



Catering Menu

Mobile Food Truck

We arrive in our beautifully equipped mobile truck and handle everything.

All catered truck events carry an \$975 minimum, which includes meals for up to 50 people. This covers a service period of 2 hours. All events extended beyond 2 hours will be charged an hourly rate of \$200.

*Over 50 guests, \$15 per person. Service fee of 18% is applicable to all catering orders
(If event is further than 10 miles from Catering Kitchen, additional fee may apply)*

(Pay as you Go Option: Your guests cover the cost of their own food/drinks and if minimums are not met, the host is responsible for the difference between the sales and our minimums.)

Please choose 1 of the options below:

or add a 2nd option for additional \$50



Option 1 - Gyros (Most Requested)

Lamb, Chicken, or Falafel (V & GF). Includes Herbs, Veggies, Tzatziki, Tahini served on Pita Bread and a side of Hummus or Dolmades



Option 2 - Veggie Mezza Plate (V)

Falafel (V & GF), Hummus, Greek salad, Dolmades & Baba Ganouj served with Tahini and Pita Bread



Option 3 - Mediterranean Plate

Lamb or Chicken over Rice with Tzatziki, Tomato, Parsley & Onion, served with Falafel (V & GF), Greek Salad and Pita Bread



Option 4 - Greek Salad (Large)

Romaine Lettuce, Tomato, Onion, Red Pepper, Greek Feta Cheese, Kalamata Olives, and Housemade Dijon Vinaigrette

Includes choice of Lamb, Chicken (GF), or Falafel (V & GF)



Baklava: \$2 per piece or 50 piece tray for \$70

***Custom Menus and Combinations Available Upon Request**

Multiple Gluten Free, Vegetarian and Vegan Options
CUSTOM MENUS AND COMBINATIONS AVAILABLE – Just Ask

www.ayblagrill.com / catering@ayblagrill.com

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