



food truck event

PRICING & DETAILS

Food truck style events are designed as a casual option for guests to order food at their own pace, directly from the kitchen over a 3 hour service period. Not recommended for seated formal dining with time restraints.

Step 1.

Select 4 items from the menu below to appear on the menu boards for your guests to choose from.

Step 2.

Decide on the number of items each of your guests can have. Note, guests can order from the trailer several times and do not have to order all their items at once.

2 items per person - \$30 approx. 55 people to reach minimum spend

3 items per person - \$42 approx. 40 people to reach minimum spend

4 items per person - \$54 approx. 30 to reach minimum spend

Please note minimum spend (food) \$1650.00 for our food truck events.

An additional travel fee will be added for events outside of Ashburton.

Kitchen Hire, \$300 + GST.

Additional Staff (over 50 guests) \$35+GST (minimum 4 hours)

Additional hours of service will be charged at \$200 per hour.

Deposit to secure date \$500, non-refundable if cancelled within 14 days of event.

Full payment is required upon receiving invoice prior to the event taking place.

Confirmation of final menu choice and number of guests attending is required 7 days before event.

Any additional dietary requirements to be confirmed 7 days before the event.



food truck menu

- **Balinese Chicken Roti** – lemongrass & coconut chicken curry w/ asian salad, riata & crisp roti bread
- **Karaage Chicken** – Japanese fried chicken w/ sriracha kewpie mayo & ginger miso slaw (gf)
- **Quesadilla** – Refried beans, spring onion & queso sauce grilled in a tortilla w/ sour cream and salsa ranchera (v)
- **Vietnamese Banh Mi** – Pork Belly, pickled daikon & carrot, cucumber, coriander, chilli, kewpie in a crusty roll
- **Steamed Bao Bun** - Pork belly, char siu , pickled veg, crushed peanut
- **Korean Style Brisket on grilled flat bread** w/ kimchi, gochujang sauce
- **Southern Fried Chicken Burger** w/ streaky bacon, cheese, slaw, maple aioli.
- **American Cheeseburger** w/ trailer-made beef pattie, cheese, pickles, YesChef burger sauce.
- **BBQ Pulled Pork Long Roll** w/ slaw, chipotle aioli
- **Falafel Balls** w/ tabbouleh salad, grilled flat bread & tzatziki (v)
- **Courgette, kumara & red onion Bhaji**, on mesclun w/ coconut yoghurt, mango chutney (vg)
- **Nachos** – mexican chilli beans, sour cream, guacamole, cheese & jalapenos. (v,gf)
- **Battered Fish, chips , mushy peas, tartare**
- **Waffle Cut Fries** w/ tomato or aioli sauce. (v)

All menu items are subject to change and seasonal availability.

