



## FEATURED LOCATION

**Beaverton Farmers Market**

May–November  
Saturdays  
8am–1:30pm

*See more locations...*

## FEATURED MENU ITEM

**Cheese**

Tomato based sauce and whole milk  
mozzarella cheese.

*See more locations...*

Owen Morehart  
owen.morehart@bigopizza.biz  
(503) 547-5638

**Beaverton Farmers Market**

May–November  
Saturdays  
8am–1:30pm

**OHSU Farmers Market**

Tuesdays  
8am–1:30pm

**Wilsonville Farmers Market**

June–September  
Thursdays  
4pm–8pm

**Lake Oswego Farmers Market**

May–October  
Saturdays  
8am–2pm

**Hillsboro Tuesday Marketplace**

June–August  
Tuesdays  
4pm–8:30pm

**Wilsonville Farmers Market**

June–September  
Thursdays  
4pm–8pm

**West Linn Farmers Market**

June–September  
Wednesdays  
3pm–7pm





## MENU

**Cheese**

Tomato based sauce and whole milk mozzarella cheese.

**Pepperoni**

Tomato based sauce, whole milk mozzarella cheese and cubed pepperoni.

**Trio**

Tomato based sauce, whole milk mozzarella cheese, crumbled mild Italian Sausage, diced green peppers and diced sweet onions.

**Veggie**

Tomato based sauce, whole milk mozzarella cheese, diced green, red, yellow, orange peppers, diced Roma tomatoes, sliced mushrooms.

**Garlic Chicken**

A savory olive oil based sauce, Monterey Jack Cheese, marinated chicken and Italian Parsley.

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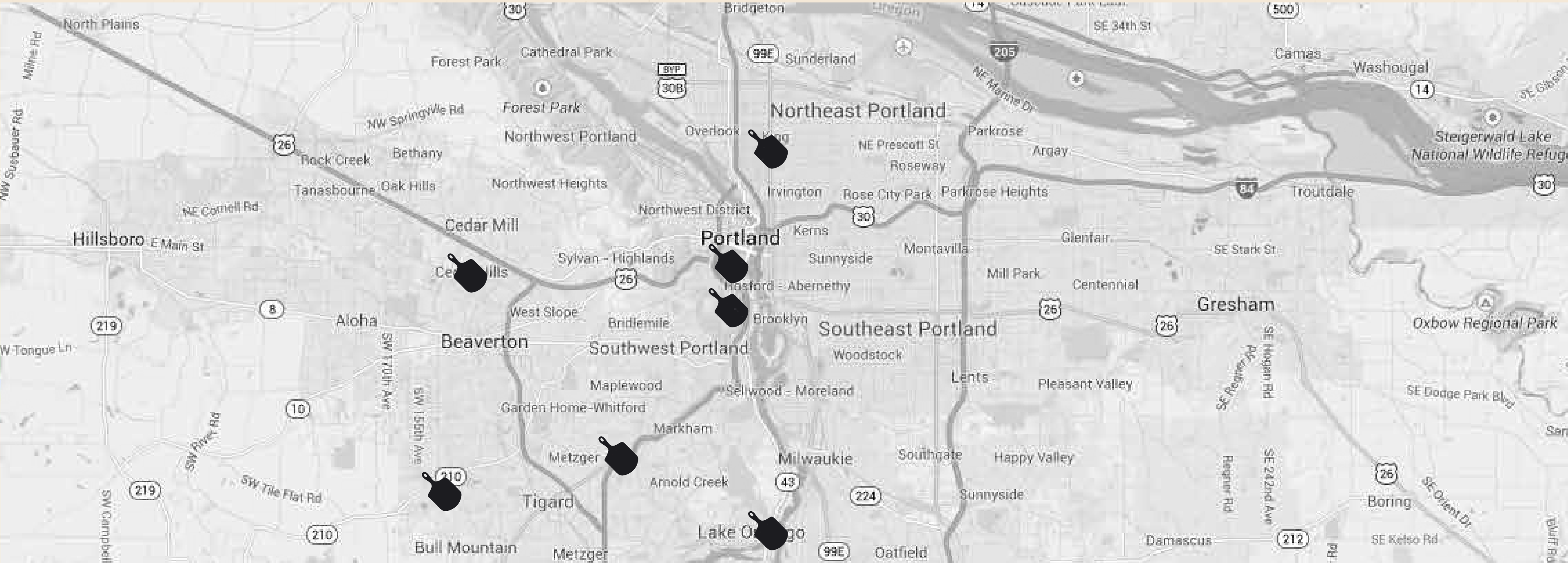
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Big O’s Pizza began when owner, Owen Morehart (the Big O), would make pizza at home for his family. As a child the Big O lived on the East Coast and grew to love East Coast style pizza. As a teen he moved to the Midwest where he discovered mediocre pizza. After becoming a father and becoming frustrated with the lack of decent pizza in his area, he began experimenting with pizza recipes at home. After a year of trial and error, the Big O had found the recipe that he was satisfied with and won the approval of his family.



Fast forward a few years when the Big O and his family moved to Beaverton. The Big O was happy with his pizza, but knew if he changed one or two things; it would take his pizza to the next level. Due to the limitations of his oven at home, he began to research wood-fired ovens. A design was found and tweaked to fit his needs. Soon the Big O had built his first oven. As expected, the high temperatures and seasoned oak gave his pizza the boost he wanted.

At Big O’s Pizza we continue making pizza the way I did at home, only on larger scale (and using a much bigger mixer). We are committed to delivering a quality product each time, every time.

Ingredients are made from scratch and locally sourced when possible. Big O’s Pizza strives to be environmentally conscious by recycling packaging and composting all vegetable scraps.



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Contact Big O’s Pizza to cater your private event. Weddings, parties, corporate events, whatever the occasion. We’ll bring our mobile wood-fired oven to your location. You and your guests will be treated to hand crafted pizza and a menu you selected!

### Price

**May 1st through September 30th**  
Estimate \$30 per pizza. If your menu includes specialty items, such as prosciutto or calamari, the price per pizza could increase.

**October 1st through April 30th**  
Estimate \$24 per pizza. Again specialty items could increase the cost.

For catering events, a minimum order of 20 large 18” or 60 small 8” pizzas is required. For the ovens we require a flat, level surface approx. 8 ft. wide by 14 ft. long. Driveways and patios normally suffice.

### Contact us to discuss your event

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