

MARKET



FOOD TRUCK & ROAMING RESTAURANT



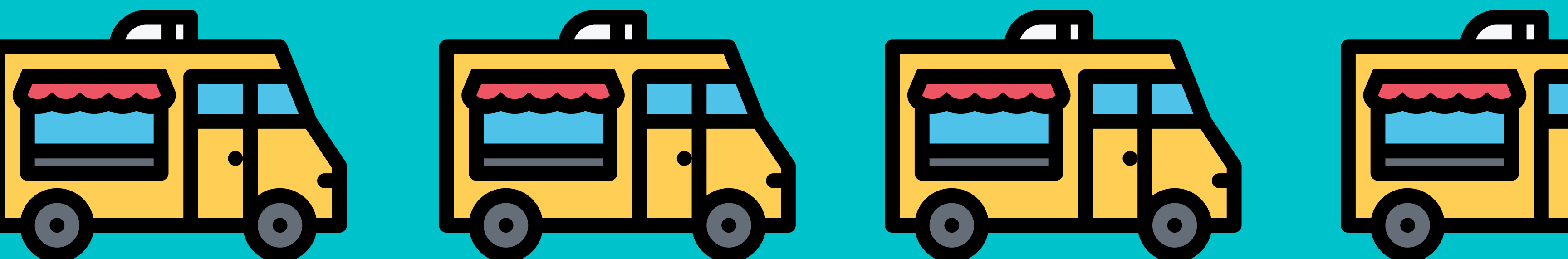
WWW.MARKETVAGABOND.COM

**AWARD WINNING
RESTAURANT TURNED
FOOD TRUCK**

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





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 | 15

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

FRIED CHICKEN SANDWICH | 14

Crispy Alberta Chicken | House Pickles | Lettuce | Mac Sauce
Toasted Brioche *GF

GNOCCHI | 13

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

BRUSSEL SPROUTS | 13

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

MARKET FRIES | 8

Golden Crispy Potato | Chef's Secret Fry Seasoning
Gochujang Aioli *GF, V, Vegan

SWEET & SPICY FRITTERS | 13

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

DIRTY FRIES | 13

Truffle Oil | Bacon | Green Onion | Jus | Parmesan *GF, V

BACON THREWAY | 13

3 Types of Bacon (6pcs) - Dry Rubbed (Rotating Flavours) +
Glazed & Crispy Truffle Honey Porkbelly *GF

FRENCH ONION SOUP | 12

Onion Broth Medley | Cheesy Crouton | Parmesan *GF

CAKE CUPS | 8

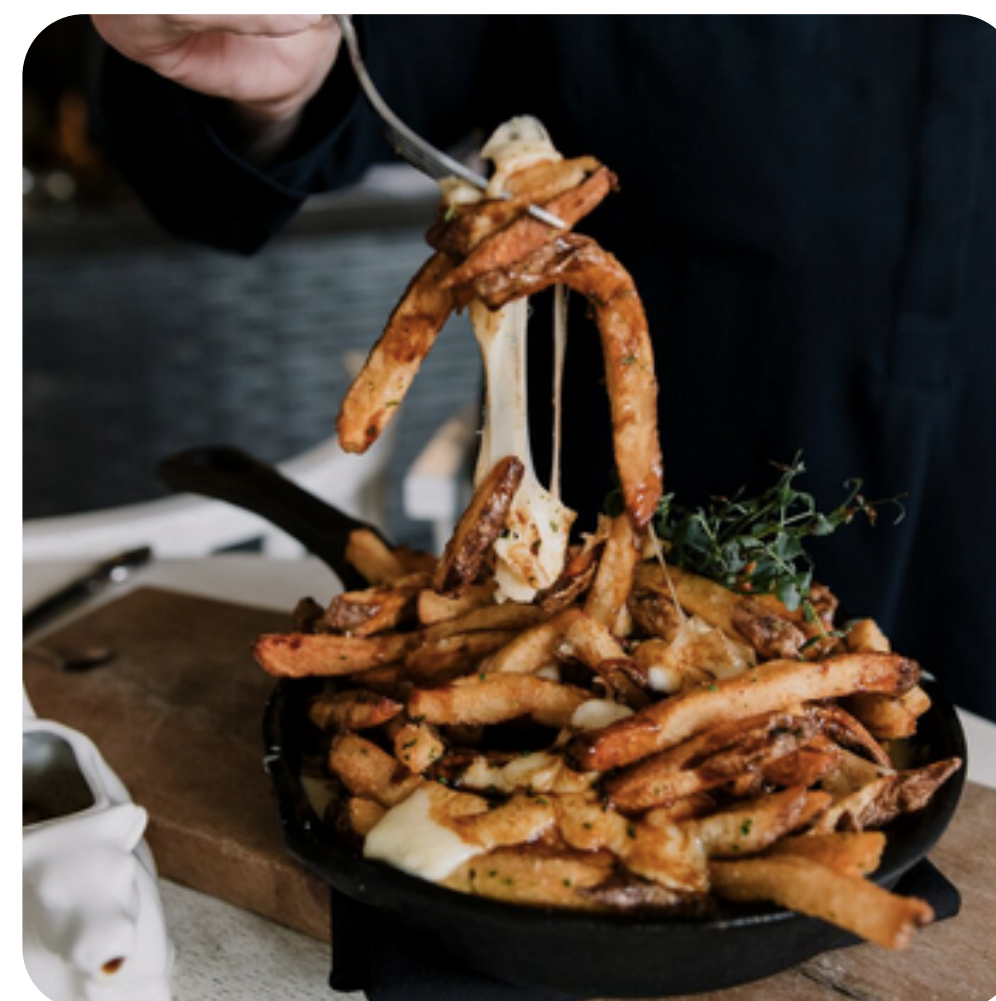
Cake Scraps | Buttercream Icing | Mini Donut

