



# [ vegan seasonal MENU ]

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[phone] 310 204 0477

## [ pricing + fees ]

\$20 per person for an entrée + side + drink + dessert <3

\$18 per person for an entrée + side + drink

\$16 per person for an entrée + drink

## [ menu ]

[entree] = pick 4 entree choices ->

[side] = sweet potato rounds

[drink] = seasonal agua fresca

[dessert] = vegan brownie

\*please see extended menu for additional options

## [ fine print ]

### **the vegan seasonal menu includes:**

two hours of truck service + compostable service ware + labor

\*\$149 dollars will be applied for each additional hour of service

\*an eco-catering fee of \$199 will be applied to all private events

prices are exclusive of applicable taxes & service charge  
minimum spend of \$1250 required on food + beverage sales

**50% deposit required to secure event, payable by check or credit card**

## [ entrees ]

### **Mother Trucker Vegan Burger**

House-Made Vegan Patty + Mixed Greens

Tomato + Trucker Sauce + Artisanal Bun

### **Super-Food Salad Bowl or Wrap**

Red & Gold Quinoa + Black Beans + Kale + Broccoli  
Avocado + Hemp Seed + Goji Berry + Cashew Dressing

### **Kale Yeah Bowl**

Massaged Kale + Quinoa + Mushrooms + Beets

Carrots + Sesame Seeds + Goddess Dressing

### **TLT Sandwich**

Chipotle Marinated Tempeh + Oven Roasted Cherry Tomatoes

Shredded Lettuce + Avocado + Trucker Sauce

### **Seasonal Vegetable Bowl**

Sautéed Seasonal Vegetables + Brown Rice

Crispy Tofu + Sesame Ginger Sauce

### **Ginger Soba Noodles**

Soba Noodles + Crispy Tofu + Peanuts

Delicata Squash Seeds + Creamy Ginger Dressing

[side] = sweet potato rounds

[drink] = seasonal agua fresca

\*please see extended menu for additional entrees + sides



# [ extended vegan options ]

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## [ entrees ]

### **Warm Lentil Bowl**

Curried Lentils + Brown Rice + Potatoes + Spinach  
Tamarind Sauce + Spicy Mint Chutney

### **Vegan Lasagna**

Tofu + Cashews + Seasonal Veggies + Tomatoes + Garlic + Basil

### **Portobello Burger**

Grilled Portobello + Caramelized Onions + Tomato Pomodoro  
Roasted Garlic + Creamy Pumpkin Seed Pesto

### **Wild Jackelope BBQ Tacos**

Slow Cooked Jackfruit + BBQ Sauce + Asian Slaw + Daiya Cheese

### **Bangkok Curry Bowl**

Tofu + Steamed Veggies + Brown Rice + Sesame Seeds  
Cilantro + Cilantro Lemongrass & Ginger Coconut Curry

### **Mean Green Wrap**

Salad Greens + Avocado & Cucumber Salsa + Tofu + Creamy Chipotle

### **Italian Wrap**

Breaded Eggplant + Oven Roasted Tomatoes  
Creamy Basil Aioli + Olive Tapenade + Arugula

*\*for each menu **substitution**, add \$1 per person*

## [ salads ]

### **Avocado Salad**

Avocado + Lentils + Oregano Oil + Toasted Hazelnuts

### **Tofu Amaranth Salad**

Amaranth Leaves + Little Gem Lettuce + Scallions  
Coconut Milk + Tofu + Basil + Avocado

### **Seasonal Squash Salad**

Seasonal Squash + Rosemary + Walnuts + Celery  
Black Currants + Maple Mustard Vinaigrette

### **Cherry Tomato Couscous**

Cherry Tomatoes + Cucumber + Basil + Chickpeas + Couscous

### **Carrot, Dill & White Bean Salad**

Carrots + White Alubia Beans + Dill + Lemon Shallot Dressing

### **Asparagus Salad**

Raw Asparagus & Broccolini + Radishes + Lemon Pine Nut Dressing

### **Waldorf Tabouleh**

Bulgar + Celery + Pomegranate + Toasted Walnuts + Mint + Parsley

### **Curried Bean Salad**

Heirloom Beans + Black Lentils + Ginger Curry Vinaigrette

*\*for each menu **substitution**, add \$1 per person*

*\*for an **additional** side option, add \$2 per person*