

MARKET



**STREET
EATS.**

FOOD TRUCK & ROAMING RESTAURANT

WWW.MARKETSTREETEATS.COM

Named #1 Alberta Restaurant
Lonely Planet | 2019-2021

Featured on VICE TV - Munchies
Munchies -FOOD BY VICE

Named Top 50 Best Restaurants in Canada
Vacay Canada- Top 50 List | 2014

**AWARD WINNING
RESTAURANT TURNED
FOOD TRUCK**





STREET EATS

MENU WILL CHANGE SEASONALLY

*15% gratuity will be added to all food truck private events

*Can be made gluten free, vegetarian, vegan

MARKET BURGER *GF

Wagyu Beef | Bacon | Tomato | Cheddar | Pickle | Lettuce | Mustard | Aioli | Brioche Bun

\$15

FRIED CHICKEN SANDWICH *GF + MAKE IT SPICY 🔥 🌶️

MARKET's Signature Crispy Alberta Chicken | Mac Sauce | Lettuce | Pickles | Brioche Bun

\$15

PHILLY CHEESE PORK SANDWICH *GF

Seared Marinated Pork | Grilled Peppers | Caramelized Onions | Pan Drippings
Mozzarella Cheese | Dijon Aioli | Toasted Sub Bun

\$15

ANIMAL FRIES *GF + ADD GROUND WAGYU \$3

Crispy Fries | Caramelized Onions | Cheese Sauce | Mac Sauce | Crispy Banana Peppers

\$14

POPCORN CHICKEN *GF + MAKE IT SPICY 🔥 🌶️

MARKET's Signature Crispy Fried Chicken Bites | Sweet & Tangy Dipping Sauce

\$14

PEROGIES *V

Caramelized Onion Sour Cream | House Bacon | Scallion Oil

\$12

BRUSSEL SPROUTS *GF *V

Lightly Fried Brussel Sprouts | Truffle Honey | Gochujang Aioli | Feta Cheese

\$13

SWEET & SPICY FRITTERS *GF *V *VEGAN

Root Vegetable Fritter | Sweet & Spicy Sauce | Gochujang Aioli

\$13

MARKET FRIES *GF *V *VEGAN

Golden Crispy Potato | Chef's Special Fry Seasoning | Gochujang Aioli

\$8

VEGGIE TEMPURA *GF *V

Lightly Battered Assortment of Vegetables | Flash Fried | MARKET Ponzu Sauce

\$14

SIDE + MARKET FRIES \$4

DESSERTS

CHOCOLATE MUD JAR *GF \$9

Frozen Chocolate Pudding
Cookie Crumbs | Vanilla Whip Cream
Gummies

DRINKS

BLACK LEMONADE \$6

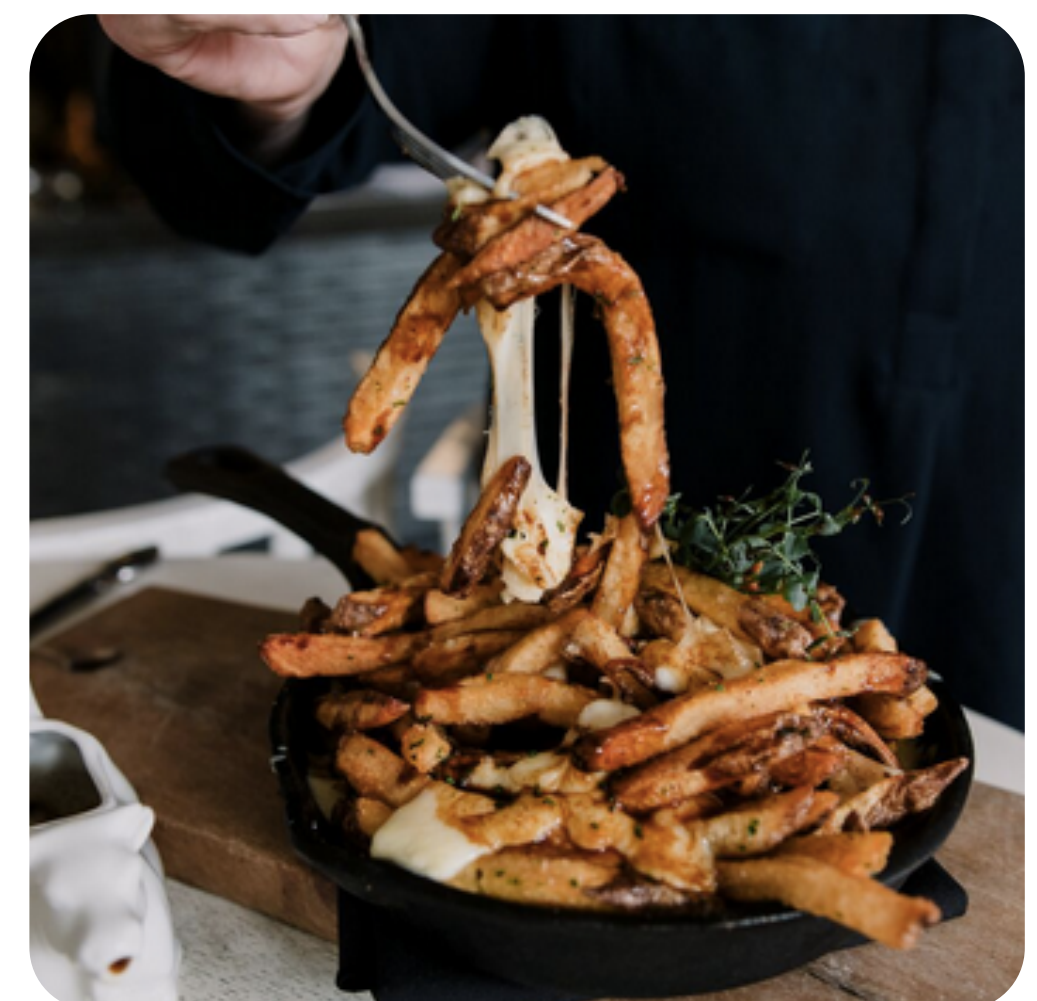
Fresh Lemon Juice | Agave
Fresh Ginger | Activated Charcoal

