



KATIE'S
**PIZZA
PASTA**
OSTERIA
FROZEN

katiespizza.com

[@katiespizzaandpasta](#)



WHO WE ARE

KATIE'S FROZEN PIZZA is a new artisan pizza line from heavily decorated chef, restaurateur, and businesswoman Katie Collier. This line was born quickly during the onset of the pandemic to save the family business that Katie has built over the last 10-plus years.

Two award-winning Italian restaurant locations for Katie's Pizza & Pasta Osteria and, more importantly, 150 local jobs were at risk of disappearing due to COVID. Yet, within 48 hours, Katie and her team designed, tested, and built a brand-new stream of their business, which has been running full-speed ever since.

Within six months, the product line was fine-tuned and perfected, quickly becoming the second best-selling frozen pizza brand at all 23 locations of Dierbergs Markets. At 18 months, Katie's frozen pizzas are in almost 40 grocery stores, including HEB's Central Market in Texas and the recently approved for Whole Foods Market in Kansas City, Missouri.





COMMITTED TO QUALITY

Katie's Frozen Pizza's success is based around Katie's commitment to using the highest quality products and the most authentic pizza and pasta making process available.

Each pizza is hand-stretched and baked in 700-degree, wood-fired ovens. They are hand topped with seasonally inspired specialty ingredients, like burrata cheese, black garlic, Neapolitan meatballs, Ezzo pepperoni, arugula, stracciatella, artichokes, pancetta, and honey. Our dough is made with fresh, local durum flour and is naturally leavened. Our recipes are a modern interpretation of regional Italian cooking and are fun and bright, just like Katie.

Katie uses the exact same process, recipes, ingredients, and most importantly, the same team of talented chefs from her award-winning restaurants to execute each frozen pizza. They are then quickly shrink-wrapped and blast chilled for freshness. Our packaging proudly displays the amazing pizzas and ingredients that go into each one; we don't hide behind a box! This eye-catching and authentic presentation is another reason why shoppers quickly and excitedly buy our pizzas in these new markets.





TEACHING OLD PIZZA NEW TRICKS

Katie's recently completed a state-of-the-art frozen pizza facility in Creve Coeur, MO, to fulfill the current demand and prepare for an amazing future. Growth while maintaining quality and technique is our goal and number one priority. We recently launched our famously fresh extruded pasta, sauces, and ravioli, all of which follow the unique path of our pizzas and are already a huge success in their current markets.



GIVING BACK IS BAKED INTO OUR CULTURE

Our greatest source of pride is that, as a family-owned and operated business with 150 team members, we can give back to the community that has supported us for all these years. In the last 6 years, we have donated \$285,000 to local charities through our Giveback Tuesday program; 100% of the proceeds from the day go towards a charity each month. We are happy to now be extending this and donating thousands of frozen pizzas to those in need. Words can't adequately express our gratitude for our team and community.

\$285,000

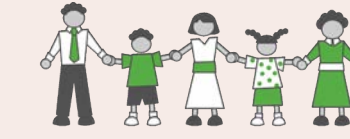
DONATED TO LOCAL CHARITIES SO FAR



PETER & PAUL
COMMUNITY SERVICES
Solving Homelessness Together



"Recovery with Responsibility"



FOSTER & ADOPTIVE
CARE COALITION
FOR EVERY CHILD... A PLACE TO CALL HOME



Protecting nature. Preserving life.



KATIE COLLIER

is a self-taught, award-winning chef and restaurateur. She has been named Chef of the Year by Feast Magazine or Sauce Magazine for five years running, awarded as a 40 Under 40 business professional and an Influential Business Woman by the St. Louis Business Journal, and selected as one of 7 Woman Entrepreneurs to Watch in 2021 by Business Insider.

Growing up, Katie helped out at her family's restaurants and began working full-time at 14. In her early 20s, she jumped at the chance to live in Florence, Italy with her mother. These events inspired her to open her first restaurant at the age of 24 with her father and brothers. This is how a small, Florentine-inspired pizzeria named Katie's Pizza was born.

By 29, and with her expanded knowledge of the culinary and business world, she opened the more formal Katie's Pizza & Pasta Osteria with her husband and mother. It was an instant success, and the market quickly demanded another equally-as-successful location in St. Louis. Katie's Pizza & Pasta Osteria has been decorated with every possible culinary award that it qualifies for and shows no signs of slowing down.

The menu focuses on handmade wood-fired pizzas and fresh pasta, all made in-house with the most unique seasonal ingredients at Katie and her team's disposal. Katie's recipes are a modern interpretation of regional Italian cooking, inspired by her time living in Italy and her childhood growing up in the restaurant business. Her menu is fun, bright, and always evolving.





