse salt potatoes, shredded mozzarella, cheddar cheese and crispy bacon.

Cheeky Monkey

Politely spicy tomato oil with sautéed baby spinach, meatballs and mozzarella.

Four the Love of Cheese

Garlic infused olive oil topped with mozzarella, pecorino, ricotta and Gorgonzola.

Buffalo Chicken

Buffalo wing sauce topped with mozzarella and wood-fire roasted chicken.

Barbecue Chicken

Dinosaur Bar-B-Que sauce topped with wood-fire roasted chicken, mozzarella and cheddar.

Margherita

Tomato sauce with fresh mozzarella, fresh basil, garlic infused olive oil and salt.

Caprese

Nut-free basil pesto topped with fresh mozzarella, sliced tomatoes and balsamic reduction.

The Meatball

Tomato sauce with mozzarella, meatballs, ricotta, chopped basil and pecorino romano.

Bit of a Pickle

Garlic infused olive oil topped with mozzarella, cheddar, dill pickle chips, applewood smoked bacon and ranch drizzle.

Cheeky Vegan

Politely spicy Cheeky Monkey tomato oil topped with PMA Notzarella vegan cheese, sliced tomatoes and baby spinach.

Grandma's Pizza

Olive oil with fresh garlic, mozzarella, dollops of pizza sauce and post-oven olive oil, pecorino, fresh basil and oregano.

Pizza Menu Options Continued

Grandpa's Pizza

Olive oil with fresh garlic, mozzarella, dollops of pizza sauce, pepperoni, Italian sausage and post-oven olive oil, pecorino, fresh basil and oregano.

Cora's Hawaiian

Tomato sauce topped with mozzarella, fresh pineapple, honey ham and roasted red peppers.

Tessa's Veggie

Garlic infused olive oil with fresh garlic, sliced fresh tomatoes, fresh broccoli, pecorino and mozzarella.

Bee Sting

Tomato sauce with mozzarella, pecorino, hot soppressata and Mike's hot honey drizzle.

Veggie Monkey

Politely spicy tomato oil, mozzarella, mushrooms and baby spinach.

The Daino

Tomato sauce with fresh mozzarella, fresh basil, pepperoni, chili infused honey and Utica grind.

MeatZa

Tomato sauce topped with meatballs, applewood bacon and pepperoni.

Honey Pot

Tomato sauce with mozzarella, pepperoni, hot cherry peppers, chopped basil, pecorino romano and Mike's Hot Honey drizzle.

Fig & Pig

Fig jam with mozzarella, Gorgonzola, prosciutto and balsamic reduction.

3 Little Pigs

Tomato sauce topped with mozzarella, spicy sausage, pepperoni and bacon.

Chicken Bacon Ranch

Garlic infused olive oil topped with cheddar, mozzarella, wood-fire roasted chicken, applewood smoked bacon and ranch drizzle.

Bert's Bacon Bleu

Garlic oil base, topped with mushrooms, bacon, spinach and a three-cheese blend of Gorgonzola, pecorino Romano, and mozzarella.

Ricotta Be Kidding Me

Garlic oil base, topped with spinach and fresh tomatoes and a three-cheese blend of pecorino Romano, mozzarella, and ricotta.

Sausage & Mushroom

Tomato sauce with pecorino, mozzarella, spicy Italian sausage and fresh sautéed mushrooms.

Buffet Style Premium Salad & Appetizer Menu Options

Summer Salad - \$5 Per Person

Mixed field greens, tomatoes, red onions, dried fruit, Gorgonzola cheese, fresh seasonal fruit and raspberry vinaigrette.

Harvest Salad - \$5 Per Person

Mixed field greens topped with tomatoes, onions, dried cranberries, Gorgonzola cheese, sliced fresh apples and a honey balsamic vinaigrette.

Prosciutto Wrapped Asparagus - \$4 Per Person

Fresh asparagus wrapped with prosciutto, wood-fire oven roasted and drizzled with balsamic glaze.

Caprese Skewers - \$4 Per Person

Fresh cherry tomatoes, fresh mozzarella, fresh basil with balsamic reduction, olive oil and salt.

Garlic Knots - \$3 Per Person

Freshly made garlic knots tossed in garlic butter with Parmesan cheese.

Assorted Cheese, Crackers & Vegetables - \$6 Per Person

Garlic Bites - \$3 Per Person

Chocolate Chip Cookies - \$4 Per Person

Gluten-Free Brownies - \$4 Per Person

Chocolate Chip Cannoli - \$5 Per Person

Assorted Dessert (All 3!) - \$7 Per Person

Italian Specialties Menu Options

These trays are available in half trays (feeds 10-15) and full trays (feeds 20-25) or you can order per person based on your guest count.

Meatballs with Marinara - \$75 | \$140 | \$7/PP

Chicken Parm - \$75 | \$140 | \$7/PP

Caprese Salad - \$65 | \$120 | \$6/PP

Rigatoni & Marinara - \$55 | \$100 | \$4/PP

Chicken Wings - Half Tray 48 Wings / Full Tray 96 Wings - \$72 | \$144 | \$7.50/PP

Chicken Riggies - \$75 | \$140 | \$7/PP

Sausage & Peppers \$75 | \$140 | \$7/PP

Garden Salad - \$35 | \$65 | \$3.50/PP

Vodka Riggies - \$70 | \$130 | \$6.50/PP

Caesar Salad - \$35 | \$65 | \$3.50/PP

Baked Rigatoni - \$65 | \$120 | \$6/PP

Garlic Knots - \$16 | \$32 | \$3/PP