



Wood Grilled Pizza Crusts

We marinate our dough balls in an olive oil / canola oil blend. After each dough ball is hand-spread to it's desired shape and size, we WOOD Grille them over 100% Canadian maple lump hard wood at temperatures of 1600-1800 degrees. Each pizza crust is crafted by human being hands and cooked with care over our custom-made WOOD barbecue grills.

These pizza crusts take the hard work out of making a grilled pizza. All you need is an oven or a grill, some ingredients, and in 8-12 minutes you can have a gourmet, wood grilled pizza for your customers, family and friends without the hassle.



WGPIZC8
8" Pizza Crust
30 Count



WGPIZC12
12" Pizza Crust
25 Count



WGPIZC14
14" Pizza Crust
25 Count



WGFBW712
7"x12" Flatbread
24 Count

