



**FRESH
HAND
CRAFTED
AWESOMENESS**

FOOD TRUCK & MOBILE CATERING MENU / PACKAGES 2025

Let us do the work, while you **ENJOY** your party!

We take care of everything...**and we do it a little bit different than the other trucks out there!!**

We set up our tables right outside of the truck
(or anywhere you would like, inside your venue/home, inside a tent, backyard etc.)

Our servers will bring food out in small batches "buffet style" where guests can take and eat whatever they would like!

Everything is cooked & prepared on-site. As guests take food, we continue cooking & filling the table with **fresh, hot, AWESOME, food!**

No lines to wait in, Nobody will leave hungry, and guests can come up and eat whatever they want, whenever they want, for the duration of the serving time!

All Packages Include:

Our custom serving tables with black table linens, white, bamboo, cast iron serving platters, serving utensils, buffet displays

high quality disposable plates, utensils, napkins, & condiments

Our truck is equipped with a sound system & speakers that can play any genre of music requested! We also have microphones available for speeches / announcements.

7.35% CT Sales Tax + 20% service charge will be added to all invoices. Service charge includes full gratuity for the on-site crew!

\$500 deposit is required to secure date.

Deposit is non-refundable. *Travel fee may apply for some cities & towns in CT & NY.*

No Fuss, All Flavor

BASIC CATERING OPTIONS

Perfect for corporate lunches, birthday parties, or any occasion that calls for fresh, hand-crafted, mouthwatering bites. These simple yet flavorful packages bring you all the goodness you need to make your event a hit—without the fuss!

Our basic catering options include 1 hour of setup time and 1.5 hours of food service

THE ESSENTIALS

\$1400 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$28PP

Perfect for quick events on a budget, **The Essentials** package delivers a simple yet satisfying spread. It's the ideal choice for smaller birthday parties, teacher appreciation events or corporate lunches.

Signature Loaded Tater Tots

Tomato, Onion, Bacon, Cheese, Chives, Sour Cream

Choose one Fresh Salad

Choose three Hand-Crafted Sliders

THE CROWD PLEASER

\$1900 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$38PP

The Crowd-Pleaser adds just the right amount of variety to your event with an additional salad, and two awesome small bites.

Signature Loaded Tater Tots

Tomato, Onion, Bacon, Cheese, Chives, Sour Cream

Choose two Fresh Salads

Choose two Awesome Small Bites

Choose three Hand-Crafted Sliders

Hosting more than 50 guests?

We can customize any package to add extra serving time if needed! Our truck can serve up to 350 guests per event!

As a hybrid between a food truck and full-service caterer, our mission is to bring you fresh, hand-crafted food that everyone will love. **All of our packages are fully customizable**—whether you want to add more variety to the menu or need extra serving time, combine multiple packages or swap out menu items, **we got you covered!**

If you have something special in mind, don't hesitate to reach out! Our event specialists are ready to help create the perfect menu for your event! **The possibilities are endless.**

THE NUGGET PARTY

\$1500 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$30

The Nugget Party is the ultimate go-to, guaranteed to put a smile on everyone's face. Everyone LOVES nuggets, & this fun, casual package is great for all ages!! Whether it's for a birthday party, corporate event, or just a get-together, you can't go wrong with a nugget-filled celebration!

Perfectly Toasted Garlic Texas Toast

Choose one Fresh Salad Choice

Crispy Crinkle Cut Fries

Creamy Mac & Cheese

Nuggets

crispy, juicy all white meat nuggets in five flavors: plain, buffalo, sweet chili, teriyaki, and our famous General Tso's.

Served with a variety of dipping sauces including creamy ranch, tangy blue cheese, BBQ sauce, honey mustard, plus crunchy celery & carrots

THE TACO FIESTA

\$1500 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$30PP

Bring the bold flavors of Mexico to your event with **The Taco Fiesta!** With a freshly fried tortilla chips, hand-smashed guacamole & "truck-made" salsas, it's A fun and vibrant taco bar that will have your guests enjoying every bite.

Chips & Guac

corn tortillas cut & fried on-site served with our fresh, hand-smashed guacamole

Make your own Taco Bar

*chicken - shredded beef - shrimp
hard-shell corn tortillas - flour tortillas*

Mexican Rice - Black Beans - Rice Bowls

Salsa Station

Featuring hand-smashed guacamole, pico de gallo, Mexican crema, fresh limes, jalapeños, and an assortment of hot sauces & salsas including mango, black bean, salsa verde, traditional & more!

Cheers to Great Times

PERFECT COCKTAIL PARTY PACKAGES

Whether it's a cozy gathering, a trendy happy hour, a fundraiser, or the prelude to a big celebration like a wedding or mitzvah, cocktail parties are the ultimate way to bring people together!

Our cocktail party packages are perfect for events of any size, creating an atmosphere where guests can mingle, network, and enjoy delicious bites. We offer passed small bites by our wait staff, or we can set up self-serve stations to keep the vibe lively. Whether for family, friends, business, or special events, our packages are designed to fit every occasion!