SODA & WATER \$3

Assortment of Soda Pops +
Bubly & Bottled Water

ALLERGY FRIENDLY

REQUEST
*GLUTEN FREE (GF)
*VEGAN
*VEGETARIAN (V)





CATERING & PRESET MENUS

MARKET



4-COURSE MENU

\$100/PP

**Includes place settings & staff
Available for 60 people & under***

*Menus are subject to change based on season. Prices includes staff, table setting including glassware, plates, cutlery & napkin. Additional rentals can be provided and quoted upon request. A 18% gratuity will be added to all parties over 10 people. Menus can be changed to meet the wants & needs of our clients. We can accommodate all allergies and have a gluten free fryer.



1ST COURSE | Salad

1 Salad Per Person | Salad Changes Seasonally

KALE CAESAR SALAD

Kale | Bacon Lardons | Egg | Market | Caesar Dressing- *GF, Vegan
Salad Option Available



2ND COURSE | Appetizer

Choose 1 Per Person

BRUSSEL SPROUTS

Fried Sprouts | Truffle Honey | Gochujang Aioli | Feta *GF, V

GNOCCHI

Hand Rolled Gnocchi | Mascarpone Cream Sauce | Parmesan
Kale | Bacon *V

SWEET & SPICY FRITTERS

Root Vegetable Fritter | Sweet & Spicy Sesame Sauce
Gochujang Aioli *GF, V, VEGAN

ANIMAL FRIES

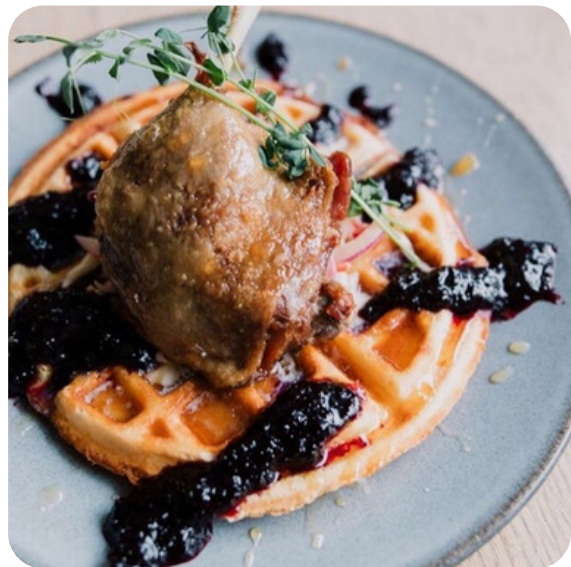
Golden Crispy Potatoes | Caramelized Onions | American
Style Cheese | Market Mac Sauce *GF, V

VEGETARIAN SPRING ROLLS

Carrot | Cabbage | Celery | Bok Choy | Gochujang Sweet Chili
*GF, V

MUSHROOMS ON TOAST

Mixed Mushroom | Toasted Sourdough | Truffle Cream
Scallion *V*GF



3RD COURSE | Main Event

Choose 1 Per Person

SALMON

Seared Salmon | Summer Corn Succotash with Roasted Sweet Corn, Red
Onion, Peas, Cherry Tomato, Arugula, Tarragon Cream | Creamy Risotto
with Fresh Peas & Parmesan | Seasonal Mixed Vegetables. *GF

BEEF

Herb & Garlic Marinated Flank Steak, Seared Medium Rare | Sliced Thin
Roasted Romesco Sauce & Arugula | Hasselback Scallion Potatoes with
Seasonal Mixed Vegetables *GF

