

BEAST MODE



Catering & Event Menu

SLIDERS & CROSTINI

(10 Sliders per Platter)

BUFFALO CHICKEN SLIDER \$30 per platter
(Roasted Chicken, Buffalo Wing Sauce & Mozzarella)

SMOKED BRISKET SLIDER \$45 per platter
(Brisket, Muenster, Caramelized Onions, Spring Mix, Tomato & Horseradish Aioli)

HONEY PECAN CHICKEN SALAD SLIDER \$35 per platter
(Roasted Chicken, Honey, Toasted Pecans, Grapes, Spring Mix, Mayo & Honey)

CHICKEN CAPRESE SLIDER \$30 per platter
(Chicken, Mozzarella, Pesto, Spring Mix, Tomato & Balsamic Reduction)

BLACK & BLEU SLIDER \$35 per platter
(Beef & Italian Sausage Blend Patty, Crisp Bacon, Bleu Cheese, Mushroom, Caramelized Onions, Spring Mix, Tomato & Rosemary Aioli)

CHICKEN FLORENTINE SLIDER \$30 per platter
(Chicken, Mozzarella, Parmesan, Spinach, Artichoke Hearts & Rosemary Aioli)

SICILIAN SLIDER \$40 per platter
(Beef & Italian Sausage Blend Patty, Salami, Provolone, Kalamata Olive Mix, Pesto, Spring Mix & Tomato)

FRENCH ONION SLIDER \$30 per platter
(Beef & Italian Sausage Blend Patty, Gruyere Cheese, Caramelized Onions, Mornay Sauce & Rosemary Aioli)

CALI SLIDER \$35 per platter
(Beef & Italian Sausage Blend Patty, Guacamole, Pico de Gallo, Spring Mix, Tomato & Chipotle Aioli)

3 PIG SLIDER \$40 per platter
(Braised Pork Belly, Smoked Boston Butt, Smoked Ham, Muenster Cheese & Rosemary Aioli)

TOMATO MOZZARELLA SLIDER \$25 per platter
(Tomatoes, Mozzarella, Pesto & Balsamic Reduction)

L'ESSENCE SLIDER \$45 per platter
(Beef & Italian Sausage Blend Patty, Braised Pork Belly, Date-Fig & Rosemary Compote, Spring Mix & Lavender Goat Cheese Aioli)

COCHON DE LAIT SLIDER \$35 per platter
(Hickory Smoked Boston Butt, Brie Cheese & Remoulade Sauce)

CUBAN BURGER SLIDER \$40 per platter
(Beef & Italian Sausage Blend Patty, Smoked Boston Butt, Smoked Ham, Swiss, Honey Mustard & Dill Pickles)

VEGGIE SLIDER \$35 per platter
Handmade Patty (Brown Rice, Quinoa, Chick Peas, Edamame, Sweet Peas, Spinach, Kale & Carrots), Guacamole, Muenster Cheese, Spring Mix, Tomato, Pesto & Rosemary Aioli

VEGAN SLIDER \$45 per platter
Handmade Patty (Brown Rice, Quinoa, Chick Peas, Edamame, Sweet Peas, Spinach, Kale & Carrots), Guacamole, Vegan Cheese, Spring Mix, Tomato & Vegan Pesto

TARTE FLAMBEE BURGER SLIDER

\$40 per platter

50/50 Beef & Italian Sausage Blend Patty, Crisp Bacon, Comté Cheese, Caramelized Onions & Tangy Cream Fraîche

DANCING PIG SLIDER

\$35 per platter

Chardonnay Braised Boston Butt, Cheesy Chardonnay Mushroom Sauce, Fresh Herbs & Rosemary Aioli

CHICKEN MARSALA SLIDER

\$40 per platter

Roasted-Pulled Chicken, Mozzarella Cheese, Parmesan Cheese, Creamy Marsala Wine Sauce, Spring Mix, Tomato & Rosemary Aioli

VEGGIES & VIN SLIDER

\$35 per platter

Handmade Veggie Patty (Brown Rice, Quinoa, Kale, Spinach, Black Beans, Roasted Peppers, Corn, Chick Peas & Carrots), Spring Mix, Tomato, Pesto, Rosemary Aioli and Goat Cheese-Chardonnay Mushroom Sauce

BORDEAUX SLIDER

\$40 per platter

Our Handmade Trifecta Patty (1/3 Angus Beef, 1/3 Italian Sausage & 1/3 Chopped Mushrooms), Aged Bleu Cheese, Spring Mix, Tomato, Crushed Black Pepper, Rosemary Aioli, Sweet Onions & Shallots caramelized in Bordeaux Wine

SALMON CAPRESE SLIDER

\$45 per platter

Seared Fresh Atlantic Salmon, Mozzarella, Pesto, Spring Mix, Tomato & Balsamic Reduction Drizzle

THE ROCKET CITY SLIDER

\$40 per platter

50/50 Beef & Italian Sausage Blend Patty, Braised Pork Belly, Smoked Pepper Cheeses, Pepper Jam, Spicy Pickles, Spring Mix, Tomato and Rosemary Aioli