COCKTAIL NIBBLES

\$1500 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$30PP

With professional servers to keep everything flowing smoothly, our Cocktail Nibbles package is a delicious way to elevate your cocktail hour with style and flavor!

5 Server Passed or Stationed Small Bites
Choose from our Awesome Small Bites Menu

This package includes a 1.5-hour setup and 1 hour of service.

THE GRAZING AFFAIR

\$2000 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$40PP

An upgraded experience featuring both server passed small bites and a stunning grazing table for guests to enjoy and mingle.

The Grazing Affair is perfect for setting the tone at the start of a wedding or adding a touch of elegance to a fundraising event.

With a beautiful spread and irresistible flavors, this package is designed to impress and create a lasting impression on your guests.

5 Server Passed or Stationed Small Bites
Choose from our Awesome Small Bites Menu

The Grazing Table

A beautifully arranged spread of Italian meats, cheeses, fresh veggies, tomato & mozzarella, crackers, dips, breads, & spreads. Plus, an assortment of snacks, candies, chocolates, and more—perfect for grazing and mingling throughout your event!

This package includes a 2 hour setup and 1 hour of service

Want to add even more variety?

Additional small bite options can be included for just \$5 per small bite, per guest!

THE COCKTAIL STATION COLLECTION

Enhance any of our cocktail party packages with one of our stations & have your guests talking for years to come.

These carefully curated stations add a touch of elegance & fun to your event, ensuring an unforgettable experience for all

Chips & Dips \$9pp

Hand-cut potato chips & hand-cut corn tortilla chips, fried on-site
French onion dip, hand-crafted pico de gallo, salsa verde, hot spinach cheese dip, beer infused cheese sauce, assorted salsas and fresh hand-smashed guacamole

Fresh Baked Pretzel Station \$8pp

A pretzel lover's dream! Enjoy just baked pretzels, pretzel sticks, and bite-sized pretzel bites, served both salted & with cinnamon sugar. Pair them with an assortment of delicious tiny mustards, our now famous beer-infused cheese dip & sweet glazes.

Mini Taco Station \$12pp

Mini, bite-sized hard-shell corn tortillas filled with your choice of chicken, beef, & carnitas. *(Add shrimp for \$3pp)*
With an epic Topping Bar—think assorted salsas, hand-smashed guacamole, pico de gallo, jalapeños, onions, cheese, and more - It's the perfect way to add some fun to your cocktail hour!

The Raw Bar Experience

\$300 Shucker Fee + \$10pp (minimum 50 guests)

Fresh, live-shucked oysters and clams straight from Copp's Island. Watch as our expert shuckers prepare each oyster and clam adding an interactive touch to your event. Lemons, cocktail sauce, mignonette, and a variety of hot sauces to complement each bite.
Add shrimp cocktail for just \$4 per person!

The Wing Bar

Boneless Wings \$10pp / Bone-In Wings \$12pp

Crispy wings in five irresistible flavors: plain, buffalo, BBQ, sweet chili, & our famous General Tso's. Presented in fun cast iron pans & paired with creamy ranch, tangy blue cheese, celery & carrots.
For a no-mess option, choose our crispy boneless wings, perfect for your cocktail hour spread

Mash It Up \$7pp

Choose creamy mashed Yukon gold and a topping bar with all the fixings—crispy bacon, melty cheddar cheese, roasted corn, scallions, gravy, and chives. It's a unique, comfort food experience that your guests will LOVE

Fry Me to the Moon \$7pp

the ultimate fry experience with perfectly crisp crinkle-cut fries & sweet potato fries, complemented by a variety of gourmet dipping sauces including gravy, ranch, ketchup, honey mustard, shishito aioli, malt vinegar, beer-infused cheese sauce & roasted garlic aioli. A sophisticated twist on a classic favorite!

BRUNCH...MADE TO CELEBRATE

Brunch is everyone's favorite, offering the perfect balance of breakfast and lunch favorites.

With a variety of options, we feature both breakfast packages and customizable combos, ideal for mornings or early afternoon celebrations like day-after wedding parties, communions, & showers

THE EARLY RISER

\$1400 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$28PP

Scrambled Eggs / Crispy Bacon / Breakfast Sausage
Home-fried Potatoes / Mini Pancakes / Fresh Fruit
Assorted Bagels (butter, cream cheese, jams)

THE BIG BRUNCH BASH

\$2750 SERVES UP TO 50 GUESTS
EACH ADDITIONAL GUEST \$55PP

Scrambled Eggs / Crispy Bacon / Breakfast Sausage
Home-fried Potatoes / Mini Pancakes / Fresh Fruit
Assorted Bagels (butter, cream cheese, jams)

One Fresh Salad Choice

Shrimp Cocktail

Grilled Chicken

sliced herbed chicken breast served with pineapple slaw for a perfect balance of savory and sweet

Sliced New York Strip Steak

served with chimichurri and horseradish cream

Rigatoni Vodka

al dente rigatoni in a creamy tomato vodka sauce with crispy bacon

Gluten Free Waffles, Pancakes, & Breads are available!
(May incur additional charge, ask for details)

RISE AND SHINE ADD-ONS

Can be added to any of our breakfast or brunch packages
for Perfect Pairings

Morning Beverage Station \$8pp

Featuring freshly brewed regular and decaf coffee, a selection of hot teas, poland spring water, along with refreshing fresh-squeezed orange juice & lemonade. With flavored syrups, sugar, and creamers available, your guests can enjoy their drinks just the way they like!

