

Mobile Food Truck



Includes: bio takeaway boxed meals & cutlery, dinner napkins. Due to COVID all meals are placed in paper bags and labelled.

Post COVID: All exterior food setup items (chaffers, table cloth, décor, food barriers when needed)

Experts in COVID Safety

24 Hour Service

Generator

Cam Lock



Salad Bar (min 10 items)

- Choice of mixed greens, spinach, romaine or arugula with assorted dressings and fixings such as chickpeas, cherry tomatoes, cucumber, olives, shredded cheese, hot peppers, nuts, seeds, pickles, Asian dried noodles, cous cous, homemade croutons, boiled eggs, jardinière, shredded carrots
- Greek Salad
- Caesar Salad

Soup

Minestrone

Main

- Mustard Marinated Leg of Lamb (gf)
- Italian Sausages with onions & peppers
- Orange Citrus Oven Baked Salmon (gf)
- Vegetarian Zucchini Patties topped with sour cream and green onions (vegan/veg)
- Rice Pilaf (gf/vegan/veg)
- Oven Baked Sweet Potatoes (gf/vegan/veg)
- Oven Roasted Cauliflower (gf/vegan/veg)
- Carrots with a brown sugar glaze (gf/veg)

- Assorted Squares
- Fresh Fruit Bowl





Salad Bar (min 10 items)

- Choice of mixed greens, spinach, Arugula or romaine with assorted dressings andfixings such as chickpeas, cherry tomatoes, cucumber, olives, shredded cheese, hot peppers, nuts, boiled eggs, pickles, Asian dried noodles, cous cous, Homemade croutons, seeds, beets, Jardinière, Shredded Carrots
- Penne Pasta Salad
- Bean Salad

Soup

Carrot

Main

- Mushroom Chicken Argentinean Steak (topped with pineapple chili salsa) (gf)
- Oven Roasted Root Vegetables (vegan)
- Garlic Mashed Potatoes (gf/Veg)
- Broccoli & Carrots (gf/vegan/veg)
- Green Beans in a butter dill sauce (gf/vegan/veg)
- Eggplant Parmigiana (veg)
- 3 Bean Cranberry Tofu Loaf (gf/vegan/veg)

- Fresh Fruit Bowl
- Freshly Baked Cookies





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- Creamy Coleslaw
- Grilled Vegetable Salad

Soup

Cream of Broccoli

Main

- Portuguese Chicken (gf)
- Kansas City Half Baked Ribs (gf)
- Baked Potatos (gf/vegan/veg)
- California Medley (gf/vegan/veg)
- Grilled Half Zucchini (vegan)
- Pineapple BBQ Tofu (vegan)
- Pasta with a fresh bolognese, tomato or alfredo sauce (gf/vegetarian/vegan)

- Berry Bowl
- Assorted Squares & Cheesecakes





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- Southwest Bean & Corn Salad
- Caprese Salad

Soup

Chicken Noodle

Main

- Shrimp Skewers
- Beef Souvlaki (served with BBQ/Tzatziki)
- Maple Pulled Pork
- Oven Roasted Potatoes
- Basmati Rice
- Asian Mixed Vegetables
- Vegan Tofu and Vegetable Moroccan Kabobs
- Grilled Eggplant with Artichokes and Apples

- Fresh Fruit Bowl
- Assorted pies and squares



Salad Bar

- The Greens: Mixed Greens (Mesculin), Baby Spinach Greens
- The Toppings: Shaved Almonds, Dry Asian Noodles, Assorted Jardiniere, Pickled Hot Peppers, Shaved Cucumbers, Shaved Carrots, Diced Tomatoes, The Dressings: Homemade Honey-Balsamic vinaigrette, Ranch, French and Italian
- Mandarin Orange and Nut Salad
- Tomato & Cucumber Salad

Soup Vegetable Soup

Main

- Sesame Chicken
- Teriyaki Haddock (gf)
- Tempeh with Avocado & Seasonal Vegetables (vegan/veg)
- Oven Roasted Potatoes (gf/vegan/veg)
- Mushroom Medley (gf/vegan/veg)
- Vegetable Fried Rice (gf/veg)
- Sautéed Green Beans (gf/vegan/veg)
- Rapini with garlic

- Fresh Fruit Bowl
- Mixed Squares & Tarts



Salad Bar (min 10 items)

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- Sweet Potato Salad
- Mixed Greens & Beet Salad