CHICKEN

24 Dry Brined House Rubbed Roasted Chicken | Apple Relish
Herb & Parmesan Crispy Creamer Potatoes | Seasonal Vegetables *GF

PORK

24 Dry Brined Slow Roasted Pork Loin | Marinated Herb & Garlic | Pan
Jus & Bacon Onion Jam | Rice Pilaf | Seasonal Mixed Vegetables *GF

VEGETARIAN

Seared Caramelized Cauliflower Steak Served with Charred Bok Choy |
Miso Citrus Dressing | Roasted Carrots | Seasonal Mixed Vegetables *V

BURGER

Brant Lake Wagyu Beef Patty | Bacon | Heirloom Tomato Havarti | Pickle
Ball Park Mustard | Aioli | Brioche Bun *GF



4TH COURSE | Dessert

Choose 1 Per Person

SLAB OF CAKE

Large Slice of Freshly Baked Cake
Rotating Flavours *GF

GOOEY CINNAMON BUN

Large Freshly Baked Cinnamon Bun | Vanilla Icing

*CAN BE MADE GLUTEN FREE, VEGETARIAN OR VEGAN-
PLEASE LET US KNOW OF ALLERGIES





CATERING & PRESET MENUS

MARKET



3-COURSE FAMILY STYLE MENU

\$90/PP

Includes place settings & staff

*Menus are subject to change based on season. Prices includes all staff, table settings including glassware, plates, cutlery & napkin. Additional rentals can be provided and quoted upon request.

A 18% gratuity will be added to all parties over 10 people. Menus can be changed to meet the wants & needs of our clients.

We can accommodate all allergies and have a gluten free fryer.



1ST COURSE | Salad

Choose 1 Salad From Below

KALE CAESAR

Massaged Kale | House Caesar Dressing
Parmesan Cheese | Hard-Boiled Egg | House Lardon | Crostini *GF

MARKET SALAD

Mixed Greens | Cucumber | Pickled Red Onion | Tomato
Candied Sunflower Seed | Herbed Feta Vinaigrette *GF, Vegan Option



2ND COURSE | Appetizer

Choose 3 Options Below For The Table

BRUSSEL SPROUTS

Fried Sprouts | Truffle Honey | Gochujang Aioli | Feta *GF, V

GNOCCHI

Hand Rolled Gnocchi | Mascarpone Cream Sauce | Parmesan
Kale | Bacon *V

SWEET & SPICY FRITTERS

Root Vegetable Fritter | Sweet & Spicy Sesame Sauce
Gochujang Aioli *GF, V, VEGAN



3RD COURSE | Main Event

Choose 2 Proteins For the Table

SALMON

Seared Salmon | Summer Corn Succotash (Red Pepper, Roasted
Sweet Corn, Red Onion & Fresh Peas) Fresh Arugula | Cream

BEEF

Herb and Garlic Marinated Flank Steak | Roasted Romesco Sauce*GF

WHOLE CHICKEN

24hr Dry Brined House Rubbed | Served in 1/4 with Apple Sauce *GF

HALF ROASTED CHICKEN

Roasted Lemon | Garlic and Thyme Puree Natural Jus *GF

PORK

24hr Dry Brined Pork Loin | Marinated Garlic and Herbs | Slow
Roasted Served Sliced with Pain Jus | Bacon Onion Jam *GF

VEGAN MISO CAULIFLOWER STEAK

Seared & Caramelized Cauliflower Steak | Charred Boc Choy | Miso
Citrus Dressing



ANIMAL FRIES

Golden Crispy Fries | Caramelized Onions | American Style
Cheese | Market Mac Sauce | Crispy Banana Peppers *GF, V

VEGETARIAN SPRING ROLLS

Carrot | Cabbage | Celery | Bok Choy | Gochujang Sweet Chili
*GF, V

MUSHROOMS ON TOAST

Mixed Mushroom | Toasted Sourdough | Truffle Cream
Scallion *GF,V

VEGETABLES & STARCH

CHOICE OF 2 STARCH

- Rice Pilaf - Lemon Parsley | Carrot | Celery
- Hasselback Scallion Potatoes *GF
- Smashed Crispy Creamer Potatoes -Garlic | Herb & Parmesan *GF
- Market Florentine | Red Pepper | Spinach | Creamy Cheese Sauce *GF
- Summer Pea Creamy Risotto | Fresh Peas | Parmesan | Mint *GF

CHOICE OF 2 VEGETABLES

- Crispy Brussel Sprouts - Truffle Honey | Feta | Gochujang Aioli *GF
- Miso Honey Carrots - Greens | Spicy Aioli *GF
- Summer Succotash - Red Pepper | Corn | Cherry Tomatoes | Tarragon Cream *GF
- Roasted Mixed Vegetables - House Seasoning Rub | Butter *GF

*CAN BE MADE GLUTEN FREE, VEGETARIAN OR VEGAN - PLEASE LET US KNOW