Mimosa Bar \$8 per guest, per hour

Elevate your brunch with our Mimosa Bar!

fresh orange, pineapple, & mango juice, with bubbly Prosecco garnished with fresh berries

Bartender & disposable stemless champagne flutes included

Morning Graze & Mingle Table \$15pp

fresh pastries, muffins, charcuterie meats and cheeses, seasonal fruits, crisp veggies, and warm biscuits with jam—Perfect for grazing and socializing with a variety of tasty options

Waffle Station \$9pp

Let your guests build their perfect waffle!

Freshly made waffles with a topping bar for guests to customize—fresh berries, sliced banana, Nutella, chocolate sauce, whipped cream, maple syrup, chocolate chips, coconut flakes, rainbow sprinkles, & cinnamon crumb.

Greek Yogurt Bar \$7pp

Create your own parfait with creamy Greek yogurt, complemented by fresh fruits, crunchy granola, honey, nuts, & other tasty seasonal toppings

The Acai Bowl Bar \$8pp

Create your own acai bowls with a topping bar where guests can customize their creations. With a variety of fresh and tasty toppings like granola, almonds, strawberries, blueberries, mango, banana, Nutella, peanut butter, chocolate chips, & coconut flakes

BRUNCH BITES

These delicious, bite-sized options are the perfect addition to any breakfast or brunch package! We can add them to your buffet tables or for an extra touch of style and a fun way to get the morning started, we can add a "cocktail hour" as guests arrive and have these awesome bites butler passed—before the main meal begins.

With so many options to choose from and our custom-built kitchen on wheels, the possibilities are endless! While our packages, menu items, stations, and add-ons are perfect for most events, we're always happy to work with you to create something unique. In fact, many of our favorite menu items have come from creative client ideas—so feel free to dream big, and we'll bring it to life!

Available for \$5 per guest, per item
Additional charge for cocktail hour serving time

Sausage & Pancake Corndog

A fun twist on a classic! Chicken sausage, deep-fried in fluffy pancake batter and served on a stick, drizzled with warm maple syrup

BEC Flatbread

Scrambled eggs, crispy bacon, seasoned potatoes, and a blend of cheddar and jack cheese all piled high on a warm, crispy flatbread

Chicken & Waffles

cajun fried chicken, crispy waffles, maple syrup

Avocado Toast

multigrain toast, avocado, everything bagel seasoning

Truffle Mac & Cheese Tart

tart shell, mac & cheese, truffle Oil

SIGNATURE EXPERIENCES

Designed for life's most unforgettable moments—weddings, mitzvahs, graduation parties & more

Enjoy full-service catering with the convenience and value of a food truck. Treat your guests to fresh, hand-crafted food cooked on-site, all while keeping your budget in check. **Servers, Buffet Tables & Displays included!**

THE MOMENT MAKER

2 Hours Setup / 3 Hour Food Service
\$4875 SERVES UP TO 75 GUESTS
EACH ADDITIONAL GUEST \$65PP

COCKTAIL HOUR

Chips & Dips

Hand-cut potato chips & hand-cut corn tortilla chips, fried on-site with a variety of dips, salsas & hand-smashed guacamole.

Fresh Baked Pretzel Station

Just baked pretzels, pretzel sticks, and bite-sized pretzel bites, served an assortment of mustards, beer-infused cheese dip & glazes

3 Server Passed Small Bites

Choose from our Awesome Small Bites Menu

MAIN COURSE

Choose One Signature Dinner Station

THE EPIC FEAST

2 Hours Setup / 4 Hour Food Service
\$5625 SERVES UP TO 75 GUESTS
EACH ADDITIONAL GUEST \$75PP

COCKTAIL HOUR

The Grazing Table

A beautifully arranged spread of Italian meats, cheeses, fresh veggies, tomato & mozzarella, crackers, dips, breads, & spreads. Plus, an assortment of snacks, candies, chocolates, and more—perfect for grazing and mingling throughout your event!

4 Server Passed Small Bites

Choose from our Awesome Small Bites Menu

MAIN COURSE

One Signature Dinner Station

THE EXCLUSIVE EXPERIENCE

2 Hours Setup / up to 5 Hour Food Service
\$7425 SERVES UP TO 75 GUESTS
EACH ADDITIONAL GUEST \$99

COCKTAIL HOUR

The Grazing Table

A beautifully arranged spread of Italian meats, cheeses, fresh veggies, tomato & mozzarella, crackers, dips, breads, & spreads. Plus, an assortment of snacks, candies, chocolates, and more—perfect for grazing and mingling throughout your event!

