



Catering orders apply to groups of 12+.
We request 48 hours notice for large orders,
but if you need it on the fly, give us a call!

APPETIZERS *Serves 12-15*

MEATBALLS

20 pc, House Marinara, Crispy Polenta,
Basil + Grana Padano **\$82**

HEIRLOOM CAPRESE

Fresh Mozzarella, Heirloom & Campari Tomato,
Basil, Balsamic Glaze, Lemon Oil + EVOO **\$60**

F+A VEG BOARD

Wood Roasted Cauliflower, Fennel, Carrots,
Broccoli, Fingerling Potatoes, Grana Padano
+ Romesco **\$62**

LOADED BRUSSELS

Tender Belly Bacon, Sliced Almonds, Garlic,
Shallot, Saba + Lemon Herb Aioli **\$45**

FEDERAL WINGS

50 pc served with Celery, Carrots + House Ranch
or Blue Cheese. Choose between Buffalo, Honey
Hot or Windsor Gold **\$78**

SALAD *Serves 12-15*

Add chicken to any salad for \$22 / \$12

GREAT LITTLE SALAD

Mixed Greens, Tomatoes, Brussels, Golden Beets,
Herb Breadcrumbs + Lemon Vinaigrette*
\$62 full / \$32 half

FEDERAL CHOP

Mixed Greens, Soppressata, Pepperoni, Aged Provolone,
Pepperoncini, Tomato, Cucumber, Red Onion + Oregano
Vinaigrette **\$66 full / \$34 half**

CHICKEN PANZANELLA

Spring Greens, Tomato, Basil, Fresh Mozz, Currants,
Pine Nuts, Herb Crouton, Fennel + Lemon Vinaigrette*
\$67 full / \$35 half

CAESAR

Chopped Romaine Lettuce, Grana Padano,
Garlicky Caesar Dressing* + House Croutons
\$62 full / \$32 half

CHOPPED WEDGE

Chopped Romaine Lettuce, Gorgonzola, Schreiner's
Smoked Bacon, Dates, Tomato, Shaved Red Onion
+ House Ranch **\$64 full / \$33 half**

PASTA *Serves 12-15*

SPAGHETTI POMODORO

Pomodoro, Grana Padano + Basil **\$80**
Add meatballs \$37

CHICKEN PARM

House Breaded Chicken, Balsamic Tomatoes, Arugula,
Shaved Grana Padano + Calabrian Chili Aioli **\$85**

LAMB BOLOGNESE

Lamb, Smoked Bacon, Pancetta, Torchio Pasta
+ Reggiano **\$82**

MICKEY WHITE

Strozzapreti Pasta, Mushroom Trio, Porcini
Dusted Chicken, Spinach, Grana Padano
+ Fontina Cream Sauce **\$82**

GARGANELLI

Broccoli, Lemon Basil Pesto, Pine Nuts, Oven Roasted
Tomatoes, Crushed Red Pepper + Pecorino **\$80**

PIZZA *12" pies / maximum order 30*

Our pizzas are made with hand-crafted dough,
hand-pulled mozzarella, and farm grown ingredients.
Best enjoyed fresh from our wood-fired oven.

PEPPERONI

Pepperoni, Federal Cheese Blend + Red Sauce **\$15**

AT LAST

Broccoli, Roasted Corn, Goat Cheese, Fresno Chilis,
Basil + Lemon Oil **\$15**

MARGHERITA

House Mozz, Roasted Tomato, Basil + EVOO **\$15**

SWEET POTATO

Sweet Potato, Sage + Ricotta **\$14.5**

CASANOVA

Prosciutto, Dates, Ricotta, Arugula, Grana Padano
+ Balsamic Vinaigrette **\$16.5**

MEATBALL

House Meatballs, Federal Cheese Blend, House Mozz,
Red Sauce, Basil + Wood Roasted Onions **\$17**

MANIFESTO

Mushrooms, Sausage, Red Sauce, Goat Cheese + Fennel **\$16.5**

BIG STAR

Sausage, Pepperoni, Red & Yellow Bell Pepper, Mushrooms,
Red Sauce, Olives + Wood Roasted Onion **\$17.5**

PINEAPPLE EXPRESS

Canadian Bacon, Fresh Mozz, Pineapple, Calabrian Chili
+ Chives **\$16.5**

*Consuming raw or undercooked eggs may increase your risk of food-borne illness.

BEVERAGES

LEMONADE \$17.50 / gallon

ICED TEA \$12.50 / gallon

BEER + WINE

HALF OFF BOTTLED BEER AND WINE TO GO!



64oz GROWLERS

Standard \$17

Premium \$25

32oz CHUBS

Standard \$12

Premium \$18

FEDERAL PIZZA CATERING

FEDERAL PIZZA™

SOCIAL SHARING

  @federalpizza

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