



MEET THE CHEF



Fire Pie Executive Chef, Brian Swann, is an Ohio native who's been cooking professionally for more than 15 years. Trained in both Italy and Chicago, Brian brings a passion for local ingredients to his work and takes tremendous pleasure in continually reinventing the Fire Pie's innovative hand-crafted menu items.



FOOD, FIRE AND FRIENDS

The Fire Pie Oven Company is our nation's premiere builder of outdoor wood-fired ovens, and specializes in customizing its range of unique products to match the colors and textures of its owners' outdoor living spaces. American-made in Troy, Ohio, Fire Pie ovens are thoughtfully engineered and uniquely styled to captivate anyone who enjoys the open air magic of food, fire and friends around the hearth.

Fire Pie Oven Company Catering Division

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WOOD-FIRED PIZZA CATERING





HOW WE ROLL

Food, fire and friends is the focus of our business and we know you'll love the way we can bring this magic right to your door. We are especially passionate about our unique wood-fired pizza creations, so sit back, relax, and let us bring our oven and pizza specialties to you. We'll take care of everything, serving your friends, family or co-workers the best pizza they ever tasted without a bit of worry or clean-up on your end.

- 5-500 people
- Corporate lunches & events
- Graduation parties
- Holidays
- Family reunions & gatherings
- Neighborhood block parties
- Fundraisers

EXCLUSIVE

ROGUE

ROOT BEER

Created with all the brewer's care that goes into Rogue Ale, Rogue Root Beer must be sampled to be fully appreciated. Sweetened with 100% brown sugar, Rogue Root Beer is a deliciously complex blending of rich caramel and vanilla flavors with the creamiest root beer texture you've ever tasted. Dedicated to the root beer kid in all of us, Rogue Root Beer is a Fire Pie catering exclusive.



OUR MENU

Wood-Fired Pizza and Calzones

TRIO

Pepperoni | mushroom | house-made sausage
tomato sauce | 5 cheese blend

RONI RONI

Pepperoni | tomato sauce | 5 cheese blend
house seasoning

MARGHERITA

Tomato sauce | fresh mozzarella | fresh basil

FUNKY FUNGI

Cremini | shitake | oyster | button
(when in season-morels) | parmesan cream
fontina cheese | fresh rosemary

THE BOISE

Pork belly | purple or Yukon potatoes | caramelized onions
fontina | parmesan cream | fresh rosemary

THE CANUTO

Wood-fired chicken | fresh mozzarella
cremini mushrooms | parmesan cream

HULA DANCER

Pork belly | pineapple | caramelized onions
tomato sauce | 5 cheese blend

THE FIDEL

Braised wood-fired finished pulled pork | pork belly
pineapple | BBQ sauce | caramelized onions | jalapeños
5 cheese blend | fresh cilantro

THAI SURPRISE

Wood-fired chicken | Thai curry sauce | fresh mozzarella
shredded carrots | fresh cilantro | roasted peanuts

BUFFALO

Wood-fired chicken | Buffalo sauce | 5 cheese blend
topped with gorgonzola and ranch drizzle

THE GREEK

Feta | baby spinach | black olives | caramelized onions
sun-dried tomatoes | parmesan cream

PIG AND SPROUTS

Pork belly | shaved Brussel sprouts | caramelized onions
parmesan cream | topped w/freshly shaved parmesan cheese

***** Any of the pizzas are available as calzones*****

Wood-Fired Sliders

THE PARMESAN YARD BIRD

Wood-fired chicken | tomato sauce | shaved parmesan

MAMA MIA

Ham | salami | pepperoni | fresh mozzarella
lettuce | w/house made sub sauce

MINI FIDEL'S

Pulled pork | pork belly | BBQ sauce | caramelized onions
jalapeños | fresh cilantro | fresh mozzarella

WILD BUFFALO

Wood-fired chicken tossed in buffalo sauce
gorgonzola | w/a ranch drizzle

Tacos

"VALLE" CARNITAS

Braised & wood-fired finished pulled pork
jicama-cabbage slaw | cilantro-lime aioli | pickled jalapeños
topped fresh cilantro and a lime wedge
served with warm corn or flour tortillas.

LOCO BELLY

Braised & wood-fired finished pork belly | cabbage kimchi
black and white sesame seeds | chili treads
and chipotle aioli - served with warm corn or flour tortillas.