4 Server Passed Small Bites

Choose from our Awesome Small Bites Menu

MAIN COURSE

Two Signature Dinner Stations

DESSERT

Choose 3 Server Passed Desserts

THE SIGNATURE DINNER STATIONS

The Slider Bar

It's the OG station that started it all. Our Slider Station includes our Signature Loaded Tots, one fresh salad choice, one awesome small bite choice & three hand-crafted slider choices.

Fun Food, Done Right, It's Everyone's Favorite Dinner Station!

The Taco Fiesta

Bring the fiesta to your party with our Taco station! Enjoy freshly cut, fried-on-site corn tortilla chips paired with a make-your-own taco bar featuring chicken, shredded beef, and grilled shrimp. Complete with Mexican rice, black beans, hand-smashed guacamole, southwest salad and a vibrant salsa bar! Guests choose hard-shell corn tortillas, flour tortillas, or rice bowls for the ultimate taco experience

Viva Italia

Transport your guests straight to Italy with our mouthwatering spread! Featuring creamy Rigatoni Vodka, savory Cavatelli with Garlic, Oil, & Sausage, crispy Chicken Parm Bites, Lemon Garlic Shrimp Scampi, warm Garlic Knots, a fresh Caesar Salad, and Mini Meatballs

Taste of Asia

Our Asian chop-chop salad, General Tso's Chicken Bites, Veggie Lo Mein, Veggie Spring Rolls, Chicken Pot Stickers, Edamame, Spicy Tuna Rolls, Avocado Rolls, and Spicy Crispy Shrimp. Elevate your wedding with this unique station full of Asian-inspired bites.

BBQ Station

A Southern BBQ experience featuring Mac & Cheese, Pulled Pork, Pulled Chicken, and crispy Cajun Fried Shrimp with a tangy Remoulade Dipping Sauce. Complete with smoky Baked Beans, creamy Coleslaw, fresh Garden Salad, buttery Cornbread, juicy Corn on the Cob, and sweet, refreshing Sliced Watermelon. A mouthwatering spread that brings all the BBQ flavors to the table!

Mediterranean Grill Station (add \$8pp)

An awesome spread inspired by Mediterranean flavors. Featuring a Greek garden salad, mediterranean spiced chicken skewers, NY steak skewers, grilled garlic shrimp, lemon orzo, roasted vegetables, & crispy Greek fries

Served with a delicious array of fresh, vibrant toppings to personalize including traditional chopped tomato & cucumber salad, dolmas, pickled red onions, assorted hummus, tabbouleh, tzatziki sauce, garlic sauce, Kalamata olives, & mini pita breads

Coastal Cravings (add \$10pp)

The ultimate Connecticut seafood experience featuring Fried Calamari, Grilled Shrimp Skewers, Mini Lobster Rolls, and Roasted Copp's Island Oysters Casino. Enjoy Crispy Fried Cod, a refreshing Shrimp & Mango Ceviche, zesty Coleslaw, and Hand-Cut Potato Chips



QUENCH YOUR THIRST - Self-Serve Beverage Packages

Perfect for guests to grab a drink whenever they need, these options include everything you need for a cool, convenient **non-alcoholic beverage experience**.

THE HYDRATION STATION - \$4PP

SELF SERVE STATION

poland spring water - cups - ice - straws - lemons - limes

SODA PACKAGE - \$5PP

SELF SERVE STATION

assorted sodas including coke, diet coke, sprite, & ginger ale
cups - ice - straws

DELUXE BEVERAGE PACKAGE - \$8PP

SELF SERVE STATION

the hydration station (poland spring) - assorted sodas - flavored seltzers - just brewed iced tea - fresh squeezed lemonade
cups - ice - straws

EFFORTLESS DRINKS - Full-Service Beverage Packages

Experience **convenience & style** with our **Full-Service Beverage Packages**! Including bartenders and complete bar setups, we provide a seamless experience, taking care of everything from **ice to cups to straws & fruit**. Just bring the guests & **we'll bring the drinks**! Whether it's classic cocktails or signature drinks, we'll make sure your event is served with full-service flair. **Cheers to a stress-free celebration!**

DAIQUIRI STATION - \$10PP

NON-ALCOHOLIC FULL SERVICE STATION

Frozen drinks blended on-site! Great for "Kid's" Cocktail Hour!

strawberry - mango - pina colada - strawberry banana
whipped cream - cherries - cups - straws,

THE THIRST QUENCHER

FULL SERVICE STATION

\$12 PER GUEST (3 HOURS) - \$15 PER GUEST (4 HOURS)

Perfect for kids' parties or any event needing a full-service beverage option! Keep the good times flowing with our Full-Service Non-Alcoholic Beverage Package. We'll serve up Assorted Sodas, Juices, Fresh-Squeezed Lemonade, Just-Brewed Iced Tea, and our Poland Spring Hydration Station. Plus, 1 specialty 'Mocktail' - Our bartenders will handle all the details and keep your guests refreshed!

