



## SAVORY & SWEET TRUCK CATERING MENU

### ***Appetizers***

Bacon-wrapped almond-stuffed dates with blue cheese dip each*	\$1.75
Chipotle & rosemary spiced nuts (per quart)	\$25
Deviled eggs with various toppings: candied jalapenos, smoked fish, smoked bacon	\$1.5-2.5 each*
Homemade hummus served with roasted garlic naan and fresh crudite (per quart)	\$30
Hummus flavors include: spring pea, lemon garlic, roasted red pepper	
Pimento cheese dip with carrots, celery and crackers (per quart)	\$30
Sun-dried tomato dip with carrots, celery and crackers	\$30
Sausage biscuit balls	\$1 each*
Spicy cheddar dill biscuits with sugar-cured ham	\$2 each*
Fresh tomato basil bruschetta (seasonal)	\$1.5 each*
Mushrooms on toast	\$1.5 each*
Crostini topped with tuna, white beans, black olive tapenade	\$1.5 each*
Ham and cheese sliders	\$2 each*
Italian sausage and cheese stuffed mushrooms	\$1.5 each*
Boursin stuffed mushrooms in a chardonnay tomato broth	\$1.5 each*
Lemon-scented meatballs	\$2.5 each*
Italian Meatballs with red sauce & parmesan cheese	\$2.5 each*
Grilled vegetable kabobs	\$3 each*
Grilled teriyaki chicken skewers	\$3 each*

\*All items priced individually are subject to a minimum order amount

NOTE: all hot appetizers must be kept in chafing dishes throughout event to maintain quality

### ***Seasonal Salads***

Spring Salad - radishes, carrots, spring onions, peas

Summer Salad - tomatoes, corn

Autumn Salad - butternut squash, pecans, maple vinaigrette

Winter Salad - bleu cheese, bacon, radicchio, endive

\*examples provided, but exact ingredients TBD by what is available at time of event  
\*price is estimated at \$3 per person with 12 servings minimum

### ***Side Salads***

Southern cornbread salad  
French mustard potato salad  
Greek panzanella salad  
Quinoa Salad with oranges, almonds, dried fruit  
Wild rice salad with grapes, oranges, cranberries, pecans, scallions  
Corn tomato basil salad

\*price is estimated at \$3 per person with 12 servings minimum

### ***Entrees***

Sliders - sliders are mini handmade sandwiches - various types listed below: \$3.50-6.50  
per slider

Smoked shaved steak - thinly sliced smoked steak, arugula, smoked gouda  
TN whiskey BBQ burger sliders - mini burgers in a homemade BBQ sauce  
Chicken Piccata - sliced chicken in lemon garlic butter sauce  
Veggie Burger - mini black bean veggie burgers (seasonal toppings)  
Italian Meatball - beef and pork meatballs with marinara and Parmesan  
Tofu Banh Mi - marinated tofu topped with sliced cucumbers, pickled carrots &  
daikon

\*All items priced individually are subject to a minimum order amount

Taco Bar: choose from Cuban beef, Kalbi pork, chipotle pork, blackened fish, southwest  
beans & rice  
all tacos served on handmade white corn tortillas

Nacho Bar: choose from Cuban beef, Kalbi pork, chipotle pork, southwest beans & rice  
all nachos served with gluten-free tortilla chips, nacho cheese, homemade salsa &  
chipotle crema

Burrito Bar: choose from Cuban beef, Kalbi pork, chipotle pork, southwest beans & rice  
all burritos served in flour tortillas

\*All bars are estimated at \$5 per person and are subject to a minimum order amount

Quiche: various types including roasted red pepper & goat cheese, chicken pecan, bacon  
cheddar onion... \$20 per quiche  
each quiche serves 4-6

Baked Pasta with Pesto, Mozzarella and Meat sauce	\$5 per person
Spinach & Black Bean Lasagna	\$4 per person
Corn & basil pesto Lasagna	\$4 per person
Baked Mac `n cheese	\$5 per person
Chicken Marsala or Piccata over rice	\$5 per person

Soups:

Chickpea & Sweet Potato Curry	\$18
Chicken bacon corn chowder	\$20
Roasted potato leek	\$16
Minestrone	\$18
White chicken chili	\$20
Savory & sweet beef chili	\$25
Chicken tortilla	\$20
Tomato	\$16
Chicken sausage gumbo	\$25

\*price per quart, 1 quart feeds 4 people\*

\*catering prices may fluctuate based on specific market pricing fluctuations\*