



The Best Accompaniments for Wood-Fired Pizza



When it comes to wood-fired pizza, the pizza itself is often the star of the show. However, there are a variety of accompaniments that can make your wood-fired pizza catering event even more memorable. Here are some of the best accompaniments to consider:

Salads: Serving a fresh salad alongside your wood-fired pizza can balance out the richness of the pizza and provide a lighter option for guests who prefer something green. A simple mixed greens salad with a vinaigrette dressing or a caprese salad with mozzarella and tomato are both great options.

Beer or Wine: Pairing beer or wine with wood-fired pizza can elevate the dining experience for your guests. A light beer like a pilsner or a refreshing white wine like a Pinot Grigio or Sauvignon Blanc can complement the flavors of the pizza without overpowering it.

Garlic Knots: Garlic knots are a classic Italian side dish that go perfectly with wood-fired pizza. They're soft, buttery, and infused with garlic flavor, making them the perfect vehicle for soaking up leftover pizza sauce.

Antipasti Platters: Offering an antipasti platter with meats, cheeses, olives, and other small bites can provide a variety of flavors and textures to accompany your wood-fired pizza. This is a great option for guests who want to nibble on something before or after their pizza.

Desserts: To cap off your woodfired pizza catering event, consider offering some sweet treats for guests to enjoy. Tiramisu, cannoli, or even a simple fruit platter can provide a refreshing end to the meal.

By offering a variety of accompaniments alongside your wood-fired pizza, you can provide a more complete dining experience for your guests and make your event even more memorable.

Choose a professional wood fired pizza catering service:

A good wood fired pizza catering service should be professional, responsive, and willing to work with you to customize a menu that fits your event needs. They should be punctual, organized, and have good communication skills.

Choose a catering service that specializes in wood-fired pizza and has experience catering events of various sizes and styles. Look for reviews and testimonials from previous clients to gauge their level of expertise.

Call Basil Pizza Bar today if you are looking for the best mobile [wood-fired pizza catering](#) service in Los Angeles. Rest assured that our expert pizza chef will delight the heart, soul, and stomach of your guests.

CONTACT US

Basil Pizza Bar Catering

3212 E Olympic BlvdLos

Angeles, California

90019, USA

Ph no: 1800 430 2420 / 1800 679 4308

Email: info@www.basilpizzabar.com

Web: <https://www.basilpizzabar.com/>