

Quick and Easy Lunch Option or BBQ

Menu Pricing Based on 65 people or over. 2018 pricing

Price per person \$15.50 All Inclusive

- Entrée
- Salad #1
- Salad #2
- Assorted Canned Drinks and Bottled Water

1. CHOOSE YOUR SERVICE STYLE:

Food truck/combination buffet

We assemble the entree at the window of our 18' trailer with a commercial kitchen in front of your guest, and they can continue on to the self serve salads and drinks at a buffet table

OR

Traditional Buffet service

We still cook on site, but set up a buffet table and personally assemble and serve the entree portion of the meal. *(with the exception of burgers)* Salads and drinks are self serve.

2. CHOOSE YOUR ENTREE

Entrées-Choose 1

Apple Butter BBQ Pulled Pork Sandwiches

Slow cooked Pulled Pork served on Ciabatta buns with crunchy coleslaw and crispy fried onions for optional toppings. Hearty portion size.

Bourbon BBQ Chicken Sandwich

Filets of chicken breast grilled with our Bourbon BBQ sauce, served on a Ciabatta bun with cheddar, crispy onions, lettuce, tomato, garlic mayo and ranch.

8oz Gourmet Beef Burgers

Our house made gourmet burgers are served with choices of lettuce, tomato, grilled onions, fresh onions, cheese, ketchup, relish, mayonnaise and mustard.

Grilled Coconut Lime Shrimp

Char-grilled shrimp on a stick served over seasoned slaw, served in a warm pita, drizzled with coconut lime sauce and topped with toasted coconut.

Blackened Chicken Sandwich

Filets of chicken breast dredged in Creole spices, blackened and crispy on the outside, tender on the inside. Served on a ciabatta bun with lettuce, tomato, onion and our house ranch sauce.

Smoked Farmers Sausage & Perogies

Oven baked smoked farmers sausage served with cheddar Perogies, grilled with butter and onions.

Grilled Cheese and House Chips

Goey cheddar and Monterey Jack Cheeses on 80% whole wheat bread, grilled to a golden brown with real butter. Served in a newspaper cone with house chips and dip.

Turkey, Brie and Cranberry

Hot and tender roast turkey piled high on Ciabatta with pesto mayo, cranberries and a mix of cheeses and melted brie. *Seasonal*

Ginger Sesame Chicken**Tandoori Chicken w Yogurt & Cilantro****Jerk Pork w Pineapple Rum Sauce****Sweet Sriracha Chicken**

Char-grilled meat on a stick served over seasoned slaw, served in a warm pita and topped with crunchy noodles & drizzled with extra sauce.

(Choice of 1 flavor per 50 people, nc.)

Chicken Chimichanga

Refried beans, rice, cheese, shredded chicken and onion rolled into a tortilla and deep fried golden brown. Served with salsa, lettuce and sour cream.

3. CHOOSE YOUR SALADS

Salads- Choose 2**Caesar**

In house vinaigrette with lots of garlic, parmesan cheese, croutons and bacon bits.

Crunchy Asian Coleslaw

Crunchy cabbage, red pepper, snow peas, green onion and crispy fried noodles all come together in this salad with a sweet and tangy garlic soya dressing.

Toasted Israeli Couscous Salad with Grilled Vegetables

Toasted Israeli couscous, cooked in broth, and served with grilled seasonal vegetables, tossed in a lemon balsamic vinaigrette.

Fruit, Feta and Almond Salad

Green romaine lettuce with crumbled feta, mandarin oranges and candied sliced almonds, tossed with a poppy seed dressing.

Broccoli Cauliflower Salad

Small cut broccoli and cauliflower, cranberries and bacon in a creamy, mayonnaise based dressing.

Black Bean and Corn Salad

Black beans, corn and onion in a lime chili vinaigrette.

Italian Garden Pasta Salad

Rotini pasta with a creamy Italian Dijon dressing and lots of small cut vegetables including broccoli, cauliflower, green onion and carrots

Southwest Salad

Crisp green lettuces with tomato, cheddar cheese, green onion, corn and black beans with our creamy lime cilantro dressing and crushed tortilla chips

Spinach & Strawberry Salad

Baby spinach and fresh strawberries, tossed with a strawberry poppy seed dressing.

Italian Tossed Salad

Crisp Iceberg lettuce, carrots, red onion and red cabbage with shaved cauliflower, fresh parmesan and in house Italian dressing.

Sriracha Noodle Salad

Thin noodles, julienne carrots and green onion in a spicy dressing, drizzled with Sriracha and garnished with sesame and black onion seeds.

Baby Potato Salad

Baby potatoes cut and seasoned with our creamy Italian dressing, dill, bacon bits, and green onion.

Italian Dijon Marinated Vegetable Salad

Small cut broccoli, carrots, cauliflower, celery, onion, baby corn, mushrooms and tomato in a Dijon Italian dressing..

Veggie Platter

Assorted fresh veggies and dip.

4. OPTIONAL ADDITIONS

Add a salad.....	\$1.75
Add a hot side item.....	\$1.75
Substitute a salad for a hot side item.....	\$1.00
Substitute canned drinks for house limeade....	\$1.75
Add dessert.....	\$3.50
Add Fresh Fried Potato Chips & Dip.....	\$3.50
(served in a newspaper cone)	

Individual Desserts A great addition to a quick lunch or BBQ.

Lighter portion sizes:

- Angel food cake with berries in a cup
- Bite size brownies with caramel dipping sauce and a fruit garnish
- Sticky Toffee Pudding Cakes with warm caramel sauce
- Vanilla Ice Cream Sundae Bar

We come to where you are, cook on site and serve with the style of your choice. All disposables are included, and all you need to do is eat!