SWEET & SMOKY COCHON SLIDER

\$45 per platter

50/50-Beef & Italian Sausage Blend Patty, Braised Pork Belly, Smoked Boston Butt, Brie Cheese, Roasted Raspberry-Chipotle Sauce, Spring Mix, Tomato & Rosemary Aioli

PARISIAN SLIDER

\$45 per platter

50/50 Beef & Italian Sausage Blend Patty, Crispy Bacon, Brie Cheese, Sautéed Mushrooms, Caramelized Onions, Spring Mix, Tomato & Lavender Goat Cheese Aioli

OSCAR SLIDER

\$60 per platter

50/50-Beef & Italian Sausage Blend Patty, Lump Blue Crab Meat, White Wine Onion Confit, Muenster, Spring Mix, Tomato, Rosemary Aioli, Fresh Thyme & Rosemary

LA GAUFFRE CROSTINI

\$40 per platter

Roasted, Shredded Chicken, Crisp Bacon, Mozzarella, Jalapeno Jam & Andalouse Sauce served on Belgian Waffle Slice

Side Dish Options / \$2.50 per person

- ***Spring Mix Salad*** (Includes Spring Mix, Carrots, Cucumbers, Tomatoes & Vinaigrette)
- ***Creole Cole Slaw***
- ***Potato Salad***
- ***Pasta Salad***
- ***Baked Beans***
- ***Hash Brown Casserole***
- ***Smashed Potatoes***
- ***Smashed Sweet Potatoes***
- ***Mac & Cheese***
- ***Quinoa Salad***
- ***Creamy Tomato Basil Soup***
- ***Mushroom Bisque***
- ***Beer Cheese Soup***
- ***Corn Chowder***
- ***French Onion Soup***

All Sliders/Crostini served on Covered Platters.
Heated Buffet Set-up is an Additional \$25
Additional Fee for Serving Utensils, Napkins & Plates.

Payment Terms:

60% Down, Balance Due Date of Event

Petit Déjeuner

Brunch Catering Menu

~ Continental ~

(10 Person Minimum)

\$12 per Person

Danishes

Muffins

Croissants

Yogurt

Coffee

Juice

Petit Déjeuner

Brunch Catering Menu

~ Sandwiches ~

(Each Platter Feeds 10)

Pork, Fig & Brie

\$50

Braised Pork Belly, Fig Marmalade & Brie Cheese on a Brioche Bun

Sausage, Egg & Cheddar

\$40

Sausage Patty, Scrambled Eggs & Cheddar Cheese on a Brioche Bun

Smoked Bacon, Egg & Cheddar

\$50

Smoked Bacon, Scrambled Eggs & Cheddar Cheese on a Brioche Bun

Smoked Ham, Egg & Cheddar

\$50

Smoked Ham, Scrambled Eggs & Cheddar Cheese on a Brioche Bun

Monte Cristo

\$50

Smoked Ham, Roasted Turkey Breast, Mozzarella, Cheddar & Smoked Gouda, tucked inside of French Toast - Dusted with Powdered Sugar & served with a side of Homemade Confiture

~Bars~

\$15 per person

All served with Side Salad

Pasta Bar

Taco Bar

Baked Potato Bar

Mac & Cheese Bar

Crepe Bar

Donut Bar

~ Platters ~

(Each Platter Feeds 10)

Gourmet Deli Meat & Cheese Platter

Hickory Smoked Ham, Roasted Turkey,
Cured Salami and Variety of Gourmet Cheeses
Served with Artisan Crackers

\$80

Veggie Platter

Cherry Tomatoes, Carrots, Cauliflower, Broccoli,
Celery, Cucumbers, Radishes & Bell Peppers
(Served with Ranch or Bleu Cheese)

\$40

Fruit & Cheese Platter

Variety of Seasonal Fruit & Gourmet Cheeses
(Served with Artisanal Crackers)

\$60

Fruit Platter

Variety of Seasonal Fruit
(Served with Sweet Crème Fraiche)

\$40

Buffet Style Set up

(Priced \$15 per person)

ENTRÉE SELECTIONS (Select One)

Cochon de Lait

(Hickory-Molasses Smoked Pulled Pork & Remoulade Sauce topped w/Brie Cheese)

Hearty Beef Lasagna

Pecan Encrusted Chicken Breast with Buttermilk Herb Sauce

Chicken a la Francaise

(Buttery Lemon-Garlic & Parmesan Encrusted Chicken Breast)

San Francisco Style Pork Loin

(Glaze & Marinade: Worcestershire Sauce, Soy Sauce, Brown Sugar & Onions)

Side Selections (Select Two)

