



CATERING OPTIONS

MAC BAR

[Best option for large groups]

Our self serve mac and cheese bar is a crowd favorite. We start with our one-of-a-kind original mac as a base, delicious on its own but better with toppings! Choose as many or as few toppings as you like and get let your guests make a creation that is uniquely their own. Our mac and cheese is sure to please all of your guests, from the young to the young at heart!

This is your show, we're just here to make it happen. Our menu is completely customizable to fit your needs. Round out your dinner by adding on some of our many extras - salads, rolls, and appetizers. You can't go wrong!

There are a variety of proteins, toppings, sauces that we can include in our basic package. Want something different? Prefer to provide more options? No problem! Let us customize your meal with all the good stuff you want - all at an affordable price.

Mo'Bowls has a \$2,000 minimum for all private food truck events. Travel fees may apply for events outside the Gallatin Valley.

PROTEINS (Choose 2)

- Ground Beef
- Grilled Chicken
- Bacon
- Hot Dogs
- Meatballs**
- Pulled Pork**
- Marinated Grilled Steak**

TOPPINGS (Choose 8)

- Bleu Cheese Crumbles
- Pepper Jack
- Parmesan
- Cheddar
- Mexican Cheese Blend
- Tomatoes
- Cilantro
- Celery
- Tortilla Strips
- Green Onions
- Bell Peppers
- Pickles
- Basil
- Bread Crumbs
- Onions
- Jalapeños**
- Shredded Smoked Gouda**
- Crispy Onion Strings**
- Broccoli**

**Additional charges apply

SAUCES (Choose 3)

- Marinara (Served Hot)
- Buffalo Sauce
- Balsamic Glaze
- BBQ Sauce
- Ranch
- Hot Sauces (Siracha, Tapatio, Tabasco)

EXTRAS **

- Caesar salad - with croutons and lemons
- Garden salad - with ranch, bleu cheese, and/or Italian vinaigrette
- Veggie tray - served with ranch, bleu cheese, and/or hummus
- Dinner rolls - served with butter and honey
- Chips and dip - several options available
- Other ideas? Let's talk!
- Gluten free options available