AWARDS

CHEF OF THE YEAR

Sauce Magazine 2017, 2018
Feast Magazine 2017, 2020

BUSINESS INSIDER'S 7 WOMEN ENTREPRENEURS UNDER 40 TO WATCH

Class of 2021

IAN FROEB'S STL 100 LIST

St. Louis Post Dispatch 2017, 2018, 2019,
2020, 2021

BEST PIZZA

Feast Magazine 2016, 2018
Ladue News Platinum Awards 2015, 2016,
2017, 2018, 2019, 2020
St. Louis Magazine A-List Awards 2022

BEST CHEF

St. Louis Magazine A-List Awards 2022

BEST RESTAURANT

St Louis Magazine 2016

BEST PASTA

Feast Magazine 2016, 2018

BEST TO-GO

St. Louis Magazine A-List Awards 2022

CHEF/OWNER OF THE YEAR

St. Louis Magazine A-List Awards 2017

ST. LOUIS BUSINESS JOURNAL 40 UNDER 40

Class of 2016



MEET OUR STARTING LINEUP

Wood Fired Meatball Pizza

Wood Fired Sausage, Mushroom, & Uncured Bacon Pizza

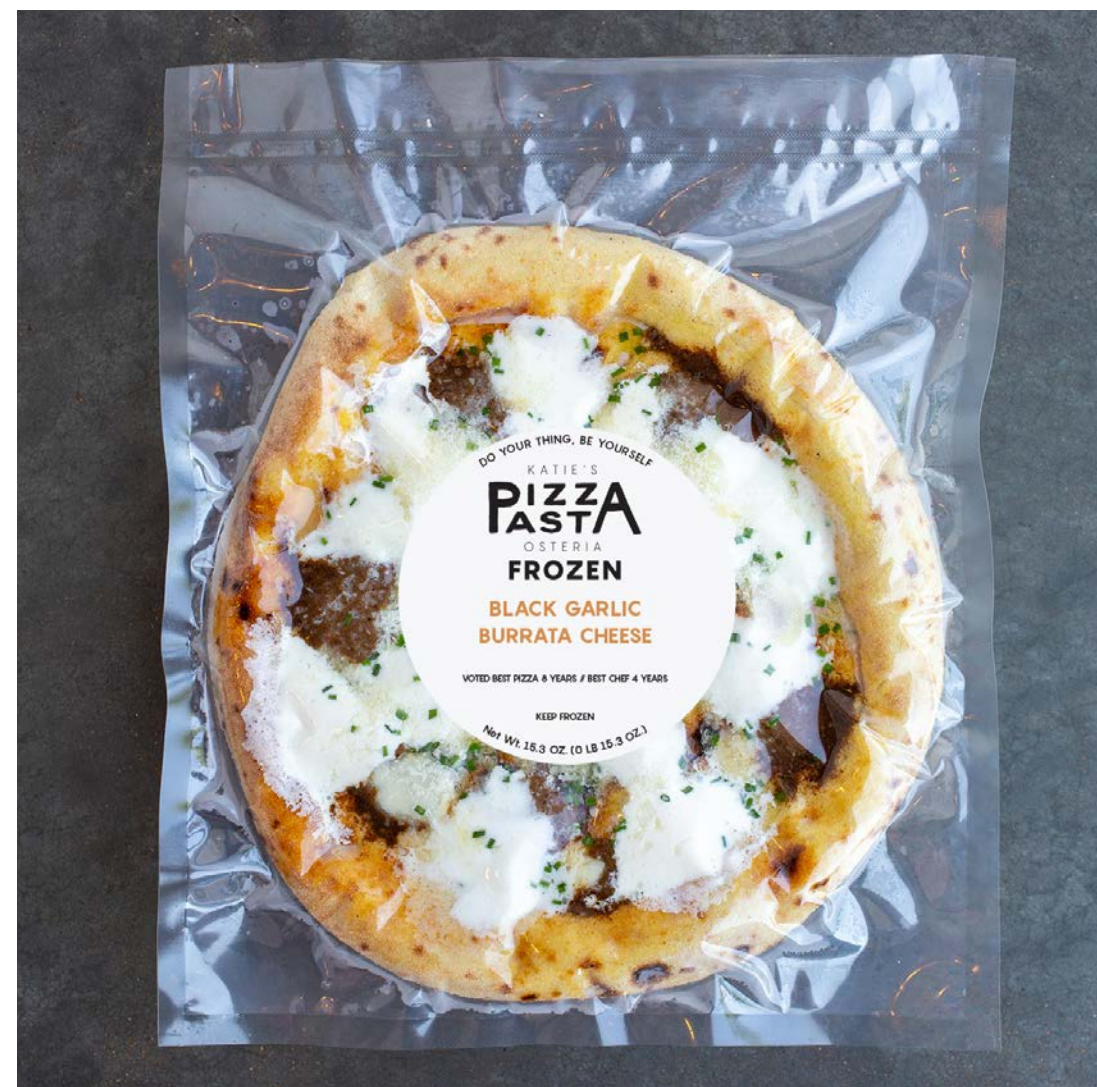
Wood Fired Burrata Margherita Pizza

Wood Fired Italian Vegetable Pizza

Wood Fired Black Garlic Burrata Cheese Pizza

Wood Fired Uncured Pepperoni & Stracciatella Pizza

Kid's Wood Fired Cheese Pizza



RECEIVE \$1 PER
CASE SOLD
DURING FIRST 90
DAYS IN NEW
STORES.

**PRODUCT MUST BE PLACED IN
STORES BEFORE JAN 1, 2023**

We are also offering a special bonus program when certain benchmarks are reached. Contact Ryan Bugnitz for more info.





**WE'D LOVE TO SEND YOU
SAMPLES AND WORK WITH
YOU! WE ARE GRATEFUL FOR
YOUR TIME.**

To place an order, please contact

Ryan Bugnitz

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katiespizza.com

DO YOUR THING,
BE YOURSELF.