Spring Mix Salad

Cole Slaw

Potato Salad

Pasta Salad

Baked Beans

Hash Brown Casserole

Smashed Potatoes

Smashed Sweet Potatoes

Mac & Cheese

Quinoa Salad Creamy

Tomato Basil Soup

Mushroom Bisque

Beer Cheese Soup

Corn Chowder

French Onion Soup

Meals are served with Rolls

There will be an additional charge for Delivery-Setup Fee and Sales Tax

Petit Déjeuner

Mobile Brunch Menu

Le Croissant \$8

Smoked Bacon or Smoked Ham, Scrambled Eggs, Smoked Gouda, Sharp Cheddar & Mozzarella on a Buttery Croissant

Crepe Benedict \$12

Canadian Bacon, Poached Eggs, Blend of European Cheeses & Hollandaise Sauce tucked inside of a French Crepe topped with Hollandaise Sauce, Diced Tomatoes & Fresh Herbs

BEASTro Crêpe \$10

Scrambled Eggs, Bacon, Smoked Gouda, Cheddar, Mozzarella, Caramelized Onions and Crème Fraiche tucked inside of a French Crepe topped with Crème Fraiche, Diced Tomatoes & Micro Herbs

Crepe Florentine Benedict \$12

Sautéed Spinach, Cheesy Bechamel Sauce, Poached Eggs and Blend of European Cheeses tucked inside of a French Crepe topped with Hollandaise Sauce, Diced Tomatoes & Fresh Herbs

Monte Cristo \$12

Smoked Turkey, Smoked Ham & Swiss Cheese grilled between French Toast dusted with Powdered Sugar & served with a side of Raspberry Preserves

Morning Rush \$12

50/50 Beef & Italian Sausage Blend Patty, Crispy Bacon, Sharp Cheddar and Scrambled Eggs served between “ 2 Grilled Donuts ”

Breakfast Lasagna \$9

French Toast layered with Smoked Ham, Smoked Bacon, Sausage, Cheddar, Gouda & Mozzarella baked in a Savory Egg Custard
Drizzled with Bourbon Infused Maple Syrup
Served with a Side of Spring Mix

La Chevre Crêpe \$10

Smoked Bacon, Scrambled Eggs, Goat Cheese & Hash Browns tucked inside of a French Crepe
Topped with Hollandaise Sauce, Diced Tomatoes & Herbs

BEASTro Crêpe \$10

Scrambled Eggs, Bacon, Cheddar, Smoked Gouda, Mozzarella, Caramelized Onions & Crème Fraiche tucked inside of a French Crepe
Topped with Crème Fraiche, Diced Tomatoes & Herbs

Morning Garden Crepe \$10

Sautéed Zucchini, Yellow Squash, Mushrooms, Caramelized Onions, Bell Peppers, Smoked Gouda, Cheddar, Mozzarella, Scrambled Eggs & Pesto tucked inside of a French Crepe
Topped with Hollandaise Sauce, Diced Tomatoes & Herbs

Maple Glazed Salmon Crêpe \$12

Maple Glazed Seared Salmon, Poached Eggs & Hash Browns tucked inside of a French Crepe
Topped with Siracha Crème Fraiche, Diced Tomatoes & Herbs

Beast Mode Food Truck

Cochon de Lait \$10

Hickory & Molasses Smoked Boston Butt with Brie Cheese & Creole Remoulade Sauce on a Brioche Bun

Chicken Caprese \$9

Roasted Chicken, Mozzarella, Spring Mix, Tomato, Pesto & Balsamic Reduction on a Brioche Bun

French Onion Burger \$9

50/50 - Beef & Italian Sausage Blend Patty, Gruyere Cheese, Caramelized Onion, Mornay Sauce & Rosemary Aioli on Brioche Bun

Cuban Burger \$10

50/50 - Beef & Italian Sausage Blend Patty, Smoked Ham, Smoked Boston Butt, Swiss, Dill Pickles & Honey Mustard on Brioche Bun

Beef Brisket \$12

Braised Beef Brisket, Muenster Cheese, Caramelized Onions, Spring Mix, Tomato & Horseradish Aioli on a Brioche Bun

L'Essence Burger \$12

50/50 - Beef & Italian Sausage Blend Patty, Braised Pork Belly, Muenster Cheese, Spring Mix, Date-Fig & Rosemary Compote and Lavender Goat Cheese Aioli on Brioche Bun

Veggie Burger \$10

Handmade Veggie Patty (Quinoa, Brown Rice, Black Beans, Spinach, Chick Peas, Kale, Carrots And Edamame) topped with Muenster Cheese, Pesto, Guacamole, Spring Mix, Tomato & Rosemary Aioli on Brioche Bun

(Make it Vegan) \$13

We also Offer Daily Features!

Homemade Gluten Free Bun \$3

Vegan Bread \$2

Vegan Cheese \$2

Add Fried Duck Egg \$2

Ice Cold Beverages

"Consuming Raw or Undercooked Meats, Poultry, Fish, Shellfish or Eggs
May Increase Your Risk of Foodborne Illness, especially if You have Certain Medical Conditions"

Beast Mode Food Truck, 603 Jordan Lane, Huntsville, AL 256.425.8559 beastmodefoodtruck@gmail.com