



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

FULL SERVICE FOOD TRUCK

[Best for groups of 100 or less]

Want the iconic red Mo'Bowls food truck to make an appearance at your next event? Say no more! We'll bring the food truck to you for a truly one-of-a-kind event. Your guests can choose one of our 7 signature mac and cheese dishes and we'll make each guests' meal right then and there.

Wanting to serve something besides mac and cheese? We got you! We have two delicious wraps and our famous mac and cheese balls that we can serve upon request.

The food truck service is sure to please and give your event that extra special touch. Our food is high quality and made with love so it does take some time to make each dish to order – our awesome staff can serve roughly 100 guests per hour!

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SIGNATURE MAC & CHEESE

ORIGINAL 4 CHEESE

Better than your mom's...Enough said!

CAPRESE

Rich and creamy mac tossed with fresh mozzarella, basil, and tomatoes & finished with balsamic glaze and parmesan

DOUBLE BACON CHEESEBURGER

Mac with bacon, seasoned beef, onion, and tomatoes in a sharp cheddar cream sauce & topped with pickles

CHICKEN PARM

Creamy mozzarella mac tossed with fresh basil and grilled chicken & loaded with marinara, parmesan, and bread crumbs

BUFFALO BLEU

Spicy buffalo mac with grilled chicken and onion, tossed with bleu cheese crumbles & topped with crunchy celery

FAJITA

Marinated grilled steak with peppers, onion, garlic, and tomatoes tossed in a zesty pepper jack sauce & topped with crispy tortilla strips and fresh cilantro

RED CURRY

Marinated grilled steak with peppers, onion, garlic, and tomatoes tossed in a SPICY red curry cream sauce & topped with sweet pineapple, basil, and toasted coconut

WRAPS**

BUFF CHICKEN

Buffalo grilled chicken, bacon, and onion with tomato, celery, and bleu cheese dressing over a bed of romaine lettuce wrapped up in a warm tortilla

