

Culinerdy Cruzer est. 2014

Sacramento's Most Honored Food Truck and Full-Service Catering Company.

*We offer catering with or without our truck.

Please follow link below for examples of our services offered.

[C:\Users\chefb\Pictures\Exported Videos\Catering Video Medium.mp4](#)

Celebrity Chef KEITH BREEDLOVE

Owner/Operator Culinerdy Cruzer Food Truck

Official Chef of the California State Fair

With over 35 years of back breaking, nose to the grindstone, loving every minute of it work in the restaurant and hotel industry, Chef Keith Breedlove is bringing his unique Culinerdy brand of fresh, plant forward flavorful cuisine to the streets! Influenced by his Grandfather in his early years, Chef Keith's cooking style is a mosaic of American Peasant comfort, meld in the warm comfortable flavors of The French Quarter with his farm-to-fork style of cuisine. Playing with seasonal and sustainable products from local businesses the way a Jazz musician plays their instrument to create unique and memorable times.

A brief rundown of his journey to this point:

- Executive Chef for Hilton Hotels
- Regional Executive Chef for Sodexo Corporate Services
- Executive Chef & Cookbook Contributor for Nordstrom Cafe Bistro
- Corporate Executive Chef Tex Wasabi's/Johnny Garlic's (Guy Fieri Restaurants)
- Guest Chef on Guy's Big Backyard Bite
- Culinary Arts Instructor at the Art Institute
- 2009 ACE Chef of the Year
- 2009 Winning Team Modesto's Culinary Clash
- Sacramento Bee Feast Cover story
- Comstock's Magazine Cover Story
- 2015 KCRA-List Finalist Best Wedding Caterer, Best Food Truck
Sac Magazine's Best Chef Best Food Truck/Best Wedding Caterer
- 2016 KCRA-List Finalist Best Wedding Caterer, Best Food Truck, Best Chef
- 2017 KCRA-List Finalist Best Wedding Caterer, Best Food Truck, Best Burger
Voted Top 101 Food Trucks in America
- 2018 Voted Top 101 Food Trucks in America
- 2019 COO – Executive Chef at Culinerdy Kitchen a Nerdy American Eatery in
Sacramento California

Fox 40 Morning Monthly

CW31 Gooday Sacramento

NEWS 10 morning

KCRA 3

FYI's Man vs. Child: Chef Showdown

Food Network's Cutthroat Kitchen

Food Network's Guy's Grocery Games

Spike TV's Bar Rescue

FYI's Food Factory-Night Shift

Hallmark Channel's Home & Family

Catering Quote
Culinerdy Concepts LLC
www.nerdytruck.com

We are more than one of the best food trucks in America. We are a husband and wife team offering buffets, plated meals, family style, all scratch cooking form to fork. Our menus are customized based on likes, dislikes, allergies, and your vision. We take pride in our vegan and vegetarian dishes. Comfort food with a modern childlike twist is our specialty.

Food Truck Service Meal & Two Sides Price per Guest: \$25 add additional side add \$2
Includes Disposable Plates, Napkins, Silverware

Buffet Service Meal Price per Guest: \$25.00

Includes tables, linens, disposable pates, napkins, silverware. China & flatware are your rentals. I highly recommend Getting Hitched Rentals www.gethitchedweddingrentals.com

Plated Meal Price Per Guest \$30.00

China & flatware are your rentals. I highly recommend Getting Hitched Rentals www.gethitchedweddingrentals.com

Family Style 5 Coursed Meal Price per Guest: \$60.00

Includes platters, service wares, water on tables. China & flatware are your rentals. I highly recommend Getting Hitched Rentals www.gethitchedweddingrentals.com

Server Passed Individual Appetizers Price per Guest: \$9.00 Per Guest (choose 4)

Salad Cups: Choose any salad on the list ☺

- * BBQ Meatball cups
- * Brussel Sprouts 2 ways
- * Uptown Chicken Salad Cups: Diced chicken breast, celery, red grapes, chives, mojo aioli
- * Fresh Fruit & Vegetable Shooters
- * Grilled Cheese & Soup Shooters (seasonal)
- * Mashed Potato Cups
- * Mac N' Cheese Cups
- * Mini Cubano Melts
- * Mini Turkey Melts

