

Food Truck



Catering Menu

\$35 | Per Person

Includes Choice of 2 Appetizers & 3 Entrees

Entree sides: Garlic Whipped Potatoes & Grilled Asparagus (pastas excluded)

Minimum \$2,500.00 spending fee. 2-hour service time. Price does not include tax/gratuity. Minimum 1 hour set up and shut down time required for events. Plateware included. Available for 25 mi. radius from Richmond, VA. Additional Service Staff Available.

Bartenders : \$35/hr. | Servers: \$25/hr.

Appetizers

Guacamole

Hand crafted. Avocado, red onion, tomato, lime, jalapenos, cilantro. Corn tortilla chips.

Southwest Roasted Wings

About a pound, roasted and smoky with just the right amount of kick. Ranch & celery. GF

Truffle Fries

Shoestring potatoes, truffle oil, sea salt, parmesan. Garlic lemon aioli. GF

Goat Cheese & Tomato Jam Bruschetta

Fresh basil, tomato jam, goat cheese. Lemon butter drizzle. V

Entrées

Devil's Pass Pasta

Chicken, penne pasta tossed with a slightly spicy cream sauce, red onion, red peppers, mushrooms, tomatoes, parmesan, fresh basil. GFO

Grilled Flat Iron Steak

8 oz. USDA Choice. Topped with seasoned butter. GF

Grilled Norwegian Salmon

Organic, certified sustainable, fresh caught. Topped with herb butter. GF

Chuckawalla Chicken

8 oz. Topped with melted goat cheese, sun-dried tomatoes and citrus garlic Sauce. Garlic whipped potatoes & grilled asparagus. GF