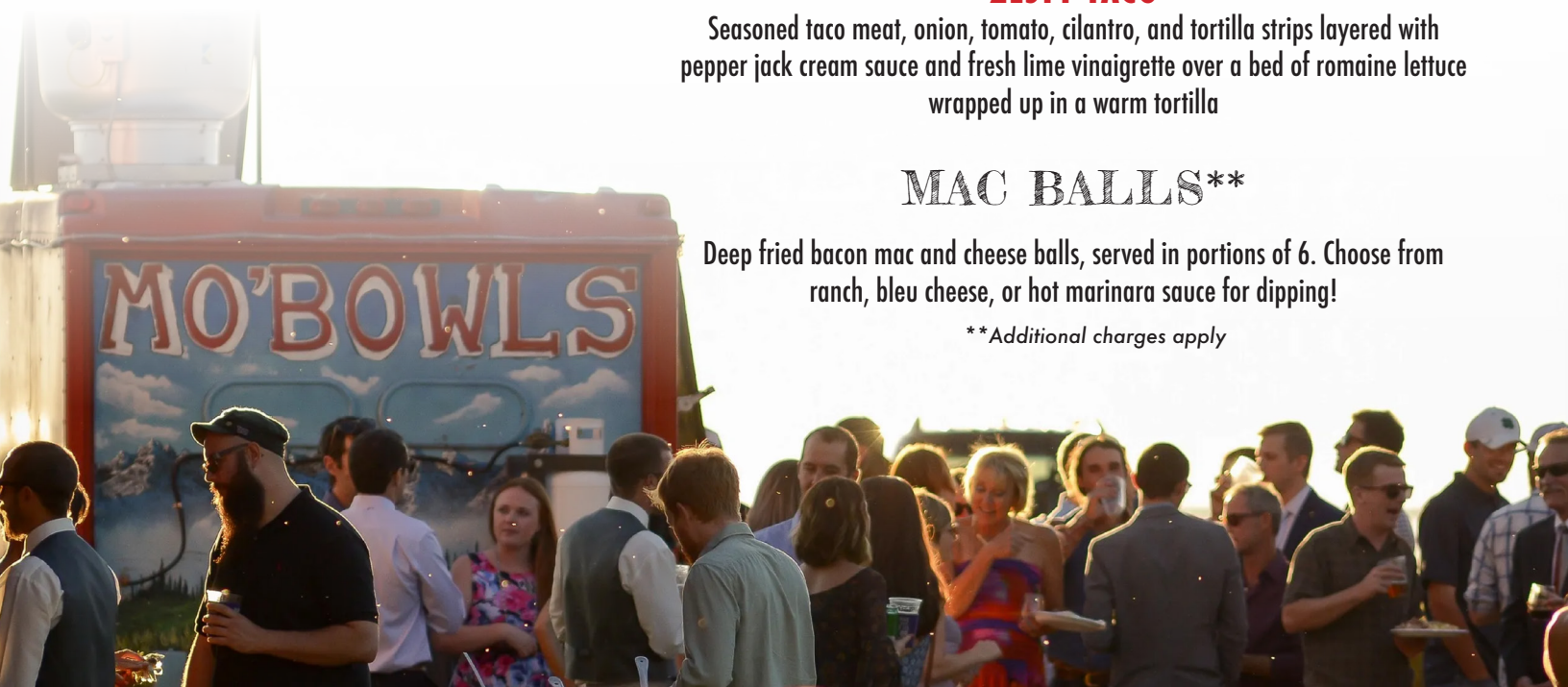
ZESTY TACO

Seasoned taco meat, onion, tomato, cilantro, and tortilla strips layered with pepper jack cream sauce and fresh lime vinaigrette over a bed of romaine lettuce wrapped up in a warm tortilla

MAC BALLS**

Deep fried bacon mac and cheese balls, served in portions of 6. Choose from ranch, bleu cheese, or hot marinara sauce for dipping!

***Additional charges apply*



PARTY PANS

Looking for a casual way to serve a large group? Our party pans are sure to satisfy! Each pan can feed 5 to 8 adults. Our mac and cheese is best served fresh and hot. Please plan accordingly.

SIGNATURE MAC & CHEESE

ORIGINAL 4 CHEESE \$36

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CAPRESE \$42

Mozzarella, parmesan, tomatoes, balsamic glaze, and basil

MUSHROOM SWISS \$42

Grilled mushrooms & onions, mozzarella, swiss, parmesan, and bread crumbs

CHICKEN PARM \$48

Grilled chicken, mozzarella, parmesan, marinara, bread crumbs, and basil

CHICKEN BACON RANCH \$48

Grilled chicken, bacon, and house ranch

BUFFALO BLEU \$48

Buffalo chicken, grilled onions, bleu cheese crumbles, cheddar, and celery

TACO \$48

Taco-seasoned ground beef, pepper jack, cheddar, onions, tomatoes, cilantro, and tortilla strips

BACON CHEESEBURGER \$48

Ground beef, bacon, onion, tomatoes, and pickles

STEAKIN' BACON \$48

Grilled steak, bacon, mozzarella, cheddar, and parmesan

FAJITA \$54

Marinated grilled steak, bell peppers & onions, cheddar, pepper jack, tortilla strips, tomatoes, and cilantro

RED CURRY \$54

Marinated grilled steak & bell peppers, green onions, pineapple, toasted coconut, basil in a spicy curry sauce

PHILLY \$54

Grilled shaved steak, onions & peppers, mozzarella, and provolone

MAKE IT GLUTEN FREE + \$10

Disposable Chafing Tray \$10

Each tray holds 2 party pans

Dinnerware \$0.50/person

Plates, forks, napkins

NOTE: All orders over \$200 will be charged a 20% auto gratuity. Delivery may be available for a fee, depending on staff availability. Orders outside normal business hours are subject to convenience fees. All party pan orders are subject to manager approval and require minimum 48-hour notice. Thank you!

