Food Truck/Smoker

Make your own menu.

Choose 3 main options & 3 sides When booking if you want guests to be able to get how ever much they want the bill will be based off of how many orders we serve—tally style.

If you want to limit guests (ex. A main option and two sides) we can quote you a price per person.

Main Options

Pulled pork sandwich
Brisket sandwich
Burnt ends
Hot honey chicken sandwich
Ribs
Mac Bowls- mac and cheese with pulled pork
or brisket on top
Chicken bacon ranch sandwich
Cheeseburger
Hotdog

<u>Sides</u>

Mac and cheese Coleslaw Buffalo chicken bites Any deli salads in the A La Carte section Cornbread

Fried food

(Requires food truck)

French fries
Fried pickles
Onion rings
Chicken tenders
Mac bites

How to book the food truck

- -A non-refundable deposit of \$500 will be required the day of booking the event for the food truck and will be put towards your final bill. (Cash only)
- -To rent the food truck, a minimum amount of 50 guests is required. If the party falls below 50 guests, you will be charged the minimum of 50 plates.
- -To book the food truck, we suggest calling the store or emailing us to set up a menu since we do offer a large variety of options off of the food truck. •
- -To book the food truck as a vendor at a public event, we do not charge an onsite fee.
- -\$500 onsite fee to have food truck
- -\$300 onsite fee to have smoker
- -Please add 7% MA state tax
- -Please add 15% gratuity for serving on site