



FOOD TRUCK MENUS

Slider/Plate Menu

\$23.95 pp

BBQ Pulled Pork Slider

Carolina style BBQ w/ Apple Slaw

Chicken Avocado Slider

grilled marinated chicken w/ fresh avocado spread, pico de gallo, bacon, cotija cheese & chipotle aioli

Chef's Burger Slider

burger w/ meat hot sauce, pickle and American cheese

Black Bean & Corn Fritter Slider

w/ avocado spread, cotija cheese, pico de gallo & chipotle aioli

Chef's Trash Plate

any two slider options all over mac salad & fries/kettle chips

Chef's Chipotle Kettle Chips

Fries

BBQ Menu

\$23.95 pp

Honey Glazed Corn Bread w/ each meal

BBQ Chicken

drum, thigh, or breast (grilled and smoked)

BBQ Pulled Pork

braised slow, memphis style

Apple Cabbage Slaw

Waffle Fries

Italian Menu

\$23.95 pp

Eggplant Parmesan Fritter Sliders

topped w/ mozzarella & marinara

Chicken Parmesan Sliders

topped w/ mozzarella & marinara

Meatball Sliders

topped w/ mozzarella & marinara

Bruschetta Pasta

Italian Grilled Vegetable Salad



FOOD TRUCK MENUS

Healthy Menu

\$23.95 pp

Chicken Avocado Sliders

bacon, pico de gallo, cotija cheese, avocado, chipotle aioli

Paleo Plate

grilled chicken, avocado, pico de gallo, chipotle aioli served over mixed greens

Braised Pork Sliders

apple cabbage slaw, BBQ sauce

Seasonal Fresh Salad

mesclun, vegetables and balsamic vinaigrette

Seasonal Fresh Fruit

Upscale Menu

\$29.95 pp

Fish Tacos

pico de gallo, avocado, chipotle aioli

Pork Belly Tacos

sweet soy, pickled veg & siracha

Black and Blue Salad Plate

beef tenderloin, grilled baguette, onion jam, mesclun & arugula blend

Caprese Skewers

w/ white balsamic

Five Bean Grilled Vegetable Salad

Mexican Menu

Choose 2 meats, 2 sides to offer your guests

\$23.95 pp

Pulled Chicken Breast

seasoned w/ pico de gallo

Slow Braised Pulled Pork

cilantro, lime, tomato

Steak Carnitas

sweet Peppers & Caramelized Onions

Flour and Corn Tortillas

Mexican Rice

southwest seasoning & black beans

Refried Beans

Black Bean and Corn Salsa

w/ tortillas chips

fixings:

lime, sour cream, salsa, pickled jalapenos, scallions, fresh lettuce, tomatoes, cheddar cheese, avocado



Food Truck Events:

- Food truck events are based on a per person pricing structure, guest count must be given 1.5 weeks prior to the event date along with full payment for that count given
- The truck will be prepared to serve 15-20 more guests than the count given
- It is one meal per person and each meal served will be tallied. At the end, if we do serve more than the initial count given, the client will be billed for that remaining portion
- The truck will stay to serve 1.5-2 hours
- Clients will choose a menu that will be displayed for guests to view on site