

Business Connection

Strengthening the local economy and serving members for 70 years



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Gigi is a beautifully restored 1962 International Harvester firetruck with a genuine Valoriani pizza oven.



Gigi offers a wide variety of pizzas, from the classics, to the crowd pleasers to specialty pies.

We're Ready to Roll

Gigi, the business, is what happens when life comes full circle in the most serendipitous, delicious way.

For the Howard family, the journey began in Naples, Italy where Jenny and Butch fell in love with each other...and with pizza. It's also the hometown of the company name-sake.

Fast forward a bit, through the raising of two daughters (Libby and Delaney), Jenny's 20+ years of catering and other culinary adventures, and eventually the adoption of a backyard pizza oven affectionately known as the Blue Beast. Toss in an itch to do something unique as a family and a restored antique fire engine and the Howard family partnership took root.

Say hello to a wood-fired pizza kitchen on wheels, fully equipped to make any event memorably delicious – Roll with Gigi, owned by Jenny and Butch Howard.

"Our goal as a team is to redefine event production with a unique, simple, and stylish delivery model while providing superb hospitality and extraordinary food," said Jenny Howard. "We believe in contemporary casualness, authentic relationships, the essence of community, and most importantly, fun! We take care of our guests and our staff as we would extended family, sharing our deep love

for people and for the warmth of connection, just as the real Gigi shared his zest for life with Jenny and Butch back in Naples."

The Real Gigi

Gigi is the name of a dear Italian 'uncle' who worked with (and sort of adopted) Butch during a tour with the US Navy in Naples, Italy, and who later spread his adoration to Jenny, and their daughters. He epitomized the spirit of a true Neapolitan with his love of family, good food, and an appreciation for the pure joy of living.

Gigi, the man, now shares his name with the beautifully restored 1962 International Harvester firetruck and its genuine Valoriani pizza oven. Hand-crafted in Italy by the 5th generation of a world-renowned company, the oven was assembled in Sonoma, California by Mugnaini Imports, another amazing, family-owned company.

Gigi Catering offers lunch and dinner packages with pizza, salad and even s'mores. Pricing includes unlimited pizza for two hours of service plus any additional salads, sides, or desserts you may select. Additional a la carte items and bar packages are also available for both private and corporate functions. Learn more at www.rollwithgigi.com.



Business Spotlight