

FOOD TRUCK CATERING MENU

MAIN

Antelope Chorizo Taco // sesame sour cream, dukkah pecans (gf)
Seared Quail Breast // ancho polenta, blackberry balsamic reduction (gf)
Espresso Crusted Lamb Slider // tomato/mint chutney
Texas Wagyu Slider // strube ranch Wagyu beef, balsamic red onions, bacon jam, challah bun
Thai Style Beef Flank Skewer // tiger cry glaze (gf)
Pollito Pibil Tamale // sweet corn masa, roasted grape tomato (gf)
Rosemary Shimp Skewer // candied lemon peel (gf)
Banana Wrapped Gulf Catch // miso aioli (gf)
Fresh Catch Tacos // blackening spice, cilantro oil, fresh cabbage slaw
Sourdough Grilled Cheese - cheddar, apple wood bacon on house made sourdough
Fresh Packed Bowl // quinoa with grilled vegetables from our Travaasa farm
Eggplant Chickpea Cakes // seared roasted crimini & eggplant falafel, mint fennel tzatziki, harissa, seasonal greens (gf)
Zucchini Pasta Bowl // zucchini "linguini" with charred tomato reduction & lemon quinoa (gf)
Poblano/Portobello Tamale // sweet corn masa, roasted tomatillo salsa (gf)
Grilled Portobello Tart // house pastry crisp, Texas goat cheese, cilantro oil
Roasted Beet Lettuce Cup // minted Greek yogurt, micro greens (gf)

SWEETS

Mini Blueberry Bread Pudding // crème anglaise
Crème Brulee Ice Cream // pecan brittle (gf)
Chai Flourless Chocolate Bar (gf)
Sweet Potato Tart // brown sugar streusel
Chocolate Date Pie (gf) (v)
Mini Pecan Tart // home-spun ice cream

\$40/person — choose 4 items

\$70/person — choose 7 items

20 Guest Minimum

\$400 truck fee for groups under 20 guests

Menus Include non-alcoholic teas

All menus are subject to a 22% service charge & 8.25% tax