SPECIALTY MOCKTAILS

Jack Frost

blue fruit punch, fresh squeezed lemon, coconut water, blue sugar rim

Crazy Shirley

sprite, grenadine, cherries, cotton candy

Strawberry Lemonade

just squeezed lemonade, lemons & fresh strawberries

Melon Madness:

watermelon juice, fruit punch, fresh squeezed lime, fresh watermelon

Cinderella Punch

pineapple & orange juice, grenadine, fresh lemon, cream soda

Mango Guava Fizz

mango & guava juice, topped off with fizzy soda, mango garnish

RAISE A GLASS WITH OUR FULL-SERVICE BAR

Get the party started with our **Full-Service Bar Packages!** We bring the bar to you with everything you need: full bar setup, **TIPS-certified bartenders**, & all the essentials like the bar setup, cups, straws, mixers, fruit, garnishes, & cocktail napkins. Plus, we've got you covered with the **CT liquor permit** and **full liability insurance**. Must be paired with a food package. **Minimum \$1000 for all alcohol packages** (gratuity and CT sales tax additional). **Cheers to good times and great drinks!**

MARGARITA BAR

**FULL SERVICE STATION - \$8 PER GUEST, PER HOUR
3 HOUR MINIMUM**

fresh & frozen margaritas made on-site with **Casamigos Tequila!** With a variety of flavors like lime, mango, watermelon, strawberry, & spicy mango. **Perfectly blended for your next celebration!**

BREWS & VINO

**FULL SERVICE STATION - \$8 PER GUEST, PER HOUR
3 HOUR MINIMUM - INCLUDES THE THIRST QUENCHER PACKAGE**

Enjoy a selection of ice-cold beers including **Corona, Amstel Light, Guinness, Two Roads Lil' Heaven IPA**, and assorted **Surfsides**. For the wine, we offer a crisp **Sauvignon Blanc**, refreshing **Pinot Grigio**, smooth **Cabernet Sauvignon**, and a bold **Pinot Noir**

THE ULTIMATE POUR

**FULL SERVICE STATION - \$12.50 PER GUEST, PER HOUR
3 HOUR MINIMUM - INCLUDES THE THIRST QUENCHER PACKAGE**

Take your event to the next level with **The Ultimate Pour Package!** In addition to all the refreshing beers and wines from our **Brews & Vino package**—including **corona, amstel light, guinness, Two Roads Lil' Heaven IPA, Surfsides, sauvignon blanc, pinot grigio, cabernet sauvignon**, and **pinot noir**—you'll get a **full open bar** with premium spirits. Enjoy top-shelf selections like **Casamigos, Tito's, Johnnie Walker Red, Jack Daniels, Jim Beam, Bombay Sapphire, & Bacardi**.

We provide all the bar setup, mixers, fruit, garnishes, bar tools, ice, cups, and everything needed for a seamless experience.

SPECIALTY COCKTAILS

Red Sangria

Pinot Noir, Brandy, Orange Juice, Assorted Fruits

White Sangria

Pinot Grigio, Apricot Brandy, Peach, Ginger Ale, Assorted Fruits

Watermelon Cooler

Vodka, Watermelon Puree, Citrus Syrup, Lime Juice, Prosecco

Spicy Mango Margarita

Tequila, Serrano Mango Puree, Lime Juice, Simple Syrup, Tajin Salt Rim

Blueberry Lemonade

Vodka, Blueberry, Fresh Squeezed Lemonade

Rum Punch

Rum, Coconut Rum, Lime, Mango, Cranberry, Sprite

Classic Margarita

Espresso Martini

Strawberry Mule

Vodka, Fresh Strawberries, Ginger Beer, & Lime

Peach Bourbon Street

Bourbon, Fresh Squeezed Lemonade, Orange, Peach & Mint

Additional Pricing available for custom packages, liquor, beer, or seltzers upon request!

FRESH SALADS

Our fresh, signature salads, are a great start to an awesome meal!
Hand-Crafted, On-Site.

GARDEN SALAD (GF)

Mixed greens, cherry tomatoes, cucumbers, black olives, red onions, & Italian dressing. Gorgonzola on the side.

CAESAR SALAD

Romaine, shaved parmesan, garlic croutons, caesar dressing

ROSAS HARVEST SALAD (GF)

Mixed greens, cranberries, granny smith apples, candied walnuts, balsamic dressing. Gorgonzola on the side.

STRAWBERRY KALE SALAD (GF)

Baby kale, fresh strawberries, quinoa, feta cheese served with our “truck-made” strawberry vinaigrette

TOMATO, CUCUMBER, MOZZARELLA SALAD (GF)

E.V.O.O. & Balsamic

PASTA SALAD

broccoli, cherry tomatoes, bell peppers, red onion

MEDITERRANEAN ORZO SALAD

Cucumbers, tomatoes, kalamata olives, red onion, E.V.O.O, fresh squeezed lemon, oregano, & feta cheese

SEASIDE SLAW (GF)

Our own “truck-made” slaw

ARUGULA SALAD (GF)

arugula, cherry tomatoes, red onion, roasted red peppers, shaved parmesan, balsamic

BLACK BEAN & CORN SALAD (GF)

jalapeno, red onion, bell pepper, avocado, cilantro

ASIAN CHOP CHOP SALAD

Chopped romaine & iceberg, tomato, cucumber, carrots, & red cabbage with a traditional asian ginger dressing

TORTELLINI SALAD

Cheese tortellini, peas, sun-dried tomato, shredded parm, basil pesto

AWESOME SMALL BITES

Finger Foods. Great for any event!

