

All our foods are handmade from basic ingredients, never frozen and cooked on site in our wood fired oven. Our menu is fully customizable.

### WOOD FIRED PIZZAS

#### CLASSIC MARGHERITA

Slices fresh mozzarella cheese, fresh tomato sauce, and fresh basil leaves

#### BIG BON ORIGINAL

Meat lovers: Pepperoni, sausage, bacon, fresh mozzarella on red sauce

#### LUNA BON

Roasted potatoes, rosemary, bacon, fresh mozzarella on garlic cream finished with whipped ricotta and truffle oil

#### KOREAN MAMA BON

Kimchi, bacon, sausage, fresh mozzarella on red sauce, topped with green onions

#### SPICY CHICKEN BULGOGI

Chicken bulgogi, green peppers, red onion, fresh mozzarella on chili oil, finished with chopped lettuce and gochujang aioli

#### ITALIAN BON

Prosciutto, sopressata, capocollo on basil pesto, topped with fresh mozzarella and heirloom tomatoes, finished with arugula and balsamic reduction

#### BABY BON

Kid's favorite with pepperoni and/or fresh mozzarella

#### GLUTEN AND VEGAN FRIENDLY

Gluten free dough and vegan options available upon request

#### TOPPING OPTIONS

Local sausage, artisan pepperoni, prosciutto, sopressata, capocollo, shrimp, bacon, chicken, arugula, kale, onion, potato, roasted peppers, kalamata olives, roasted garlic, and seasonal veggies

#### SAUCES

Red, roasted garlic, basil pesto, chili oil, vegan ricotta

### HORS D'OEUVRES

WOOD FIRED SHRIMP SKEWERS	\$ 4
MINI CRAB CAKES	\$ 4
OYSTERS ROCKEFELLER	\$ 5
STUFFED MUSHROOM CAPS	\$ 4
CAPRESE SKEWERS	\$ 3
AVOCADO HUMMUS	\$ 3
FRIED PANKO CHICKEN BITES	\$ 3
CHARCUTERIE BOARD	\$ 8
FRUIT DISPLAY	\$ 5
SALAD OF YOUR CHOICE	\$ 3

### DESSERT

GELATO	\$3.50
HOMEMADE COOKIES	\$2.00
TIRAMISU CUPS	\$4.50
SEASONAL FRUIT CRISP	\$ 3
NUTELLA PIZZA WITH BERRIES	\$ 3
COFFEE/HOT CHOCOLATE BAR	\$ 3

### PRICING

\$18 PP Pizzas only (choose 4 styles)
\$25 PP Pizzas, 1 hors d'oeuvres, 1 dessert
\$35 PP Pizzas, 3 hors d'oeuvres, 1 dessert

\$1800 event minimum  
 +\$150 destination fee  
 +20% service charge  
 +7% Georgia tax

Price per guest includes:  
 all disposables, Big Bon set up, and  
 non-alcoholic beverage drinks

Serving Time:  
 1.5 hours for lunch, 3 hours for dinner