



# [ production catering menu ]

[web] www.greentruckonthego.com /// [email] greentruckn@gmail.com /// [phone] 310 204 0477

## [option one]

[ first meal ]

### MAINS

#### **Green Truck Signature Breakfast Burrito**

Eggs\* + Spinach + Sautéed Peppers + Aged Cheddar + Pico de Gallo  
*Choice of: Niman Ranch Bacon or Soyrizo*

#### **Greek Egg Scramble**

Eggs\* + Spinach + Cherry Tomatoes + Feta Cheese

#### **Yogurt & Granola**

Served with Dried Fruit

*\*Our Farm Fresh Eggs are Organic and Cage-Free <3*

### SIDES

Breakfast Country Potatoes  
Niman Ranch Bacon  
Fresh Seasonal Fruit  
Assorted Pastries

### DRINKS

Fair Trade & Organic Coffee + Tea  
Organic Orange Juice

[ second meal ]

### MAINS

#### **Argentinian Flank Steak**

Grass-Fed Flank Steak + Housemade Chimichurri Sauce

#### **Grilled Chicken Breast**

Mary's Free Range Chicken + House Blend Herbs & Spices

#### **Grilled Brussel Sprouts [vegan]**

Brussel Sprouts + Vegan Bacon + Grilled Onions

### SERVED WITH

Organic Quinoa + Kale Caesar Salad  
Seasonal Agua Fresca + Assorted Dessert Options

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



# [ production catering menu ]

[web] www.greentruckonthego.com /// [email] greentruckn@gmail.com /// [phone] 310 204 0477

## [option two]

[ first meal ]

### MAINS

#### **Green Truck Signature Breakfast Burrito**

Eggs\* + Spinach + Sautéed Peppers + Aged Cheddar + Pico de Gallo  
*Choice of: Niman Ranch Bacon or Soyrizo*

#### **Pancake Bar [traditional and gluten-free batter]**

Seasonal Berries + Chocolate Chips + Shaved Coconut + Nuts

#### **Soyrizo Scramble**

Eggs\* + Spinach + Cherry Tomatoes + Soyrizo

*\*Our Farm Fresh Eggs are Organic and Cage-Free <3*

### SIDES

Breakfast Country Potatoes  
Niman Ranch Bacon  
Fresh Seasonal Fruit  
Assorted Pastries

### DRINKS

Fair Trade & Organic Coffee + Tea  
Organic Orange Juice

[ second meal ]

### MAINS

#### **Chinese BBQ Pork Spare Ribs**

Niman Ranch Pork Ribs + Housemade Chinese BBQ Sauce

#### **Teriyaki Chicken**

Mary's Free Range Chicken + Roasted Sesame + Housemade Teriyaki

#### **Grilled Udon Noodles [vegan]**

Fresh Herbs + Garlic + Sesame + Crispy Tofu

### SERVED WITH

Farmer's Market Salad + Pineapple Fried Rice  
Seasonal Agua Fresca + Assorted Dessert Options

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



# [ production catering menu ]

[web] www.greentruckonthego.com /// [email] greentruckn@gmail.com /// [phone] 310 204 0477

## [option three]

[first meal]

### MAINS

#### **Green Truck Breakfast Sandwich**

Eggs\* + Chard + Kale + Pancetta + Gruyere + English Muffin

#### **Stone Ground Oatmeal**

Quinoa + Barley + Cinnamon & Date Butter + Almonds + Coconut

#### **Eggs to Order**

Choice of: Spinach + Peppers + Mushrooms + Onion + Aged Cheddar  
Feta Cheese + Niman Ranch Bacon + Soyrizo

*\*Our Farm Fresh Eggs are Organic and Cage-Free <3*

### SIDES

Breakfast Country Potatoes  
Niman Ranch Bacon  
Fresh Seasonal Fruit  
Assorted Pastries

### DRINKS

Fair Trade & Organic Coffee + Tea  
Organic Orange Juice

[second meal]

### MAINS

#### **Mother Trucker Vegan Burger**

Housemade Vegan Patty + Mixed Greens + Tomato + Trucker Sauce

#### **Wild Turkey Burger**

Ground Turkey Patty + Niman Ranch Bacon + Tomato + Avocado

#### **Chicken Pesto Sandwich**

Mary's Free Range Chicken Breast + Roasted Red Peppers  
Mozzarella + Arugula + Pesto Vegenaise + Ciabatta Bread

### SERVED WITH

Sweet Potato Rounds + Kale Yeah Salad  
Seasonal Agua Fresca + Assorted Dessert Options

