



[small bites]

[web] www.greentruckonthego.com

[email] greentruckn@gmail.com

[phone] 310 204 0477

[land]

Quesadilla de Pollo \$4

Roasted Chicken + Caramelized Onion

Stuffed Mushrooms \$3

Crimini Mushrooms + Spinach + Bacon

Carne Asada Tostada \$4

Grass Fed Beef + Black Bean Purée + Avocado Salsa

Jamaican Jerk Chicken Skewers \$4

Organic Jerk Chicken + Cucumber Yogurt Sauce

BBQ Beef Meatballs \$2

Grass Fed Beef Meatballs + Tangy BBQ Sauce

Chicken Yakitori \$4

Organic Chicken + Soy Ginger Glaze + Scallions

Polenta + Pork \$4

Polenta Cake + Pulled Pork + Fennel Slaw

Braised Short Rib Melt \$4

Braised Short Rib + Brie + Mini Brioche

Greek Lamb Slider \$5

Lamb + Feta Cheese + Tzatziki + Cucumber Salsa

Chicken Pesto Sandwich \$5

Mozzarella + Pesto + Arugula + Roasted Red Pepper

Sweet + Spicy Pork Slider \$5

Pulled Pork + Blue Cheese Coleslaw

Chipotle Cheddar Slider \$5

Grass-Fed Beef + Chipotle Sauce + Cheddar

[sea]

Shrimp 'N Grits \$5

Chipotle Shrimp + Coconut Cream Grits

Not Kosher \$5

Prawn + Bacon + Pineapple + Ginger Teriyaki

Yellowtail Tiradito \$5

Yellowtail Tiradito + Cucumber + Chile Lime Crema

Ahi Tuna Tartare \$6

Crispy Wonton Taco Shell + Napa Cabbage Slaw

Yellowtail Bahn Mi Slider \$5

Daikon Radish + Carrot + Cilantro + Baguette

Tuna Crudo Crostini \$6

Meyer Lemon + Capers + Olives + Pickled Onions

Sunday Salmon \$5

Smoked Salmon + Potato Pancake + Crema + Dill

The Lobster Roll \$6

Fresh Lobster Salad + Mini Pretzel Bun 6

[small bites]

[garden]

Vegan Spring Roll* \$4

Fried Spring Roll + Sweet Chili Sauce

BBQ Jackelope* \$3

Polenta Cake + Pulled Jackfruit + Fennel Slaw

Heirloom Potato Salad* \$3

Chives + Peppers + Celery + Vegan Dressing

Sweet Potato Round Poutine* \$4

Smoky Tempeh + Vegan Crema + Green Onion

Organic Asparagus Salad* \$3

Toasted Almonds + Zesty Lemon Dressing

Avocado Salad* \$3

Arugula + Red Onion + Peanuts + Cilantro

Mother Trucker Vegan Slider* \$5

Vegan Patty + Pink Trucker Sauce

Fried Ravioli \$2

Deep Fried Cheese Ravioli + Tomato Sauce

Caramelized Asian Pear \$4

Asian Pear + Walnuts + Bleu Cheese + Endive

Caprese Skewer \$4

Mozzarella + Cherry Tomato + Balsamic

Goat Cheese Bruschetta \$4

Goat Cheese + Pesto + Zucchini + Grilled Bread

Tomato + Watermelon Salad \$3

Fresh Basil + Feta + Sherry Vinaigrette

Mac 'N Cheese \$3

Smoked Gouda + Aged Cheddar + Organic Pasta

Kale Caesar Salad

Kale + Garlic Croutons + Parmesan + Creamy Caesar

*indicates vegan item <3

[fine print]

all items are priced per piece /// minimum order of 50 pieces per appetizer

minimum spend of \$1250 required on food + beverage

prices are exclusive of applicable taxes & service charge

standard appetizer service includes:

two hours of truck service [additional time = \$149 per hour]

stationed appetizer platters + table set-up

eco-friendly service ware + napkins

*a truck rental fee of \$199 will be applied to all private events

*travel fee may be applied depending on event location

50% deposit required to secure the date, payable by check or credit card

tray passed appetizer service

add \$1 per item [includes plating fee + service staff]