Appetizer Station \$7.00 Per Guest

Includes table, linen, set-up & décor, disposable cocktail plates, silverware, & napkins, Assorted Cheese Display, Raw Vegetable Display with Dips, Fresh Seasonal Fruit Display, served with Crackers & Baguettes

Antipasti Station: \$9.00 Per Guest

Salami's, Cheeses, Olives, Pickled Veggies, Preserves, Mustards, Breads & Crackers, Meatballs & Marinara, Brussel Sprouts with Balsamic Reduction

Late Night Snacks or Stationary Appetizer Bars Price per Guest \$9.00

Assorted Salad Bar (choice of 4 salads)
Smothered French Fry Bar
Tater Tot Bar
Build your own Taco Bar
Nacho Bar
Mac N' Cheese Bar
Mashed Potato Bar
Pulled Pork Slider & Southern Chicken Bar

Self-Serve Beverage Station Price per Guest: \$3.00

Includes table, linen, set-up & décor, ice, disposable cups, lemonade, Iced tea or fruit punch, water with fresh fruit and attendant

San Pellegrino Water on tables Price per Guest: \$2.00

Dessert Station: \$6.00 per guest (choose 4)

Includes table, Linen, set-up & décor, disposable cocktail plates, silverware, & napkins

Churros

Assorted Donuts/Holes Station (w/ additional rental fee)

Individual Mason Jar Options...

Apple Cobbler

Peach Cobbler

Mixed Berry Cobbler

Cheesecake w/ Berry Compote

Key Lime Pie

Banana Pudding

Assorted Jumbo Cookie Jar Cookies

Culinerdy Cruiser Cake Cutting Fee: \$75.00

Includes cake knife, disposable cocktail plates, silverware, & napkins. Servers to pass

Hot Chocolate Bar: \$3.00 Per Guest

Includes table, linen, hot coco, whipped cream, chocolate drizzle, sprinkles, disposable cups, napkins, stir sticks, décor, attendants

Coffee Bar: \$3.00 Per Guest

Includes table, linen, hot or iced coffee, creamer, disposable cups, napkins, stir sticks, décor, attendants

Culinerdy Crew Service Fee: \$150 a staff member, number of members depending on the number of guests, type of service, and stations you choose. Includes on-site Chefs, servers to pass appetizers, set and pCurull-down stations, fill drink stations, as well as clear tables.

Save the Date Deposit: Required, amount to be discussed.

Final Balance: Will be due two weeks before the event and can be adjusted at that time with final guest count given.

Culinerdy Cruzer Food Truck Menu

you can choose 7 Items from below and 2 sides

***1/2 lb. Fresh Angus Chuck Burgers, smash cooked**

Plain & Simple Burger

Beer cheddar cheese sauce, Gnome made squash pickles, arugula, Gnome made umami ketchup

Cowboy Got Kicked Burger

Chefs famous slow smoked pulled pork, beer cheddar cheese sauce, fire roasted tomatoes, rich espresso BBQ sauce, southern comeback soss

Pesto Tomato Burger

Basil pesto, fire roasted tomato, mozzarella cheese sauce, arugula, balsamic drizzle

Mushroom Brie Burger

Mushroom gravy, Brie cheese spread, comeback soss, Arugula

Thai PB & Bacon Burger

Gnome made peanut butter sauce, sriracha sauce, bacon

Pork Booty Sandwich

Chef's famous slow smoked pulled pork, nerdy slaw, Gnome made squash pickles, rich espresso BBQ

Cubano-ish Melt Grilled Cheese

Barbacoa Spiced Smoked Pork* Sliced Pastrami * Bread & Butter Pickles * Mustard* Swiss * Mojo Aioli (Fresh Orange and Lime Juices, Mayo, Garlic, Cilantro)

