



Catering Menu

Mobile Food Truck

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

\$1500 Minimum - Catered Truck Events

Includes: 100 Meals for 2 Hours

\$150 per hour after first 2 hours

Staffing Fee: \$300 Up to 2 Hours

\$150 per hour after first 2 hours

Driving Fee: \$4/Mile after 10 Miles

Disposable Utensils: \$1 Each

Serving Utensils: \$1 Each

Truck Gratuity: 20%

Chafing Rack Warmer: \$20

We are willing to come wherever you are even if you're on a mountain, at a park, at your house, or many other places if there is space for our food truck. Our truck is self contained with a generator, cooling equipment, and heating hold warmers fully abundant and insured. If there is power available for us that would be great. We are willing to serve to a party of 10 people all the way up to any amount you want.

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 Greek side salad



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: \$3 per piece



Option 5 - Chicken à la Crema

Grilled chicken breast, garlic, butter, fresh mushrooms, parsley, heavy cream served over rice and seasonal veggies - \$28



Option 6 - Roasted Leg of Lamb

Fresh roasted leg of lamb slowly roasted served over rice or roasted potatoes and seasonal veggies - \$28



Option 7 - Whole Roasted Lamb

40lbs to 50lbs - \$1500 just for the lamb and 4 hours of Chef Saied being there (does not include driving fee, gratuity, and picking up the rotisserie after we finish)



Option 8 - Grilled Seasonal Veggies

\$70



Assorted Fruit Platter: \$80

**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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Catering Coordinator, 971-291-5146

Due to the pandemic with regards to supply chain issues and inflation, our pricing may be further affected as we move forward. Pricing is guaranteed through 2025