CAPRESE SKEWERS

Bite-size cherry tomato, mozzarella, cheese tortellini,
with E.V.O.O & balsamic drizzle

LEMON-THYME RICOTTA CROSTINI

Lemon-thyme ricotta spread, local honey drizzle

SHRIMP & MANGO CEVICHE (GF)

mango, tomato, red onion, jalepeno, cilantro, lime

SHRIMP COCKTAIL (GF) (ADD \$1PP)

Served with our "truck-made" cocktail sauce

COCONUT SHRIMP (ADD \$2PP)

served with our creamy coconut sauce

STEAK & CHEESE SPRING ROLLS

Onions, peppers, American cheese & chipotle sauce

MINI PHILLY STEAK SUB

Philly cheese steak & caramelized onions on a mini,
bitesize hoagie roll

VEGGIE SPRING ROLLS

Served with sweet chili sauce

BUFFALO CHICKEN SPRINGROLL

pulled white meat chicken with spicy buffalo sauce

PIGS IN A BLANKET

Mini beef franks wrapped in a puffed pastry dough

CHICKEN BITES

Fresh, all white meat, hand breaded, fried chicken bites

CHICKEN PARM BITES

marinara sauce, parmesan, mozzarella

BUFFALO CHICKEN BITES

Served with celery, carrots, & blue cheese on the side

MINI VEGGIE EMPANADA

Roasted zucchini, squash, red peppers, chillies, cheddar

FRIED "LOCAL" COPP'S ISLAND OYSTERS

Served with lemon, tarter & cocktail sauce

JIMMY'S FRIED CLAMS

Local Copp's Island fried clams, lemon, tarter, cocktail

FRIED MAC & CHEESE BITES

Served with marinara sauce

ASPARAGUS ARANCINI (GF) (RICE BALL)

Risotto, asparagus, red peppers, fontina

TRUFFLE MAC & CHEESE TARTS

Tart Shell, Mac & Cheese, Truffle Oil

FROSTY'S FAMOUS CHICKEN SKEWERS (GF)

balsamic chicken, onion, pepper

STEAK SKEWERS (GF)(+\$2PP)

Tender beef sirloin, chimichurri

SHRIMP SKEWERS (GF)

grilled shrimp, lemon, garlic, butter

VEGGIE SKEWERS (GF)

bell peppers, onions,, zucchini, cherry tomato, chimichurri

MOZZ NUGGETS

Mini fried mozzarella nuggets, marinara, parmesan

COPP'S CASINO (+\$2PP)

Roasted Copp's Island Oysters, garlic butter & bacon

CHICKEN & WAFFLES

cajun fried chicken, fluffy waffles, maple syrup

SPICY CRISPY SHRIMP (GF)

crispy fried shrimp, creamy, spicy & sweet sauce

AVOCADO TOAST

multigrain toast, avocado, everything bagel seasoning

GENERAL TSO'S CHICKEN BITES

crispy fried chicken bites, general tso's sauce

BBQ PORK & MAC

mac & cheese topped with bbq pulled pork
served in individual cups with a mini fork!

MINI LOBSTER ROLL (+\$3PP)

warm lobster, butter, lemon

FLATBREAD PIZZA BITES

Traditional Mozzarella Flatbread
marinara sauce and mozzarella cheese

MINI BITESIZE SLIDERS

(COCKTAIL PARTY / COCKTAIL HOUR ONLY)

Mini Burger

pickles, American cheese

Mini BBQ Pork

bbq sauce, "truck-made" slaw

Mini Fried Chicken

fried chicken, arugula, habanero bacon jam, shishito aioli

Mini Shrimp Po'Boy

crispy shrimp, romaine, tomato, remoulade

Mini Chicken Biscuit

Southern fried chicken, pickles, mike's hot honey

SIP N' SNACK SMALL BITES

Introducing our Sip n' Snack, our new twist on the cocktail hour experience! Our servers will offer guests mini beverages paired with our delicious small bites. Perfectly matched for a fun and flavorful time, it's a unique and easy way to elevate any event!

Great for mingling and conversation, our Sip N' Snack options add a special touch to any gathering, ensuring your guests have an unforgettable time savoring each delicious pairing.

TACOS & TEQUILA (ADD \$4PP)

bite-size hard shell chicken tacos with guacamole
paired with mini lime margaritas

BURGERS & BEER (ADD \$3PP)

bite-size mini cheese burgers with a pickle!
paired with locally made two roads craft beer

SUSHI & SAKE (ADD \$5PP)

spicy tuna rolls & California rolls paired with
Japanese cold sake

PRETZELS & BEER (ADD \$2PP)

freshly baked pretzel nuggets
paired with locally made two roads craft beer

COCONUT SHRIMP & COLADAS (ADD \$4PP)

crispy coconut shrimp with creamy coconut sauce
paired with tropical coconut malibu rum colada