Turkey Melt:

Cranberry spread, swiss cheese, stuffing

BBQ Combo: Pulled Pork, Chicken, or Tri-Tip Plate served with the two side choices

'Scratch Made Veggie Burgers'

Vegan Broccoli & Artichoke Burger

Scratch made, grilled broccoli & artichoke fritter, basil pesto, fire roasted tomato, mozzarella cheese sauce, arugula, balsamic drizzle

Vegan A-Maze-Ing Polenta Burger

Scratch made grilled polenta, southwest style, poblano verde sauce

Vegetarian Cauliflower Burger

Scratch made cauliflower fritter, vodka & sun-dried tomato cream sauce, arugula

Food Truck Side Choices (choose 2) if you want 3 there will be an additional charge

Chefs Famous Mac N Cheese

Flash Fried Green Beans with Pesto or balsamic drizzle

Boring French Fries or Garlic Fries or (not available in Nov/Dec/Jan/Feb)

The Legendary Flash Fried Brussel Sprouts with balsamic drizzle or make them *dirty*

Salads

Grilled Red Potato Salad: Grilled red potatoes, onion, celery, southern comeback soss

Mexican Chopped Salad: Spring mix, grilled corn, tri-colored bell peppers, cilantro, red onions, Cuban style black beans, tortilla strips, citrus lime vinaigrette

Spring & Summer Salad: Fresh baby spinach, seasonal stone fruit, strawberries, almonds, poppyseed dressing

Fall & Winer Market Salad: Spring mix, red grapes, dried figs, feta cheese, almonds, vinaigrette dressing

Apple Salad: Spring mix, green apples, dried cranberries, feta cheese, vinaigrette dressing

Caesar Salad: Kale, romaine, kettle chips, shaved parmesan cheese, Caesar dressing

Example of Plated or Family Style Meals:

Choose two:

Beef

- Smoked Santa Maria Style Tri-tip – House made Espresso BBQ
- Jack and Coke Meatloaf – Umami Ketchup Glaze
- Very Low and Slow Beef Short Rib – Red Wine Au Jus

Pork

- Shredded Mojo Pork Butt – Cilantro Lime Aioli
- Sliced Pork Loin – Bourbon Braised Apple Sauce

Chicken

- Grilled Chicken Thigh – Tonkatsu Sauce
- Honey Battered Fried Chicken – Country Gravy
- Lemon Herb chicken Breast-white wine sauce

Fish

SALMON WITH CITRUS SALSA PNEAPPLE, MANGO

Sides for Plated- Pick Two:

- Crispy Chile and Corn Polenta
- Elbow Macaroni and Silky Five Cheese Sauce – topped with Goldfish Crackers and Comeback Sauce
- Flash Fried Green Beans – tossed with Herb and garlic Sauce
- The Legendary Brussels Sprouts – Balsamic Glaze
- Whipped Potatoes
- Root Vegetables
- Roasted Cauliflower
- Mushroom Ravioli

*GRILLED CORN & PENNE PASTA SALAD WITH CHERRY TOMATOES, RICOTTA, AND PARMESAN CHEESE

Salads choose 1:

Grilled Red Potato Salad: Grilled red potatoes, onion, celery, southern comeback soss

Mexican Chopped Salad: Spring mix, grilled corn, tri-colored bell peppers, cilantro, red onions, Cuban style black beans, tortilla strips, citrus lime vinaigrette

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Caesar Salad: Kale, romaine, kettle chips, shaved parmesan cheese, Caesar dressing

*Assorted Artisan Breads & dinner rolls

Here is a list of Frequently asked questions...

