



Food Truck Catering Menu

FAQ's

How are guests served?

Typically your 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

*We can offer a hybrid service style to significantly speed up the process

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 minimum catering total ranges from \$1000 - \$2500 based on your event date.

The furthest distance we will travel with the food truck is 60 miles from 1355 Judd Ave SW

Do you provide the plates/silverware/napkins?

Yes, we have standard and premium options available to choose from.

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



MAIN DISHES

*Bacon Burger

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

Steak Kabob - 6oz

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

*Marinated Steak & Vegetable Kabob - 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, 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 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, romaine 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, romaine, 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



MAIN DISHES

Handheld Favorites from our Street Food Style vending menu

Bacon Burger Rolled Dilla

Ground beef, crispy bacon, sharp cheddar, house garlic aioli & spinach served in a grilled and folded 12 inch flour tortilla with a side of ketchup.

Chimichurri Chicken Rolled Dilla

Shredded chicken, house chimichurri, mex blend cheese, red bell pepper & Cholula served in a grilled and folded 12 inch flour tortilla with a side of sour cream

Moroccan Chicken or Jackfruit Burrito

Moroccan spiced chicken tagine, with melty cheese, couscous, chickpeas & cilantro served in a grilled 12 inch flour tortilla with a side of house herbed tahini sauce

Lox Sushi Burrito

Sushi rice with house dill spread, smoked salmon, cucumbers, red onion & capers wrapped in Nori served with a side of soy sauce

Char-Keto Rolls

Cured Meats, red bell peppers, arugula and basil pesto wrapped in a house made cheese tortilla



SIDE DISHES

Smoked Macaroni & Cheese - unsmoked available

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

Cilantro Lime 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

Spiced Black Beans

Saucy black beans seasoned according to your spice preference..

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 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 Salad

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



BEVERAGES

Plain / Infused / Sparking Water
Can & Bottled Soda / Water

FAYGO FLOATS!!

Sweetened & Unsweetened Tea
Traditional & Mango Lemonade
Chilled or Hot Apple Cider

APPETIZERS

Cheese Platters
Charcuterie
Assorted Bruschetta
Vegetable Crudité
Fresh Fruit
Red or Green Salsa & Tri Color Tortilla Chips
Guacamole & Tri Color Tortilla Chips
Beer Cheese & Pretzel Bites
Spinach & Artichoke Dip w/ Sliced Baguettes
Smoked Whitefish Dip w/ Sliced Baguettes

DESSERTS

Assorted Cookies
Assorted Brownies
Cheesecake Slices & Bites
Flourless Chocolate Torte
Carrot Cake

FEES & TAXES

On-Site Staffing
Mileage Fee
Set Up/Service Fee
6% Sales Tax

*All Fees are based on your specific event details