LOBSTER & PROSECCO (ADD \$6PP)

bite-size mini hot lobster rolls (butter & lemon)
paired with sparkling Prosecco

Looking for something fun and unique for the end of the night?
Check out our server passed Sip N' Snack Dessert options

CHURROS & RUMCHATA (ADD \$3PP)

mini cinnamon sugar churros
paired with RumChata

STRAWBERRIES & CHAMPAGNE (ADD \$3PP)

chocolate dipped strawberries
paired with sparkling champagne

CANNOLI & MARTINIS (ADD \$3PP)

mini Italian cannolis with chocolate chips
paired with mini espresso martinis

BOOZY SHAKES (ADD \$4PP)

assorted mini "tipsy" milkshakes

Banana Fosters - caramel banana shake with dark rum
Mudslide - coffee ice cream with chocolate syrup & vanilla vodka
Pina Colada - Coconut ice cream with pineapple & malibu rum

Pricing listed for all sip n' snack options is an additional cost, per person, per option
for packages that include small bites and/or server passed desserts

Ask for pricing to add additional small bites / sip n' snack options to any package!

HAND-CRAFTED SLIDERS

Gluten Free Rolls & Vegan / Vegetarian Beyond Burgers
are now included with all of our packages.

HOT DOG

All beef hot dog slider
Served with chili & chopped onion on the side

CLASSIC BURGER

Grass-fed beef, lettuce, tomato, American cheese

NORWALK BURGER

caramelized onions, sautéed mushrooms, gorgonzola

CRUNCH BURGER

grass-fed beef, beer infused cheese sauce,
crispy “just fried” potato chips

BBQ BURGER

bacon, onion rings, bbq sauce, cheddar

MEATBALL PARM

Marinara sauce, parmesan, mozzarella

PHILLY CHEESE STEAK

sautéed onions & peppers, American Cheese

FILET MIGNON (ADD \$MP*)

Roasted center cut beef tenderloin,
thinly sliced, with caramelized onions, arugula, and
our herb horseradish sauce

CHICKEN PHILLY

Thinly sliced chicken, sautéed onions & peppers, American Cheese

BBQ PULLED PORK

Bbq sauce, “truck-made” slaw

BBQ PULLED CHICKEN

BBQ Sauce, “truck-made” slaw

CALIFORNIA CHICKEN

Grilled chicken, lettuce, tomato, bacon, avocado, swiss

BUFFALO CHICKEN

Fried chicken, hot sauce, lettuce, tomato,
bacon, ranch, cheddar

CHICKEN PARM

Fried chicken, marinara sauce, parmesan, mozzarella

SHRIMP PO’BOY

Crispy shrimp, lettuce, tomato, remoulade sauce

CHICKEN BURGER

ground chicken burger, romaine, tomato, pickled red onion &
our signature dill pickle aioli

OYSTER ROLL

“Local” fried Copp’s Island oysters, mixed greens, chopped
onion & celery, citrus vinaigrette

NEW ENGLAND LOBSTER ROLL (ADD \$MP*)

Chilled, hand-crafted, lobster salad

CONNECTICUT LOBSTER ROLL (ADD \$MP*)

Warm lobster & butter

*ask about market price for lobster rolls -
typically between \$5-\$7pp

JIMMY’S CLAM ROLL

“Local” Copp’s Island clams, lettuce, tarter, lemon

CAPRESE SLIDER

Fresh mozzarella, tomato, roasted red peppers, pesto

CHICKEN BISCUIT

Fried chicken, buttermilk biscuit, mikes hot honey

THANKSGIVING TURKEY SLIDER

(SEASONAL OCTOBER - DECEMBER)

Roasted turkey, gravy, stuffing, cranberry mayo,
muenster cheese

EGG & CHEESE BISCUIT

Scrambled eggs, American cheese, Buttermilk Biscuit

FRIED CHICKEN SANDWICH

crispy fried chicken, habanero bacon jam, shishito aioli

QUESADILLA

Mexican grilled chicken, cheddar
Served with guacamole, salsa, & sour cream!

SESAME STEAK BAO BUN

thinly sliced steak, sesame-soy sauce, spicy kimchi

SAUSAGE & PEPPERS

hand-crafted grilled sausage patty, onions, peppers

CRISPY COD

crispy fried cod, arugula, lemon vinaigrette, tartar

THE SURF & TURF (+\$2PP)

grass-fed beef burger, grilled shrimp, arugula, pesto mayo



DECADENT DESSERTS

No party is complete without the sweets!



WAFFLE CONES & CUPS \$6PP

Waffle Cones, Cups, 2 locally made ice cream choices, rainbow sprinkles, chocolate sprinkles, cookie crunch

ICE CREAM SUNDAE BAR \$8PP

Waffle Cones, Cups, 3 locally made ice cream flavors.

Toppings bar for guests to customize including:

rainbow sprinkles, chocolate sprinkles, cookie crunch, m&m's, chocolate chips, gummy bears, strawberries, pineapple, chocolate sauce, marshmallow sauce, whipped cream, cherries

APPLE WAFFLE SUNDAE BAR \$11PP

Hot pearl sugar waffles topped with caramelized apples, vanilla ice cream, hot caramel, cinnamon crumb, & whipped cream

WAFFLE SUNDAE BAR \$10PP

Hot pearl sugar waffles topped with vanilla ice cream.

