



[CLASSIC SEASONAL MENU]

[web] www.greentruckonthego.com

[email] greentruckn@gmail.com

[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] = cookie or brownie

*please see extended menu for additional options

[fine print]

the classic seasonal menu includes:

two hours of truck service* + compostable service ware

*\$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 the date, payable by check or credit card

serves up to 200 people in a two hour service window

[entrees]

Mother Trucker Vegan Burger

House-Made Vegan Patty + Mixed Greens

Tomato + Trucker Sauce + Artisanal Bun

Chipotle Cheddar Burger

California Grass-Fed Beef + Aged Cheddar

Grilled Onions + Chipotle Sauce + Artisanal Bun

Chicken Pesto Sandwich

Organic Chicken Breast + Mozzarella + Arugula

Roasted Red Peppers + Pesto Vegenaise + Ciabatta Bread

Super-Food Salad Bowl or Wrap

Red & Gold Quinoa + Black Beans + Kale + Broccoli

Avocado + Hemp Seed + Goji Berry + Cashew Dressing

Paleo Bowl

Organic Egg + Niman Ranch Bacon + Ground Buffalo

Avocado + Bed of Kale + Chipotle Sauce

Kale Yeah Bowl

Massaged Kale + Quinoa + Mushrooms + Beets

Carrots + Sesame Seeds + Goddess Dressing



[extended menu options]

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[entrees]

Wild Turkey Burger

Free-Range Ground Turkey + Arugula
Creamy Tomatillo Sauce + Artisanal Bun

Greek Lamb Burger

Grass-Fed Organic Lamb + Feta
Cucumber & Mint Salsa + Tzatziki Sauce

Southwest Chicken Wrap

Organic Chicken + Red Leaf Lettuce
Corn & Black Bean Salsa + Sriracha Guacamole

Carne Asada Steak Tacos

Grass-Fed Steak + Pico de Gallo
Grilled Onions + Warm Corn Tortilla

BLT Sandwich

Niman Ranch Bacon + Mixed Greens
Tomato + Avocado + Trucker Sauce

Buffalo Soldier Tacos

Free-Range Ground Buffalo + Avocado
Toasted Hemp Salsa + Warm Corn Tortilla

Fish Tacos

Seasonal Grilled Fish + Cabbage + Pico de Gallo
Cilantro Lime Crema + Warm Corn Tortilla

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

[sides]

Mac + Cheese

Organic Elbow Pasta + Aged Cheddar + Smoked Gouda

Potato Salad

Heirloom Baby Potatoes + Peppers + Celery + Fresh Dill

Beet & Quinoa Salad

Arugula + Roasted Heirloom Beets + Quinoa + Feta

Kale Caesar Salad

Kale + Garlic Croutons + Parmesan + Creamy Caesar

[drinks]

Cilantro Limeade

Strawberry Hibiscus Lemonade

Watermelon Mint Fresca

[desserts]

Brownies (GF+ Vegan)

Cookies Chocolate Chunk -or- Macadamia Nut -or- Peanut Butter

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

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