One Time Tastings - \$75

Tastings are not required, but are suggested. A tasting is a scheduled meeting where we get a chance to meet face to face, you can sample our offerings, and make decisions about the menu. Some clients just can't make our schedules work to come to a tasting, and that is ok too. Many clients book us without tasting our food, Chef Keith is an amazing cook with 35 years 'experience and can be trusted with any event big or small. Tastings can be scheduled before or after you have booked us. You are welcome to bring a family member, a friend or your wedding coordinator with you to your tasting (Limit is 4 guests). We ask that you let us know before hand of any allergies or dislikes prior to the tasting. We will also need to know the number of guests attending with you. You are able to pick up to 7 items to taste as well as sides. A one-time tasting is \$75.00. This will cover our food cost for the tasting, once you book your wedding with us your tasting fee will be subtracted from the amount owed. An invoice will be emailed to you about two weeks prior to your tasting date and will require a 48-hour cancellation notice. We ask that you do your best to show up on time to your scheduled tasting. Please come hungry, we serve large portions and want you to be able to sample everything.

If you would like to set up a tasting, please contact amy@nerdytruck.com to discuss a menu and make an appointment ASAP. As one of the top wedding caterers in Sacramento, we book up very fast and we do not hold wedding dates.

Travel Fees, Food Truck Services Only

A \$150 travel fee will apply. Additional fees will be added depending on distance.

Payments & Deposits

We accept all major credit cards and use secure square invoicing. A save the date deposit is required for booking. Your final balance invoice will be sent to you via email within one or two weeks of your wedding date. If you have a parent of family member gracious enough to pay your invoice, I will need to send an invoice directly to them. This will require an email and phone number as the invoice links are sensitive and cannot be shared.

Guest Count

You have an idea of the number of guests you are inviting, but you haven't gotten your RSVP's back? That's fine! We base your guest count on your estimation. I will contact you or your coordinator within two weeks of your wedding to discuss your final guest count, the amount can adjust either up or down. Please remember to include yourselves, children over the age of 5, and any vendors you have attending in your final count.

Bride & Groom Meals

With all the chaos and fun, the bride and groom rarely get a chance to eat their meals. The Culinerdy Crew will box up a bunch of food for the couple to eat after the wedding. We usually set it on their table or put it in the kitchen refrigerator and alert them and their coordinator that it is there.

Rentals

Culinerdy Catering includes tables for our food stations only. If your venue has 6-foot and 8-foot tables available for my food stations, please let me know so I do not bring mine to the venue. Either way we will discuss table linens for food stations. Linens are included however, if you wish to special order certain linens please discuss them with me. We will discuss linen prior to you ordering through your rental company. This way all the linen matches. Guests tables and chairs, linens, cloth napkins, china plates and silverware are your rentals. Please order extra dinner plates, napkins, and silverware to assure that vendors have plates, napkins, and silverware. Culinerdy Catering uses neutral colors, antique

wood fruit crate risers, natural wood platters, copper platters, large clocks, and blocks of birch wood slabs as food platters. I like to add some pops of color using small antique cans with flowers and burlap runners. Please let me know what your wedding colors are, and I will go with the theme. Speaking of themes, we love themes! If you need inspiration, we have catered Star Wars themed weddings, Roaring 20's weddings, Harry Potter, enchanted forest, tattoos & zombies. If you have a theme in mind we will gladly discuss adding fun pops of décor to the food stations. We can also have fun naming food items to go with your theme.

Venues

I will need venue information. Is the venue located at a high elevation? Is the road to the venue very steep and narrow? If you are booking a food truck service with us, we will need to know the possibilities. Most venues have a set of rules for caterers, we will need this list of rules upon booking with you. They must allow the food truck on site if you are having a food truck service. We need a flat surface to park on. Does the venue have a full kitchen? Oven, warmers, prep tables, a dishwasher? We don't need a full kitchen to cater, but it really makes it easier on us to know what we are walking into. I have had to use a U-Haul as a kitchen in the past due to miscommunication and would like your event to go smoother. Do they offer garbage service or is my staff changing out trash cans and replacing liners throughout the event? Do I need to take garbage with me? Are there insurance requirements? If so, I will need the proper wording, address, and any info needed for the insurance certificate in advance. If the event is very large and spread out I will need to know as it is crucial for staffing. Is the ceremony on site in the same location as the reception? I am open to touring venues I am unfamiliar with, however I am a very busy person and will need to plan the tour.