SMORE'S BROWNIE | 10

Warm Chocolate Brownie | Graham Cracker Crumble
Chocolate Ganache | Torched Marshmallow *GF

BLACK LEMONADE | 5

Lemon Juice | Agave | Ginger | Activated Charcoal





CATERING & PRESET MENUS

MARKET



4-COURSE MENU

\$95/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

BEEF TARTARE

Alberta Beef Tenderloin | Quail Egg Yolk | Truffle Oil | Dijon Mustard | Capers | Shallot | Crispy Potato Chips * GF

SWEET & SPICY FRITTERS

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

3RD COURSE | Main Event

Choose 1 Per Person

SALMON

Brown Butter Citrus (Lemon, Lime, Orange, Grapefruit)
Barley Pilaf, Charred Ginger Broth, Seasonal Vegetables. *GF

BEEF

Braised Beef Short Rib, Roasted Garlic Mash Potatoes, Red Wine Jus, Seasonal Vegetables, Crispy Onions *GF

CHICKEN

Roasted Chicken Breast, Roasted Cherry tomatoes, Spinach Risotto, Natural Jus, Seasonal Vegetables, Tomato Jam. *GF

PORK

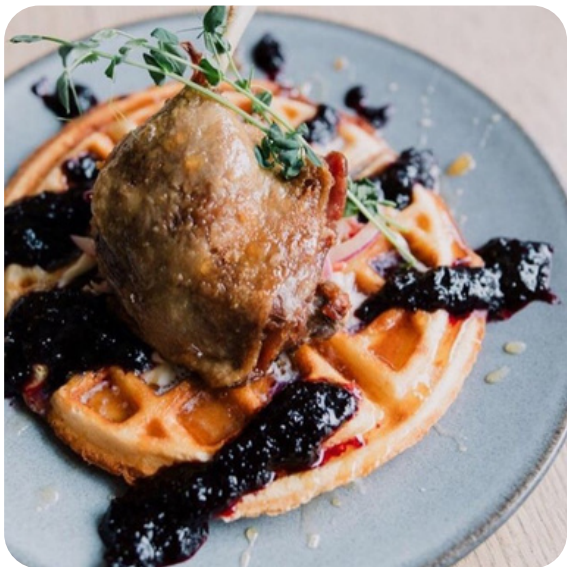
Pork Tenderloin on White Bean Cassoulet, Seasonal Vegetables, Bacon Onion Jam. *GF

VEGETARIAN

Seasonal Hand Rolled Pasta -
Ask us for our current selection *V

BURGER

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



GNOCCHI

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

MARKET FRIES

Golden Crispy Potato | Chef's Secret Fry Seasoning
Gochujang Aioli *GF, V, Vegan

DIRTY FRIES

Truffle Oil | Bacon | Green Onion | Jus | Parmesan *GF, V

BUCKET OF BACON

3 Types of Bacon (6pcs) - Dry Rubbed (Rotating Flavours) +
Glazed & Crispy Truffle Honey Porkbelly *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

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3-COURSE FAMILY STYLE MENU

\$85/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.

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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

SEARED CHEESE HALLOUMI

Roasted Zucchini | Blistered Cherry Tomato

Finished with Parsley & Lemon *GF, 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 | Brown Butter Citrus

(Lemon, Lime, Orange, Grapefruit) *GF

BEEF

Braised Beef Short Rib | Crispy Onion | Red Wine Jus *GF

CHICKEN

Chicken Breast | Natural Jus | Tomato Jam *GF

HALF ROASTED CHICKEN

Roasted Lemon | Garlic and Thyme Puree Natural Jus *GF

PORK

Pork Tenderloin on White Bean Cassoulet | Bacon Onion Jam *GF

VEGETARIAN

Seasonal Fresh Pasta *V



GNOCCHI

Hand Rolled Gnocchi | Mascarpone Cream Sauce | Parmesan

Kale | Bacon *V

MARKET FRIES

Golden Crispy Potato | Chef's Secret Fry Seasoning

Gochujang Aioli *GF, V, Vegan

DIRTY FRIES

Truffle Oil | Bacon | Green Onion | Jus | Parmesan *GF, V

BUCKET OF BACON

3 Types of Bacon (6pcs) - Dry Rubbed (Rotating Flavours) +

Glazed & Crispy Truffle Honey Porkbelly *GF

VEGETABLES & STARCH

CHOICE OF 2 STARCH

- Pearl Barley Pilaf
- Roasted Garlic Caramelized Onion Mashed Potato *GF
- Crispy Fingerling Potatoes *GF
- Roasted Tomato Spinach Risotto. *GF

CHOICE OF 2 VEGETABLES

- Crispy Brussel Sprouts | Truffle Honey | Feta Cheese Gochujang Aioli *GF
- Roasted Carrots | Maple Butter *GF
- Broccoli with Butter | Chef Secret Dry Rub *GF
- Braised Purple Cabbage | Cinnamon and Red Wine Vinegar *GF

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

