



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

Day 1



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)

Gourmet Desserts

- Assorted Squares
- Fresh Fruit Bowl



Day 2



Salad Bar

(min 10 items)

- Choice of mixed greens, spinach, Arugula or romaine with assorted dressings and fixings 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)

Gourmet Desserts

- Fresh Fruit Bowl
- Freshly Baked Cookies



Day 3



Salad Bar (min 10 items)

- Choice of mixed greens, spinach, arugula or romaine with assorted dressings and fixings 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
- 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)

Gourmet Desserts

- Berry Bowl
- Assorted Squares & Cheesecakes



Day 4



Salad Bar (min 10 items)

- Choice of mixed greens, spinach, arugula or romaine with assorted dressings and fixings 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
- 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

Gourmet Desserts

- Fresh Fruit Bowl
- Assorted pies and squares

CHEF LINO'S MOBILE KITCHEN

Day 5



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**

Gourmet Desserts

- **Fresh Fruit Bowl**
- **Mixed Squares & Tarts**



Day 6



Salad Bar (min 10 items)

- Choice of, mixed greens, spinach, arugula or romaine with assorted dressings and fixings 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
- 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)

Gourmet Dessert

- Assorted Cakes
- Berry Bowl



Day 7

Salad Bar (min 10 items)

- Choice of, mixed greens, spinach, arugula or romaine with assorted dressings and fixings 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
- 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)

Gourmet Dessert

- Freshly Piped Cannoli
- Fresh Fruit Bowl



Day 8

Salad Bar (min 10 items)

- Choice of mixed greens, spinach, arugula or romaine with assorted dressings and fixings 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
- 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)

Gourmet Desserts

- Assorted Squares
- Fresh Fruit Bowl



Day 9



Salad Bar (min 10 items)

- Choice of mixed greens, spinach, arugula or romaine with assorted dressings and fixings such as chickpeas, cherry tomatoes, cucumber, olives, shredded cheese, hot peppers, nuts, boiled eggs, pickles, pickles, Asian dried noodles, cous cous, croutons, seeds, beets, assortment of Jardinière, Shredded Carrots
- 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)

Gourmet Desserts

- Assorted Squares
- Fruit Salad



Day 10



Salad Bar (min 10 items)

- Choice of, mixed greens, spinach, arugula or romaine with assorted dressings and fixings 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
- 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)

Gourmet Desserts

- Assorted Pies
- Fruit Salad