Kids Meals

Children 5 and under are free and are welcome to anything on the menu. If you are booking a food truck service and have a lot of children attending, I suggest adding a kid's meal of mac n' cheese or grilled cheese and fresh fruit to the menu. We will gladly add fruit punch to the drink station instead of Iced tea as well.

Releasing Tables to the truck or Buffet

Culinerdy Catering does not release tables to the truck or buffet as we will be busy with dinner service. Please discuss the order in which you would like your tables released with your coordinator or your DJ. We prefer that the bride & groom eat first, typically followed by the entire wedding party. Once the wedding party is served, please have the tables released 2 at a time for a truck service and 3 at a time for a buffet service. Usually immediate family and tables with small children and elderly should be served first. If you would like your food delivered to you at your table, please let us know in advance and we will deliver. If you are having a food truck service, please inform us of what meals you have chosen to eat and if you choose to have your meals delivered or if you choose to walk up together.

Tax & Gratuity

Quote does not include tax and gratuity. Tax and a 15% Gratuity is automatically added to the final balance.

Vegan & Vegetarian Guests

The Culinerdy Crew takes pride in offering amazing vegan and vegetarian options. If you have guests or vendors attending that are vegan or vegetarian, please let us know when designing the perfect menu for your event.

Vendor Meals

Please don't forget to count all vendor meals you are offering in your final guest count. Vendors are welcome to eat anytime during the dinner service if it's not before the bride & groom and wedding party. They are welcome to just get in line. We ask that all vendors grab their meals by the end of the guest's dinner service. We always have the option of serving them with a Togo container, so they can eat later.

China Service VS. Disposable Plates, Napkins, and Silverware

We are open to china service for both a truck service and a buffet service. Please let me know if you are using china for either service as it makes a difference in staff needed for clearing tables. Our service automatically comes with disposable plates, napkins, and silverware. I have only had a few clients want their food truck meals served on china

over the years. This requires a staged table with table cloth near the truck, so we can continue to stock plates to the truck as needed due to limited space. If you are ordering china for a food truck service, plated meal, family style, or buffet, please order 10" plates. Our portions are very large and smaller plates simply won't work. Please also remember to order extra plates as sometimes they are chipped or stained. For convenience, please have your coordinator set up the china near the area we will be serving.

Mason Jar Drink Station

Our self-serve drink station comes with table, risers, plastic cups, ice, lemonade, water, and iced tea or fruit punch. We will set-up the station before guests arrive and keep it full and iced throughout the dinner service. We ask that you please provide a tub of bottled water for guests once we remove the station and have your bartenders serve it. Guest will still need to stay hydrated to the end, especially in the summer heat.

Food Truck Service Drinks

When choosing a food truck service, you may choose the mason jar drink station, or we do have the option of serving awesome retro sodas, iced teas, bottled waters, or just canned assorted sodas to guests from the truck. Our truck has a very deep ice bay in front. If you are interested in hydrating your guests as they are ordering food, we can discuss details and pricing.

Food Allergies

Having a food allergy used to mean dining out was limited today however, eating out is a lot easier and safe for the 2 million Americans who suffer with a mild, moderate, or even a severe food allergy. One reason: we in the food industry are more aware and more prepared. The awareness of food allergies has definitely increased within the food service industry, and many Chefs now take steps to not only train their staff about the need for accommodating those with a food allergy, but also train them on what to do if an allergic reaction occurs. If you have any guests attending your wedding with food allergies we will need them to alert us of their allergy. We've had guests in the past allergic to milk, eggs, cheese, lettuce, garlic, gluten, mushrooms, onions, avocado, herbs, nuts, fish, pork., sulfates & nitrates, and latex. We make our food from scratch, we know the ingredients we put in every recipe and we take food allergies very seriously. We post our menu cards complete with descriptions of every ingredient on that item, but it is up to the guest with allergies to ask questions. We want to accommodate every guest with a wonderful safe meal. Feel free to have any guests with food allergies contact me with questions or concerns before the event.