



gettin'  
fresh

# Food Truck Catering Menu

Select your menu choices and fill out the form on our website catering page to receive your custom quote.

## FAQ's

### How are guests served?

Guests will order directly from the food truck service window  
Your menu options will be displayed on a menu board that we provide

Releasing guests in a staggered fashion is best to avoid long wait times  
\*depending on the menu we can serve roughly 75 guests per hour

### Do you have a minimum/maximum?

Yes, we are invited to so many parties we have to utilize our staff in the best way possible.  
Our (flexible) minimum catering total is \$1500 including taxes and fees.

The furthest distance we will travel with the food truck is 55 miles from 1355 Judd Ave SW.

### Do you have menu size recommendations?

Under 80 Guests:  
Choose 2 - 3 Mains and 2 - 3 Sides  
80 + Guests  
Choose 3-5 Mains and 3 - 4 Sides

### Do you provide the plates/silverware/napkins?

Yes, we provide our standard disposable options!  
\*\*Plus, an option to upgrade to  
compostable palm leaf plates/wood cutlery/linen-like napkin place settings!

## MAIN DISHES

### \*Bacon Burger

5 oz ground beef patty topped with crispy bacon, sharp cheddar, fresh spinach and house garlic aioli. Served on a brioche bun

### BBQ Pulled Pork or Chicken Sandwich

Slow roasted and shredded pork or chicken combined with BBQ Sauce topped with cilantro lime slaw on a brioche bun.

### BBQ Pulled Jackfruit Sandwich

Shredded jackfruit combined with BBQ Sauce topped with cilantro lime slaw on a brioche bun.

### Beer Brat

Ken's Market hand-stuffed pork brat slow simmered in lager, butter & onions. Topped with caramelized onions and jalapeno mustard

### Grilled BBQ Chicken Skewer - 6 oz

Skewered & grilled chicken slathered with BBQ sauce over a bed of organic brown rice

### Grilled BBQ Chicken & Vegetable Skewer - 10 oz

6 oz Skewered & grilled BBQ chicken served with 4 oz grilled red onion, bell pepper, and mushroom. Served over a bed of organic brown rice.

### \*Marinated Steak Skewer - 6oz

6 oz Grilled steak Skewer served over a bed of organic brown rice

### \*Marinated Steak & Vegetable Skewer - 10oz

6 oz Grilled Steak Skewer with 4 oz skewered mushrooms, bell peppers and red onions served over a bed of organic brown rice



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## MAIN DISHES

### Beef Tacos (2 tacos)

Cumin spiced ground beef and onion. Topped with Mexican blend cheese, diced tomato, house green sauce and sour cream. Served in 6 inch flour tortilla.

### Citrus Pork Tacos (2 tacos))

Slow roasted shredded citrus pork. Topped with red cabbage and cilantro lime slaw, cotija cheese, and house green sauce. Served in 6 inch flour tortillas.

### Chili Lime Chicken Tacos (2 tacos)

Slow roasted chicken, shredded and topped with red cabbage & cilantro lime slaw, cotija cheese, and house green sauce. Served in a 6 inch flour tortillas.

### Two Potato Tacos (2 tacos)

Roasted russet and sweet potatoes mixed with our special sauce, topped with mango salsa, cotija cheese, and house green sauce. Served in a 6 inch flour totillas.

### Sweet Potato & Black Bean Rice Bowl

Roasted sweet potatoes, spicy black beans, brown rice over a bed of mixed greens. Topped with House green sauce and fresh bell pepper. Garnished with cilantro and a dollop of sour cream

### Chimichurri Tofu or Chicken Rice Bowl

Choice of Tofu or Chicken combined with house chimichurri sauce served over black beans, cilantro rice, mixed greens on a tortilla chip base.. Topped with fresh tomatoes, house green sauce and sour cream.

### Southwest Chicken Burrito

Shredded chicken combined with house chimichurri sauce seasoned black beans, cilantro rice, mixed greens, shredded cheese, diced tomatoes, house green sauce and sour cream, grilled in a flour tortilla.



## MAIN DISHES

### Apple Havarti Grilled Cheese

Granny Smith apples, Mmelted havarti , green onion, garlic aioli on sour dough

### Apple Bacon Cheddar Grilled Cheese

Sliced gala apples, , sharp cheddar, crispy bacon, garlic aioli on sour dough

### Caprese Grilled Cheese

Melty mozzarella , tomato, basil pesto, fresh basil, balsamic glaze on sour dough

### Classic Grilled Cheese

Melted cheddar on white bread

### Peach & Brie Grilled Cheese

Fresh peach slices, melted brie, honey, fresh basil, garlic aioli on sour dough

### Turkey Salad Sandwich

Roasted turkey, dried apricots and cherries, cashews, green onion, with mayo. Served on sour dough.

### Turkey Pesto Grilled Sandwich

Turkey, tomato, spinach, provolone, basil pesto, garlic aioli, on sour dough

## SIDE DISHES

8 oz Tomato basil soup

2 oz Tomato basil soup (dip size)

Kettle Chips



## SIDE DISHES

### Smoked Macaroni & Cheese - unsmoked available

White Cheddar sauce combined with macaroni pasta and smoked (or not)

### Cilantro Rice

Cilantro seasoned Basmati white rice \*contains avocado

### Thai Corn Cup

Sweet corn kernels combined with house made Thai inspired peanut sauce. Topped with crushed peanuts, basil and sriracha. \*contains peanuts and dairy

### Seasoned Black Beans

Spicy black beans.

### Customized Seasonal Side Salad

Mixed greens with rotating seasonal ingredients with house vinaigrette.

### Southwest or Traditional Garden Side Salad

Garden - Cherry tomato, cucumber, red onion, shredded carrots, mixed greens  
Southwest -cherry tomato, bell pepper, red onion, cilantro, romaine

### Black Bean & Quinoa Side Salad

Seasoned quinoa, black beans, and fresh bell peppers served atop spinach and drizzled with house vinaigrette

### Watermelon Mint Salad

Watermelon, feta, and mint drizzled with balsamic glaze

### Cucumber Dill Side Salad

Cucumber and onions marinated in a dill vinaigrette sauce.

### Mexican Chopped Side Salad

Corn, black beans, tomatoes, bell peppers and red onions served on romaine with our house vinaigrette

### Gingered Fruit

Fresh fruit combination drizzled with our lime, honey and ginger sauce



## DESSERTS

Assorted Cookies / Brownies / Cheesecake  
Individual Chocolate Lava Cakes  
Flourless Chocolate Torte  
Carrot Cake  
Key Lime Pie  
Chocolate Peanut Butter Pie

## BEVERAGES

Plain / Infused / Sparking Water  
Can & Bottled Soda / Water  
Sweetened & Unsweetened Tea  
Traditional & Mango Lemonade  
Chilled or Hot Apple Cider

## FEES & TAXES

On-Site Staffing

Mileage Fee

Set Up/Service Fee

6% Sales Tax

\*All Fees are based on your specific event details

