



FOOD TRUCK PACKAGES



CLASSIC WITH A MODERN TWIST ON WHEELS



CHOOSE THE PACKAGE THAT IS RIGHT FOR YOU AND YOUR EVENT

1

Includes:

1 SNACK, 1 MAIN

\$24 per person

2

Includes:

1 SNACK, 1 MAIN, 1 SWEET

\$30 per person

3

Includes:

2 SNACKS, 1 MAIN, 1 SWEET TREAT

\$35 per person

4

Includes:

1 SNACK, 2 MAINS, 1 SWEET TREAT

\$40 per person

**Up to 5 menu items available on the truck always.
Selections based on package preference
and guest count ***



SNACKS

ONION RINGS

charred onion + malt aioli

TRUFFLE FRIES

truffle aioli, chives, parmesan (gf)

DAKOS SALAD

shredded tomato, feta, olive oil, oregano, capers, kalamata olives

POTATO NACHOS

pickled onion, jalapenos, tomatoes, guacamole, sour cream (gf)



MAINS

WAYGU CHEESEBURGER

house smoked pork belly, roasted garlic mayo, American cheddar, fried dill pickle

LAMB BURGER

lettuce, pickled onions, tzatziki, cucumber (can be done gf)

BARBACOA TACO

pico de gallo, cilantro, lime grema (gf)

JERK CHICKEN TACO

pineapple salsa, lime, crema, chilies, cilantro (gf)

CRACK CAULIFLOWER TACO

chipotle romesco, yuzu soy vinaigrette, cilantro

BUTTERMILK POPCORN CHICKEN

spicy honey mustard, crispy banana peppers

NOVA SCOTIA LOBSTER

scallions, chives, dill, citrus mayo (can be done gf)

TRUFFLE MUSHROOM RIGATONI

chives, pecorino

FALAFEL

beet hummus, mini pita, pickled onions, cilantro, mint, parsley, tahini sauce (can be done gf)

DUCK BAHN MI

cilantro, pickled onions, pickled cucumber, carrots, chilies, hoisin



DESSERT

STRAWBERRY TANGHULU

crunchy sugar dipped frozen strawberries (gf)

SMORES IN A JAR

house made toched marshmallow, chocolate mousse,
graham crust

GRILLED PEACHES

bourbon mascarpone cream, maple syrup (gf)



PACKAGE DETAILS

STAFF & LABOUR

Head Chef \$46/hour

Line Cooks \$30/hour

FEES

- Flat food truck fee of \$400 includes: equipment, propane, gas, disposables, prep time
- Service 15% of food cost
- Alberta tax 5% GST
- Travel \$2.25 per km to and from location