Toppings bar for guests to customize including:

rainbow sprinkles, chocolate sprinkles, cookie crunch, m&m's, chocolate chips, gummy bears, strawberries, pineapple, chocolate sauce, marshmallow sauce, whipped cream, cherries

CHURRO & ICE CREAM STATION - \$8PP

Freshly fried, warm cinnamon sugar churros with vanilla ice cream served with assorted toppings and dipping sauces

CAKE STATION - \$10PP

Individually plated mini cakes!
red velvet, tiramisu, peanut butter explosion,
chocolate mousse, raspberry lemon drop

COOKIE STATION - \$7PP

Freshly baked cookies!
(Selections will vary based on season)
chocolate chunk, peanut butter, red velvet, salted toffee
caramel, chocolate s'mores, oreo cream, & more!

S'MORES DIP STATION - \$9PP

THE BEST WAY TO EAT A S'MORES!

strawberries, cookies & graham crackers with assorted
skillets of warm S'Mores dips!

S'Mores Dips include

Traditional, Peanut Butter, Cookie Butter,
White Chocolate & More!

SERVER PASSED DESSERTS

Mini desserts passed to guests by our servers

2 for \$7pp - 3 for \$10pp - 4 for \$12

Mini Cannoli

Cinnamon Sugar Churros

Brownies

Mini Ice Cream Cones (guest favorite!)

Mini Berry Cups

Chocolate Dipped Strawberries

Chocolate Mousse Cake Cups

White Chocolate Mousse Cake Cups

Brookie Dough Bars

Mini Strawberry Shortcake Cups

Mini Oreo Cake Cups

Mini Assorted Milkshakes

Apple Pie Empanadas

Funnel Cake Fries

Mini Chocolate Lava Cakes

S'Mores Tarts

Fruit Skewers



TAKE-HOME COOKIES! \$6PP

Assorted, individually boxed GIANT cookies for
guests to take home at the conclusion of the
event!

Great Party Favors!

Chocolate Chunk Cookies:

Freshly baked traditional cookies with semi
sweet & dark chocolate chunks

Oreo Cream Cookie

Freshly baked sugar cookie topped with
oreo cream icing and crushed oreos

S'mores Cookie

Freshly baked sugar cookie topped with graham
cracker cream, chocolate chips, marshmallow &
chocolate

Salted Toffee Caramel

Freshly baked brown sugar toffee cookie with
heath, caramel, & a touch of sea salt

- **Set-Up**

All of our packages include an additional set-up time. During this time, we will get the truck ready, start preparing food & menu items and set up serving tables. The setup time varies depending on catering package and amount of guests, but is at least one hour for packages 1, 2, or 3, and at least 2 hours for ultimate packages 4 or 5.

Our 10 x 10 SeaSide Sliders Tent is always with us and will be used for your food station if space allows or if needed to protect against weather (sun, rain, etc.)

- **Service**

Service times vary depending on package choice. All packages include at least 2 full hours of serving time in addition to our set-up time for a minimum of 3 hours on-site. *An 20% service charge will be added to all invoices which includes full gratuity to be split evenly between your awesome servers & cooking team.*

For ultimate packages 4, 5 & 6 we include additional services:

- Additional setup time
- Server Passed Cocktail Hour
- Clearing of disposable plates from tables during service

Our service is limited to items produced by SeaSide Sliders. For larger events that require additional help with event setup, guest table setup / takedown / cleanup, waitstaff for clearing drink glasses, barware or additional event staff, **our preferred partner is Simply Serving CT - www.simplyservingct.com**

- **Trash Removal**

Seaside Sliders will provide trash receptacles for guests when necessary. We will remove all trash produced by our team during service including disposables. Unfortunately, we can not be responsible for removing additional trash produced by other aspects of the event including but not limited to other outsourced services, party decorations, etc.

- **Table Linens / Serving Platters**

We supply all serving tables and serving platters required for your event. Our display includes a mix of white and bamboo serving platters, cast iron pans, and rustic wooden crates. **We use black table linens for all serving tables.** Some clients may prefer a different color linen to match the theme of the event. In this case, we are happy to provide a list of required linens, with measurements for our setup to be added to your rentals

- **Plates & Utensils**

We supply disposable plates and utensils for your event. This includes cocktail hour plates, dinner plates, dessert plates & utensils! Our dinner plates are compostable, made with bamboo & unbleached plant fiber! High quality, strong, durable, white plastic utensils. White paper napkins.

Some clients may prefer to use other types of plates and utensils. We offer a few different options for larger events like Weddings or Mitzvahs including bamboo, plastic, silver, gold, or rose gold disposable products. Ask us for more info and pricing!

Additionally, some clients prefer to rent “real” plates or silverware or china. This is not a service we provide, however we can point you in the right direction! We work very closely with **Simply Serving CT**, who can provide rental services as well as serving staff and sanitation staff for your rentals. When using rental dishes or silverware, additional staffing will be required from an outside company.

