

CATERING MENU

Prior to ordering, please note:

- 1. We recommend ordering 4-5 items per person.
 - (E.g. 2 Sliders, 2 Cups and 1 Side/person)
- 2. Food is served on platters & set up on a table, allowing guests to help themselves.
 - 3. Prices are excluding GST.
- 4. Full T's and C's may be found on the last page of this document.

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Sliders

\$8 each

Minimum order: 24 of any one item (1 tray) GF options available +\$1/item

Cheeseburger

Grilled beef, American cheese, pickles, mustard & ketchup

Pulled Beef Burger

Smoked grass-fed brisket, house slaw & BBQ sauce

Pulled Pork Burger

Apple wood-smoked pork, house slaw & Rebel sauce

Southern Rebel Fried Chicken Burger

Buttermilk-brined chicken, lettuce, bacon & Rebel sauce

I'm Vegetarian Burger (vegan option available)

House-made vegan patty, lettuce, tomato, cheese & Rebel sauce

Fish Burger

Beer battered fish, house slaw & tartare sauce

Basic Hot Dog

Cocktail Frankfurt, cheese, mustard & ketchup

Rebel Dog

Cocktail Frankfurt, diced onion, tomato, gherkin relish, mustard & celery salt





\$4 each

Minimum order: 24 of any one item (1 tray)

Nachos

Choice of pulled pork / birria beef / veg stew Corn chips, cheese, pico de gallo & sour cream

Cauliflower Pops

Crunchy spiced Cauliflower bites, served with butter-chicken mayo

Cheesy Fries

House-seasoned fries sprinkled with grated cheese & topped with a creamy cheese sauce Add pulled beef or pork extra \$2

Mac & Cheese Bites

House-made cheesy mac & cheese, panko crumbed & fried golden, served with smokey BBQ sauce

Tomato & Bocconcini Salad

Tomato medley & bocconcini tossed through a basil pesto dressing

Creamy Potato Salad

Potatoes, bacon, gherkins, chives & creamy mayo

Popcorn Chicken +\$1

Bite-sized pieces of deep-fried chicken



Sides

Rebel Wings \$2 ea.

Buttermilk brined wings, fried & served with either Buffalo sauce or tangy BBQ sauce

Dagwood Dogs \$4 ea.

Battered mini frankfurters, fried & served with mustard & tomato sauce

Cornbread Waffle Quarters \$4 ea.

Served with cheese sauce

Colby Jack Cheese Croquets \$3 ea.

A tapas-style, deep-fried cheese stick

Large platter of fries \$50 ea.

With a platter, your guests can help themselves as they please

Desserts

\$7.50 each

Minimum order: 24 of any one item (1 tray)

Gourmet Ice-Cream Sandwiches

Velvety smooth vanilla bean ice-cream, nestled between slices of decadent chocolate brownie

Lemon Meringue Cheesecake Cups

Creamy cheesecake, mixed with swirls of delicious lemon curd and topped with torched Italian meringue

Donut Holes

Bite-sized donut pieces, tossed in cinnamon sugar & topped with a rich caramel sauce

Rebel-Style Tiramisu

Layers of coffee-soaked sponge & mascarpone mousse, dusted with cocoa powder



Terms and Conditions

General

- 1. Payment of deposit indicates that you have read and agreed to the following Terms and Conditions.
- 2. All prices shown are excluding GST and are subject to change without notice.
- 3. A minimum spend of \$1000 + GST is required to secure a booking.
- 4. A 30% deposit is required to secure booking, and the remaining balance is to be paid no later than 14 days prior to the event. Payments may be made via direct deposit, or card (incurring a 2.2% fee).
- 5. Cancellation within 60 days of the event date will result in loss of deposit. Should the date need to be rescheduled within the 60-day window, we can apply your deposit to a new, mutually agreed upon date pending availability and at our discretion. Should this be necessary, an additional fee of \$300 will be charged due to loss of earnings for that day. The full deposit, minus a \$150 administration fee, will be refunded to the client should they need to cancel more than 60 days prior to the event.
- 6. Your booking allows for food to be served over a 2-hour period. Should you require a longer service window, a \$100/hr fee will apply. Additional time will be required outside of this 2-hour window for the team to set-up and pack-up, no food will be served during this time.
- 7. Depending on location, a travel fee will apply at a rate of \$0.80/km return trip from postcode 4209.

Access and Set-up

- 8. To safely set up the food trailer, we require flat ground and enough room to turn a trailer and 4wd around.
- 9. Our trailer is our livelihood, and as such, we are unwilling to risk it by driving in conditions for which it was not designed. Should your chosen event location require driving off-road, up/down extremely steep slopes, through very narrow gates, around hairpin turns or past overhanging trees where it is likely the trailer wrap will be scratched or otherwise damaged, this will need to be discussed and evaluated at the time of booking. Should the above conditions not be communicated, it may be necessary to park the trailer in an alternate location, and it will then become the client's responsibility to collect the food and transport it to the event area. It is the responsibility of the client to advise us of these conditions at the time of booking and no refunds will be given for compromised food quality should you fail to do so.
- 10. We require access to a 10 or 15amp plug socket for power. Should no power be available at the location, please advise us at the time of booking so that a generator may be arranged.
- 11. Prior to the event taking place, we ask that you nominate a person who will be available to liaise with us on the day (meet us upon arrival/direct us to site location/check in with throughout service). We ask that their name and contact information be provided when the final balance is paid.
- 12. Generally, food will be set up on tables in front of the trailer for guests to access and help themselves. An alternative location for food set-up may be negotiated, provided it is easily accessible from the trailer (short distance, clear walkway etc.). It is the client's responsibility to advise us of this request at the time of booking so that the conditions may be evaluated. Failure to do so, will result in the food being presented at the trailer as advertised.