

TACOS

All Tiers Include:

Pico de Gallo (mild), Crunchy Cabbage,
Choice of Soft Flour or Corn Tortilla

TIER 1

\$14/person

+ 1 Meat Selection

TIER 2

\$21/person

+ 2 Meat Selections
+ Qt of Guacamole
+ Qt of Goat Cheese Crema

TIER 3

\$29/person

+ 3 Meat Selections
+ Qt of Guacamole
+ Qt of Goat Cheese Crema
+ Qt of Refried Beans

MEAT TOPPINGS

Carnitas GF

Braised Pork, House Spice Blend

Al Pastore GF

Marinated Roasted Pork, Pineapple

Ropa Vieja GF

Cuban-Style Shredded Beef

Chicken Mole GF

Traditional Mexican Mole

Vegan Steak v GF

Homemade Seitan, House Spice Blend

Fish or Shrimp

Grilled with Meyer Lemon & Thyme (market price)

A LA CARTE ITEMS

Hand-Cut Double-Cooked French Fries

\$25/tray (serves 10-15)

House-Made Guacamole v **\$20/qt**

Goat Cheese Crema **VEG \$9/qt**

Refried Beans v **\$7/qt**

GOURMET CHEESESTEAKS

Philly-Style

All Tiers Include: House-Made Artisan Wizz,
Condiments, and Fresh Baked Roll

TIER 1

\$15/person

+ 2 Gourmet Toppings

TIER 2

\$22/person

+ FRIES or
Israeli Hummus Bar
+ 1 Premium Topping
+ 3 Gourmet Toppings

TIER 3

\$29/person

+ FRIES or
Israeli Hummus Bar
+ 2 Premium Toppings
+ 4 Gourmet Toppings

GOURMET

House Roasted Long Hots v GF

Sharp Provolone **VEG GF**

Crispy Shallots **VEG**

Fire-Roasted Peppers & Onions v GF

House Tapenade v GF

Chimichurri v GF

Roasted Eggplant v GF

PREMIUM

add \$2pp

Sweet Onion Bacon Marmalade

Crispy Pancetta GF

Oil Cured Sundried Tomatoes GF

Sauteed Broccoli Rabe & Garlic v GF

VEGAN CHEESESTEAKS

House Made Seitan "Steak"

All Tiers Include: Vegan "Wizz", Condiments,
Fresh-Baked Vegan Long Rolls

TIER 1

\$15/person

+ 2 Gourmet Toppings
+ Fire-Roasted
Peppers & Onions

TIER 2

\$22/person

+ 1 Premium Topping
+ 3 Gourmet Toppings
+ FRIES or
Israeli Hummus Bar
+ Fire-Roasted
Peppers & Onions

TIER 3

\$29/person

+ 2 Premium Toppings
+ 4 Gourmet Toppings
+ FRIES or
Israeli Hummus Bar
+ Fire-Roasted
Peppers & Onions

GOURMET v

House Tapenade

Chimichurri

Roasted Eggplant

Pickled Sweets

Crispy Shallots

House Roasted
Long Hots

PREMIUM v

add \$2pp

Oil Cured Sundried Tomatoes

Sauteed Broccoli Rabe & Garlic

CUTLET SANDWICHES

Breaded and Flash Fried, Served on Fresh Baked Rolls

TIER 1

\$14/person

+ 1 Cutlet Sandwich
Selection
+ Homemade Potato Salad

TIER 2

\$21/person

+ 2 Cutlet Sandwich
Selections
+ FRIES or
Israeli Hummus Bar

TIER 3

\$29/person

+ 3 Cutlet Sandwich
Selections
+ FRIES or
Israeli Hummus Bar
+ 1 Additional Side

SANDWICH SELECTIONS

Chicken Italiano - Tomato-Basil Ragout,
Fresh Mozzarella, Shaved Parmesan

Crispy Chicken - Sharp Cheddar,
Smoked Prosciutto, Maple-Dijon Sauce

The Porker - Sharp Provolone,
Bacon, Spinach, Garlic Mayo

Beer-Battered Fish

Fresh Seasonal Fish, Homemade
Tartar Sauce and Cocktail Sauce

Black Bean-Wa v

Black Bean and Quinoa Patty,
Beet Slaw, Smoked Onion Mayo

PULLED MEATS

MEMPHIS-STYLE

Choice of Pulled Chicken, Pork, or Beef, Served with
Homemade BBQ Sauce on a Freshly Baked Sesame Seed Bun

TIER 1

\$15/person

+ 1 Meat Selection
+ 1 Side

TIER 2

\$22/person

+ 2 Meat Selections
+ 2 Sides

TIER 3

\$29/person

+ 3 Meat Selections
+ 3 Sides

SIDES

(available a la carte for \$10/quart)

Beet Slaw v

Creamy Mac & Cheese **VEG**

Collard Greens **GF**

Homemade Potato Salad v **GF**

Caprese Pasta Salad (farfalle, mozzarella, tomato, basil) v

HOMEMADE HUMMUS

ISRAELI STYLE v GF

Chick Peas, Tahini, Olive Oil, Paprika, Zaatar

All Tiers Include:

Fresh Baked Pitas, Carrots, Celery,
Olives, and Israeli Salad

TIER 1 \$8 per person

+ 1 Veggie Topping

TIER 2 \$13 per person

+ 2 Veggie Toppings
+ 1 Meat Topping

TIER 3 \$18 per person

+ 3 Veggie Toppings
+ 2 Meat Toppings

VEGGIE TOPPINGS

Mint and Chickpea v GF

Crispy Tempeh, Wasabi and Garlic v

Mediterranean Roasted Veggies v GF

Homemade Olive Tapenade v GF

Feta and Tzatziki VEG GF

Fire-Roasted Peppers & Tomatoes v GF

Coconut Bacon v GF

MEAT TOPPINGS

Chicken Tagine, Pistachio, Preserved Lemon GF

Toasted Cumin Chicken & Crispy Potato Sticks GF

Smoked Salmon & Chive Sour Cream GF

Hungarian Brisket

add \$2pp GF

Tamarind Lamb & Slow-Cooked Onions

add \$3pp GF

DRINKS

Complete Your Catering Package

SIPP Organic Sodas \$3/person

Jarritos 'Mexican' Sodas \$2/person

Glass Bottled Coke Products \$2/person

1 lb Homemade Granola \$9

NOW SELLING

JERRY'S HOMEMADE GRANOLA

YOU CAN FIND IT ONLINE!

MISCELLANEOUS NOTES

If you would like the food truck present at your venue, we ask that your catered event be a minimum of \$1,250.

All catered events with our truck onsite include two (2) hours of staffed service. Each additional hour is \$150.00.

All categories require a minimum of 15 persons. If you'd like the food delivered, a delivery charge of \$25 and a setup charge of \$25 will be added to your total. We ask that any pickup or delivery order be a minimum of \$400.

Gluten free bread and rolls available for some items. Please inquire about pricing.

A gratuity of 18% will be added to all catering jobs.

**All prices include setup, plasticware, plates, and napkins*



CATERING MENU

610.400.1532

www.jerrys-kitchen.com

@JerrysFoodTruck



**CARNIVORES, VEGETARIANS, VEGANS,
REJOICE! (GLUTEN FREE FOLKS TOO)**