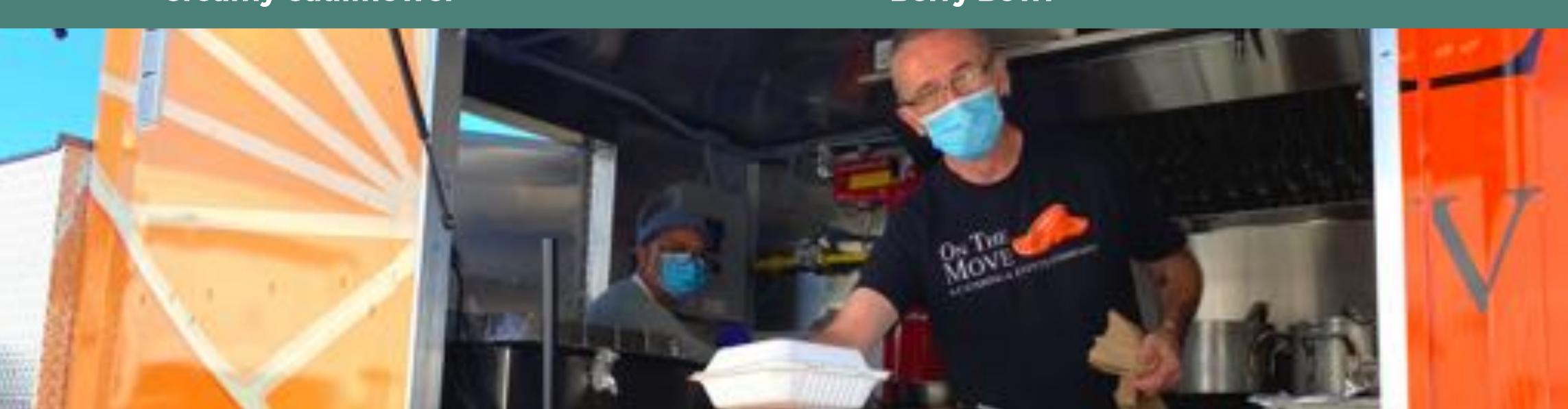
Soup

Creamy Cauliflower

Main

- Lemon Chicken Cutlets
- Apple Glazed Pork Tenderloin (gf)
- Oven Roasted Root Vegetables (gf/vegan/veg)
- Oven Roasted Potatoes (gf/vegan/veg)
- Zucchini Mushroom Medley (gf/vegan/veg)
- Cauliflower Steakettes with a tomato
 -+& bell pepper salsa (gf/vegan/veg)
- Vegetable Lasagna (gf/veg)

- Assorted Cakes
- Berry Bowl



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- Arugula Salad
- Panzanella Salad

Soup 3 Bean

Main



- Chicken Cutlets (with red sauce on the side)
- Veal Parmigiana
- Lightly Breaded Grilled Calamari
- Cheese Cannelloni (gf/veg)
- Twice Baked Potatoes (gf/veg)
- Stuffed Peppers with Rice, Quinoa,
 Vegetables (gf/vegan/veg)
- Peas, Mushrooms, Onions (gf/vegan/veg)
- Broccoli au Gratin (veg)

- Freshly Piped Cannoli
- Fresh Fruit Bowl



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- Rainbow Coleslaw
- Pasta Salad

