



[fueling stations]

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[email] greentruckn@gmail.com

[phone] 310 204 0477

one station: \$15 per person / **two stations:** \$25 per person / **three stations:** \$32 per person

*prices are exclusive of applicable taxes & fees + service charge

[pizza] [pick 3]

- [1] Prosciutto + Pear + Gorgonzola Cheese
- [2] Ground Buffalo + Mushrooms + Peppers + Aged Cheddar
- [3] BBQ Chicken + Ranch + Bacon + Mozzarella Cheese
- [4] Pesto + Shrimp + Bacon + Bell Peppers + Feta Cheese

- [5] Tomato Sauce + Mozzarella di Bufala + Fresh Basil
- [6] Artichoke + Sundried Tomato + Kalamata Olives + Goat Cheese
- [7] Summer Squash + Caramelized Onion + Fresh Ricotta
- [8] Vegan Sausage + Mushroom + Red Onion + Daiya Cheese

[pasta]

Pastas: Penne + Rotini (gluten free pasta +\$1 per person)

Two Sauces: Puttanesca, Creamy Pesto, Alfredo, Marinara

Two Proteins: Grilled Organic Chicken Breast, Italian Sausage, Beef Meatballs
Roasted Seasonal Vegetables, Sautéed Shrimp (+\$1 per person)

Includes: Fresh Herbs + Spinach + Mushrooms + Bell Peppers + Sun Dried Tomatoes
Olives + Extra Virgin Olive Oil + Parmesan Cheese + Gorgonzola Cheese

[salad] [pick 3]

- [1] Arugula + Wild Rice + Roasted Heirloom Beets + Goat Cheese
- [2] Spring Mix + Blood Orange + Fennel + Shallots + Apple Cider Vinaigrette
- [3] Brussel Sprouts + Goji Berries + Raw Pepitas + Pecorino + Maple Vinaigrette
- [4] Bibb Lettuce + Pomelo + Avocado + Cherry Tomatoes + Green Goddess Dressing
- [5] Red Cabbage + Shredded Carrots + Red Onion + Cilantro + Chipotle Dressing
- [6] Spinach + Watercress + Mint + Nectarine + Peach + Feta + Poppy Vinaigrette
- [7] Raw Cauliflower & Broccoli + Shredded Kale + Creamy Garlic Vegan Dressing

[fueling stations]

[sliders] [pick 3]

*add house-cut
sweet potato
rounds for \$2 per
person <3

Mother Trucker Vegan Burger

Signature Vegan Patty + Mixed Greens + Tomato + Pink Trucker Sauce + Artisanal Bun

Pulled Pork

Slow Cooked Pulled Pork + Blue Cheese Coleslaw + Brioche

Chicken Pesto Sandwich

Chicken Breast + Pesto + Mozzarella + Arugula + Roasted Red Pepper + Ciabatta

Chipotle Cheddar Beef Burger

Grass-Fed Beef + Bacon + Chipotle Sauce + Cheddar + Artisanal Bun

Yellowtail Bahn Mi

Wild Caught Yellowtail + Cucumber + Carrot + Daikon Radish + Cilantro

Lobster Roll [+ \$1 per person]

Lobster Salad + Cayenne Lemon Aioli + Mini Pretzel Bun

[tacos] [pick 3]

Buffalo Soldier Free-Range Ground Buffalo + Toasted Hemp Salsa + Avocado

Pescado Seasonal Fish + Chipotle Coleslaw + Pico de Gallo + Cilantro Lime Crema

Carne Asada Grass-Fed Steak + Cilantro + Onions + Salsa Verde

Cilantro Lime Chicken Organic Chicken Breast + Mango Salsa + Queso Cotija

Azteca [vegan] Stewed Black Beans + Sweet Potato + Roasted Corn Salsa

Chipotle Cauliflower [vegan] Fried Cauliflower + Chipotle Coleslaw + Avocado + Lime

[fine print]

our stationed menu pricing includes:

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

station set-up & breakdown + eco-friendly service ware

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

travel fee may be applied depending on event location

head chef: \$250 /// Station Attendants: \$125

*kitchen staffing needs vary depending on headcount and will be applied to event estimate

minimum spend of \$1500 required on food + beverage sales

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