

Gettin' Fresh

Food Truck Catering Menu

Gettin' Fresh debuted as one of
the first food trucks in Grand Rapids in 2015.

Our Focus has always been on sourcing quality,
unprocessed ingredients as locally as possible.
We like to call it a Midwest Twist on Healthy!

We truly have something for everyone and can
accommodate most dietary preferences/restrictions.

*We look forward
to working with you!*



Food Truck Catering

Street Eats

Let's get rolling!

☀️ Are we a good fit menu and budget-wise?

Explore the Menu Options!

Choose a sample menu

1 main and 2 sides (for estimate purposes)

Multiply total of all 3 items by estimated Guest Count

Add Taxes and Fees from last page

☀️ Love the menu options and we are in budget?!

☀️ Contact us for availability

If available we will go over next steps

FAQ's

☀️ How are guests served?

Guests will order directly from the food truck service window.

Your chosen menu will be displayed on a menu board

Staggering guests is best to avoid long wait times

☀️ Do you have menu size recommendations?

Under 40 Guests:

Choose 2 Mains and 2 - 3 sides

40 - 75 Guests:

Choose 2-3 Mains and 2-3 Sides

75+ Guests:

Choose 3-4 Mains and 2-3 Side

☀️ Do you provide the plates/silverware/napkins?

Yes, we sure do!



CONTACT US:
abbie@gettinfreshfoodtruck.com
616.308.1177



Food Truck Catering

Street Eats

MAIN DISHES

*Bacon Burger/\$9.00

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

BBQ Pulled Pork Sandwich/\$8.50

Slow roasted and shredded pork combined with BBQ Sauce topped with cilantro lime slaw on a Brioche Bun.

BBQ Pulled Jackfruit Sandwich/\$9.00

Shredded Jackfruit combined with BBQ Sauce topped with cilantro lime slaw on a Brioche Bun.

Beer Brat/\$7.00

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

Quinoa & Black Bean Burger/\$9.00

Roasted garlic, red pepper, quinoa, and black bean patty served with vegan garlic aioli, spinach, and fresh tomato slices. Served on a brioche bun

Grilled BBQ Chicken Skewer - 6 oz/\$7.50

Cubed & Grilled Chicken Breast slathered with BBQ Sauce over a bed of organic sticky brown rice

Grilled BBQ Chicken & Vegetable Skewer - 10 oz/\$9.50

6 oz Cubed Chicken Breasts marinated and skewered with 4 oz grilled red onion, bell pepper, and mushroom. Served over a bed of organic sticky brown rice.

*Marinated Steak Skewer - 6oz/\$13

Marinated, cubed and grilled steak served over a bed of organic sticky brown rice

*Marinated Steak & Vegetable Skewer - 10oz/\$15.00

6 oz Marinated , cubed and grilled steak 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.

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MAIN DISHES

Beef Tacos (2 tacos)/\$7.50

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.

Mojo Pork Tacos (2 tacos)/\$7

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)/\$7

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)/\$7

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 tortillas.

Sweet Potato & Black Bean Rice Bowl/\$10

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

Chimichurri Tofu or Chicken Rice Bowl /\$10

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 Wrap/\$10

Shredded Chicken combined with house chimichurri sauce seasoned black beans, cilantro rice, mixed greens, shredded chihuahua queso, diced tomatoes, house green sauce and sour cream served in a flour burrito wrap.

Turkey Salad Sandwich/\$9

Cubed roasted turkey, dried apricots, cashews, green onion, and dried cherries served on sour dough.

Turkey Pesto Grilled Sandwich/\$9

Turkey, Tomato, Spinach, Provolone, Basil Pesto, Garlic Aioli, on Sour Dough

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Street Eats

MAIN DISHES

Apple Havarti Grilled Cheese/\$8

Granny Smith Apples, Melted Havarti , Green Onion, Garlic Aioli on Sour Dough Bread

Apple Bacon Cheddar Grilled Cheese/\$8

Sliced Red Delicious Apples, , Sharp Cheddar, Crispy Bacon, Garlic Aioli on Sour Dough Bread

French Onion Grilled Cheese/\$8.00

Swiss, Caramalized Onion, and Gravy on Rye Bread

Classic Grilled Cheese/\$4

Melted Cheddar on White Bread

Roasted Peach & Brie Grilled Cheese/\$10.50

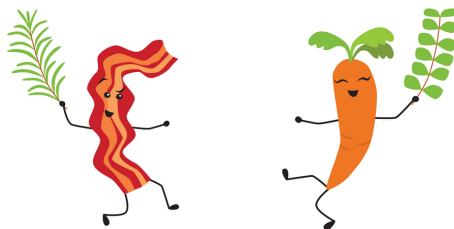
Roasted Peach, Brie, Honey, Basil, Shredded Queso on Sour Dough

Blueberry Balsamic Grilled Cheese/\$9.00

Blueberry Balsamic Reduction, Provolone, Green Onion , Garlic Aioli on Sour Dough Bread

French Toast Grilled Cheese/\$8

French Toast dipped White Bread with Cheddar, Bacon & Maple Syrup



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SIDE DISHES

Smoked Macaroni & Cheese/\$6

White Cheddar sauce combined with macaroni pasta and smoked .

Cilantro Rice/\$5

Cilantro seasoned Basmati white rice

Thai Corn Cup/\$6

Sweet corn kernels combined with house made Thai peanut sauce.
Topped with crushed peanuts, basil and sriracha.

Veggie Bowl Side Salad/\$6

Red cabbage, chick peas, pickled red onion, millet, parsley
on a bed of mixed greens. served with house balsamic tahini dressing.

Customized Seasonal Side Salad/\$5

Mixed greens and rotating seasonal ingredients with house vinaigrette.

Garden Salad/\$3.5

Cherry tomato, cucumber, red onion, shredded carrots with mixed greens and Italian Dressing

Black Bean & Quinoa Side Salad/\$5

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

Watermelon Mint Salad/\$5

Watermelon, feta, and mint drizzled with balsamic glaze

Cucumber Dill Side Salad/\$4

Cucumber and onions marinated in a dill vinaigrette sauce.

Mexican Chopped Side Salad/\$5

Corn, black beans, tomatoes, and red onions
served on romaine with lime vinaigrette dressing

Gingered Fruit/\$5

Fresh fruit combination drizzled with honey and ginger sauce

8 oz Tomato Basil Soup/\$4.00

2 oz Tomato Basil Dip/\$1.00

Kettle Chips/\$1.50

Fees & Taxes

Staffing Fee

\$75/Hour for 3 Staff

*4 hours minimum

1 hour set up

2 service hours

1 hour break down

Administrative Charge - 18%

calculated from Food & Beverage Total

This fee covers the use of our catering equipment, supplies, liability insurance, and all necessary licensing and other administrative expenses associated with maintaining and operating an STFU Mobile Kitchen.

Travel Fee

Food Truck Mileage Fee

Beginning From 1355 Judd Ave. SW

\$2.25/Mile (roundtrip)

State Sales Tax

6% State of Michigan Sales Tax

Food and Beverages Total

Gratuuity

Appreciated but not included.

If you are happy with our service and staff please feel free to let us know and add a tip!