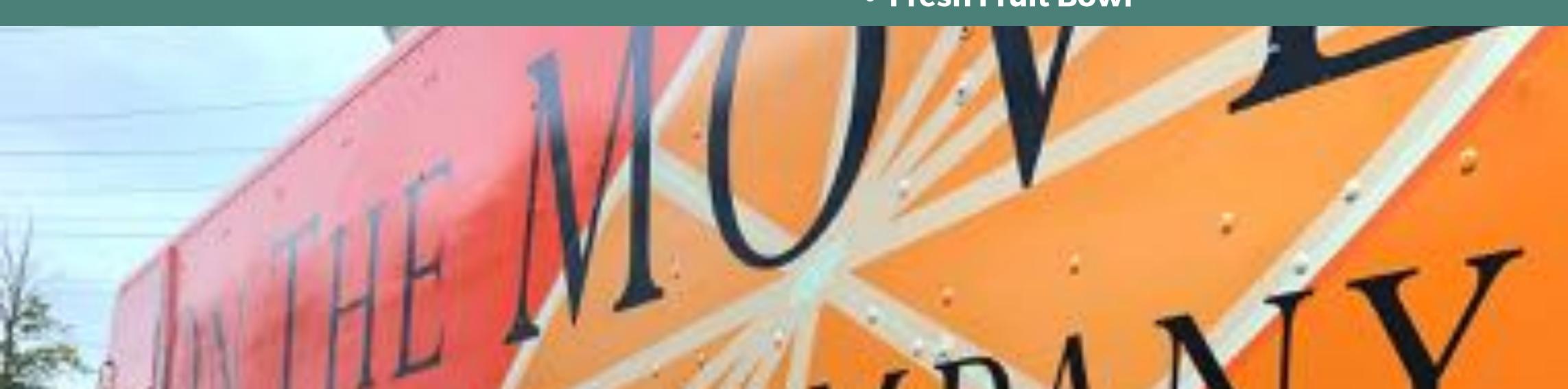
Soup Red Pepper

Main



- Jerk Chicken (gf)
- Citrus Salmon (gf)
- Beyond Meat Sausage with onions & peppers
- Rice & Peas (gf/vegan/veg)
- Zucchini Noodles In Alfredo Sauce (gf/vegan/veg)
- Scallop Potatoes
- Stuffed Tomatoes (gf/vegan/veg)
- Steamed Broccoli (gf/vegan/veg)
- Grilled Italian Vegetables (gf/vegan/veg)

- Assorted Squares
- Fresh Fruit Bowl





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- Mandarin Spinach Salad
- Potato Salad

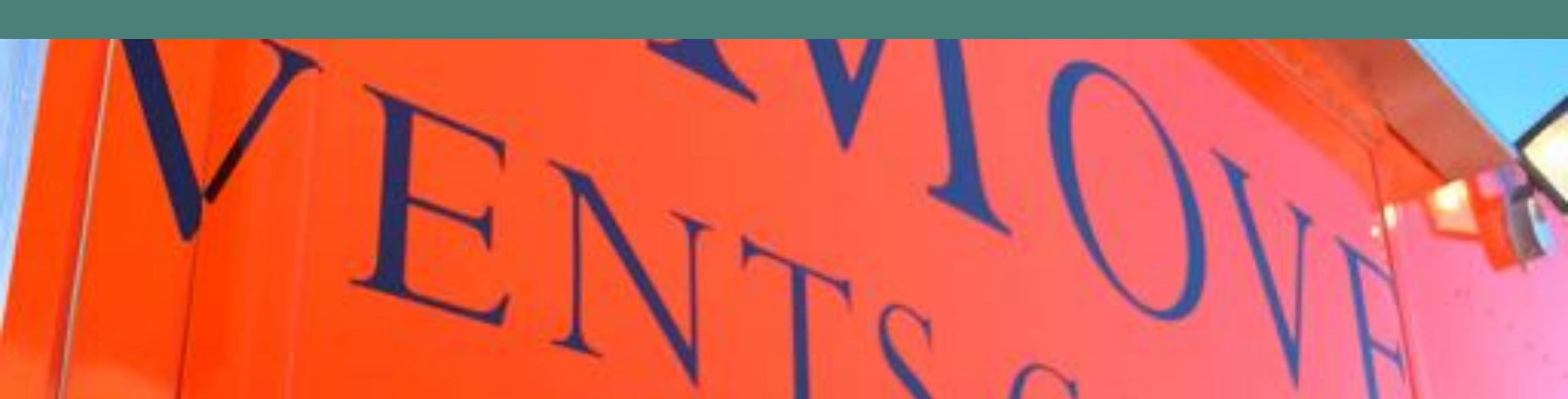
Soup

Lentil

Main

- Chicken Fajitas (gf)
- Seafood Paella (gf)
- Vegetable Fajitas (gf/vegan/veg)
- Dirty Mexican Rice (gf/vegan/veg)
- Refried Beans (gf/vegan/veg)
- Sweet Potato Mash (gf/vegan/veg)
- Steamed Broccoli (gf/vegan/veg)
- Grilled Cauliflower (gf/vegan/veg)

- Assorted Squares
- Fruit Salad



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- Chickpea Salad
- Caesar Salad

Soup Butternut Squash

Main

- Oven Roasted Tenderloin (gf)
- Creamy Pesto Baked Haddock (gf)
- Buttery Mashed Potatoes (gf/veg)
- Grilled Lemon Asparagus (gf/vegan/veg)
- Cauliflower au Gratin (gf/veg)
- Coconut Curried Quinoa (gf/vegan/veg)
- Basmati Rice
- Aloo Gobi (gf/vegan/veg)

- Assorted Pies
- Fruit Salad

