[web] www.greentruckonthego.com

[email] greentruckn@gmail.com

[phone] 310 204 0477

[fancy stuff]

[$45 per person]
pick 3 mains + 2 sides + 1 salad

the 'fancy stuff' menu is traditionally served buffet style

[mains]

[garden]

Grilled Eggplant Roasted Onion + Tomato + Confit Garlic Quinoa [vegan]
Moroccan Curry Carrot + Sweet Potato + Chickpeas + Raisins + Couscous [vegan]
Vegan Lasagna Tofu + Cashews + Seasonal Veggies + Stewed Tomatoes [vegan]
Wild Mushroom Risotto Vegetarian Broth + Parmesan Cheese + Truffle Oil [+$3 pp]*

[Land]

Mary's Organic Chicken Breast Lemon + Rosemary + Olive Oil
Apple Cider Braised Pork Butt Honey Mustard BBQ + Medjol Dates
Grass-Fed Flank Steak Wilted Greens + Chimichurri + Shaved Parmesan
Braised Beef Brisket Tomato + Garlic + Olives + Preserved Lemon [+$4pp]*
Pancetta Stuffed Chicken Roulade Wild Mushrooms + Miso [+$4pp]*
Roasted Lamb Shanks Pomegranate Seeds + Valencia Orange [+$5pp]*

[sea]

Wild Caught Yellowtail Tomato + Olives + Lemon + Capers
Seared Alaskan Salmon Sesame Seeds + Ginger Soy Sauce
Baby Clam + Shrimp Pappardelle Chorizo + White Wine Sauce + Parsley [+$4 pp]*
Wild Caught Sea Bass Creamy Dijon Mustard + Tarragon [+$5 pp]*
Seared Ahi Tuna Ginger + Jalapeño + Mango & Avocado Salsa [+$5 pp]*

**extended menu dishes are charged a supplemental fee per person*

[fancy stuff]

[sides]

Roasted Brussel Sprouts Wild Rice + Caramelized Onions
Caramelized Baby Heirloom Carrots Fresh Dill + Cayenne
Mashed California Yams Rosemary + Caramelized Onion + Chili Infused Oil
Roasted Cauliflower Pomegranate + Pine Nuts + Tahini Sauce

Tricolor Quinoa Foraged Mushrooms + Parsley
Fried Brown Rice Green Onion + Soy + Seasonal Vegetables
Mac & Cheese Smoked Gouda + Aged Cheddar + Roasted Broccoli

*additional side or salad choice = $4 per person

[salads]

Blood Orange & Fennel Spicy Spring Mix + Shallots + Apple Cider Vinaigrette
Green Green Goddess Bibb Lettuce + Pomelo + Avocado + Heirloom Tomatoes
Shaved Brussel Sprouts Goji Berries + Raw Pepitas + Pecorino + Maple Vinaigrette
Spinach & Stone Fruit + Watercress + Mint + Nectarine + Peach + Feta + Poppy Vinaigrette
Roasted Beet & Chevre Arugula + Wild Rice + Roasted Heirloom Beets + Goat Cheese
Red Cabbage Coleslaw Shredded Carrots + Red Onion + Cilantro + Chipotle Dressing

*all salads can be made vegan <3

[fine print]

fancy stuff = $45 per person + $199 eco-catering fee, and includes:
two hours of truck service [additional time = $149 per hour] + buffet tables & set-up
chaffing dishes + compostable service ware+ kitchen staff
**prices are exclusive of applicable taxes & service charge*

tasting
come dine with us in our tasting room and test out your menu items
$75 per person / / / tuesday-saturday 1pm / / / culver city, california

la famiglia
have your meal served family style for an extra $7 per person
*includes: plating fee + serving dishes + service staff [4 hours of service]

Don't Panic - It's Organic! /// Ingredients are thoughtfully sourced from local + organic farms <3

Green Truck