



Catering Information for Fork Truck

Hours Available: 9:00AM- 9:00 PM (there is a surcharge of \$75 per hour for events later or earlier unless prior arrangements are made) We arrive 60- 90 minutes before event start to set up

Truck Set up within 30 miles of Sebastopol \$200 (overhead: gas, propane, insurance)

Over that \$300 and up

Truck Minimum Order

-\$1,000 food plus Truck Fee

Sales tax 8%- 9%

Service Charge 18%

Labor may be additional

To go orders are not allowed for this type of event

Specialty catered events and weddings are based on cost of menu plus the additional service outside of the truck, and rentals

Guaranteed Parking

Fork truck is 27 feet long by 8 feet wide and 12 feet high. Required for parking: flat surface, 30 ft. by 15 feet, and 15k pounds weight. We also cannot drive up steep hills

Sample Menu Packages:

Fiesta Menu

\$25-\$28 per person for all you can eat Korean Short Rib, Citrus Pork, Tomatillo Chicken, and Local Mushroom Tacos, Fish + \$3 plus a condiment table with guacamole, salsa, fennel radish slaw, grilled scallions, sour cream, and seasonal organic salad

\$20 per person Burger and Salad Bar: Stemple Creek Ranch Burgers with local mushrooms, caramelized onions, cheese, fried egg, tomato, pickles add \$2 for uncured bacon

Comes with side of chips

Sub green chili mac and cheese \$3

**Truck Service Menu Samples in full size or slider size
(slider menu only for parties of 75 or less)**

Crispy Chicken sandwich with Bleu Cheese Slaw
Green Chili Mac and Cheese

BLAT: Uncured Bacon, Lettuce, Tomato, Arugula

Grass Fed Hamburger

Heirloom Tomato Salad

Kale Caesar with Focaccia Croutons

Regular Marinated Kale with Lemon, Parmesan, Brags, Fennel,
Pepitas

Korean Short Rib Taco

Ahi Tuna BLT

Salmon BLT with Avocado

BLAT: BLT with Avo

Naanwhich: Grilled Naan with Coconut Curry Lentils, topped
with big salad, lamb and pine nut meatballs

Gourmet Mushroom Sandwich

Korean Short Rib Sliders or Tacos

Pork Belly Fried Egg Tacos
Local and Seasonal Salads
Organic Sloppy Joes with Creamy Slaw and Siracha Mayo
Crispy Pork Kimchi Burgers
Grilled Sausage with Pommes Frites, Creamy Slaw
Quinoa White Bean Burger with Bleu Cheese Slaw
Belgian Chocolate Pudding Shots

Brunch Packages samples

Scrambled Cheesy Egg Paninis/sandwiches with Artichoke
Fennel Tapenade, add bacon, avocado, tomato. \$6-\$8
Belgian Waffles with Real Maple Syrup, Bacon, Egg, Fresh Fruit,
Whip Cream, fried chicken \$6-\$10
Organic Greens with Poached Egg, bacon, Foccacia, \$8
Oatmeal bar with toasted almonds, coconut, dried fruit, fresh
fruit, brown sugar, honey \$6
Caramelized Onion Leek and Gruyere Frittata with pile of
organic arugula \$6
Fruit, Granola, Yogurt Parfaits with Greek Yogurt \$4
Eggs Benedict with ham or avocado \$12
Crispy Roasted Potatoes \$3
We can Tailor Make a Package for you! Just ask..
Drip Coffee, Organic Equator Espresso, tea, chai, cocoa

Espresso Bar: folks can order and we can bill you at the end, or
we can build in unlimited espresso bar for \$4 per person We are
proud users of Organic Equator Espresso

Beverages: Guayaki Yerba Mate Bottles \$2 each, Cane Sugar
Sodas, Pellegrino Water, Bottled Water, Bottled Coke \$2 each
Seasonal Agua Fresca \$3 or Hibiscus Mint Iced Tea and
Pomegranate Mint Lemonade \$3 per person

For larger catered events and Farm to Table dinners, we have suitable menus, please call or email for more information. We specialize in using fresh, organic, and local whenever we can within a reasonable price. We also specialize in homemade pastas.