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



# [ production catering menu ]

[web] www.greentruckonthego.com /// [email] greentruckn@gmail.com /// [phone] 310 204 0477

## [option four]

[first meal]

### MAINS

#### **Green Truck Signature Breakfast Burrito**

Eggs\* + Spinach + Sautéed Peppers + Aged Cheddar + Pico de Gallo  
*Choice of: Niman Ranch Bacon or Soyrizo*

#### **Omelette Bar**

*Choice of:* Spinach + Peppers + Mushrooms + Onion + Aged Cheddar  
Feta Cheese + Niman Ranch Bacon + Soyrizo

#### **Yogurt & Granola**

Served with Fresh Seasonal Berries

*\*Our Farm Fresh Eggs are Organic and Cage-Free <3*

### SIDES

Breakfast Country Potatoes  
Niman Ranch Bacon  
Fresh Seasonal Fruit  
Assorted Pastries

### DRINKS

Fair Trade & Organic Coffee + Tea  
Organic Orange Juice

[second meal]

### MAINS

#### **Grilled Chili-Lime Chicken**

Mary's Free Range Chicken + Chili + Cumin + Garlic + Lime Juice

#### **Wild Pacific Salmon**

Fresh Ginger + Garlic + Black Bean Reduction

#### **Vegan Beef Tips**

Gardein Beefless Tips + Stir-Fried Seasonal Vegetables

### SERVED WITH

Organic Quinoa + Kale Caesar Salad  
Seasonal Agua Fresca + Assorted Dessert Options

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



# [ production catering menu ]

[web] www.greentruckonthego.com /// [email] greentruckn@gmail.com /// [phone] 310 204 0477

## [option five]

[ first meal ]

### MAINS

#### **Green Truck Breakfast Sandwich**

Eggs\* + Chard + Kale + Pancetta + Gruyere + English Muffin

#### **Soyrizo Scramble**

Eggs\* + Spinach + Cherry Tomatoes + Soyrizo

#### **Yogurt & Granola**

Served with Fresh Seasonal Berries

*\*Our Farm Fresh Eggs are Organic and Cage-Free <3*

### SIDES

Breakfast Country Potatoes  
Niman Ranch Bacon  
Fresh Seasonal Fruit  
Assorted Pastries

### DRINKS

Fair Trade & Organic Coffee + Tea  
Organic Orange Juice

[ second meal ]

#### **Grilled Chicken Fajitas**

Mary's Free Range Chicken + Bell Peppers + Onions  
Fire-Roasted Tomato Salsa + Warm Corn Tortillas

#### **Carne Asada Steak Tacos**

Grass-Fed Steak + Pico de Gallo + Grilled Onions

#### **Jackfruit Carnatas [vegan]**

Slow-Cooked Pulled Jackfruit + Southwest Herbs & Spices

### SERVED WITH

Spanish Rice + Southwest Salad  
Seasonal Agua Fresca + Assorted Dessert Options

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



# [ production catering menu ]

[web] [www.greentruckonthego.com](http://www.greentruckonthego.com) /// [email] [greentruckn@gmail.com](mailto:greentruckn@gmail.com) /// [phone] 310 204 0477

## [second meal extended menu]

[mains]

### **Niman Ranch Pork Loin**

Pork Loin + Grainy Mustard + Balsamic Reduction

### **White Fish and Wine**

Seasonal White Fish + White Wine Sauce + Capers

### **Grilled Tofu Steaks**

Sesame Crusted Tofu + Brown Rice + French Lentils

### **Roasted Rosemary and Citrus Chicken**

Mary's Free Range Chicken + Citrus Vinaigrette + Fresh Rosemary

### **Eggplant Parmesan**

Grilled Eggplant + House Marinara Sauce + Parmesan Cheese

### **Bolognese Tagliatelle**

Grass-Fed Beef + Vegetable Tomato Sauce + Tagliatelle Pasta

### **Vegetarian Tagine**

Stewed Carrots + Sweet Potato + Chickpeas + Toasted Couscous

[sides]

### **Farmers Market Salad**

Grilled Seasonal Vegetables + Heirloom Mixed Greens

### **Heirloom Beet Salad**

Red and Golden Beets + Feta + Fresh Basil + EVOO

### **Harvest Potato Salad**

Heirloom Potatoes + Chives + Vegan Dressing

### **Spinach Salad**

Walnuts + Cranberries + Blue Cheese + Caramelized Onions

### **Lentil Salad**

French Green Lentils + Bell Peppers + EVOO + Feta

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