

Gettin' Fresh

Food Truck Catering Menu

About Us

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

Our Focus has always been on sourcing quality ingredients and bringing bold flavors to you!

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

In 2021 we rebranded the food truck's look and menu. You can find us around Grand Rapids with our new globally-inspired menu from time to time but our main passion is catering and serving folks like you during your special occasions.

*We look forward
to working with you!*





Let's Get Rolling!

Select your menu choices (according to the below recommendations) and fill out the form provided 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 50-75 guests per hour

Do you have menu size recommendations?

Under 60 Guests:

Choose 2 Mains and 2

61 - 100 Guests:

Choose 2-3 Mains and 2-3 Sides

100+ Guests:

Choose 3-4 Mains and 2-3 Sides

Do you provide the plates/silverware/napkins?

Yes, we provide disposable options



MAIN DISHES

***Bacon Burger/\$10.00**

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 Sandwich/\$9.00

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

Grilled BBQ Chicken Skewer - 6 oz/\$9.50

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

Grilled BBQ Chicken & Vegetable Skewer - 10 oz/\$11.00

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

***Marinated Steak Skewer - 6oz/\$14.50**

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

***Marinated Steak & Vegetable Skewer - 10oz/\$16.00**

6 oz Marinated , skewered and grilled steak with 4 oz skewered mushrooms, bell peppers and red onions served over a bed of organic brown rice



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.

Citrus Pork Tacos (2 tacos)/\$7.50

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)/\$7.50

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)/\$7.50

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/\$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.



MAIN DISHES

Apple Havarti Grilled Cheese/\$9.00

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

Apple Bacon Cheddar Grilled Cheese/\$10

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

Caprese Grilled Cheese/\$9.50

Melty Mozzarella , Cherry Tomatoes, Basil Pesto, Balsamic Glaze on Sour Dough Bread

Classic Grilled Cheese/\$6

Melted Cheddar on White Bread

Roasted Peach & Brie Grilled Cheese/\$11.00

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

Turkey Salad Sandwich/\$10

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

Turkey Pesto Grilled Sandwich/\$10

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

SIDE DISHES

8 oz Tomato Basil Soup/\$5.00

2 oz Tomato Basil Dip/\$1.50

Kettle Chips/\$2.00



SIDE DISHES

Smoked Macaroni & Cheese - Unsmoked/\$6 - \$5

White Cheddar sauce combined with macaroni pasta and smoked

Cilantro Rice/\$3.50

Cilantro seasoned Basmati white rice *contains avocado

Thai Corn Cup/\$6

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

Seasoned Black Beans/\$3.50

Black beans seasoned according to your spice preference - gravy consistency.

Customized Seasonal Side Salad/\$5

Mixed greens and rotating seasonal ingredients with house vinaigrette.

Southwest or Traditional Garden Side Salad/\$3.50

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, bell peppers and red onions served on romaine with lime vinaigrette dressing

Gingered Fruit/\$5

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



FEES & TAXES

State Sales Tax

6% State of Michigan Sales Tax
Food and Beverages Total

Administrative Charge - 18%

calculated from Food & Beverage Total

This fee covers the use of our equipment & supplies, mobile kitchen, liability insurance, and all necessary licensing associated with maintaining and operating a health department approved STFU Mobile Kitchen.

Staffing Fee

\$75/Hour for 3 Staff <100

*4 hours minimum

1 hour set up

2 service hours

1 hour break down

*\$25/staff per hour for each additional team member needed. *based on menu complexity, time on-site and guest count

Travel Fee

Food Truck Mileage Fee

Beginning From 1355 Judd Ave. SW

\$2.25/Mile (roundtrip)

Gratuity is NOT automatically added

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