

MOBILE



KITCHEN

Dallas, OR

P. 541.423.2457

E. E. [info@getfueledpdx.com](mailto:info@getfueledpdx.com)

[getfueledpdx.com](http://getfueledpdx.com)

We cater events, large and small, and would love to cater your next event! Whether you need us to do a simple drop off or an on-site event, we offer a variety of service options and can accommodate whatever you need to make your next event truly memorable.

**For more information on these options, please refer to our [Catering FAQ's](#) located at the end of our [Catering Menu](#) and contact us via phone or email to book your next event.**

# CATERING MENU

Our **Catering Menu** embraces redefined Tex-Mex cuisine adapted to today's trends and flavors.

Our menu offers progressive and modern foods that rival some of Portland's notable foodie destinations, while still remaining true to its ingredients and preparation.

With elevated presentations and bold, robust flavors, we provide an exciting new dining option in food truck dining.

Please don't hesitate to reach out if you don't see something you like. We are always willing to assist in anyway and will work with any budget.

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## SMALL BITES

### LAMB SLIDERS

GROUND LAMB, GOAT CHEESE SPREAD,  
& APRICOT-MINT & RED PEPPER JAM

### DUCK CHIMICHANGAS

DUCK CONFIT, CARAMELIZED ONION,  
BLACK BEANS, AVOCADO SAUCE, CHIPOTLE  
AIOLI & SOUR CREAM

### ROASTED PEPPER HUMMUS (GF/V)

FIRE-ROASTED RED BELL PEPPER, SEASONAL  
VEGETABLES & CORN TORTILLA CHIPS

### BRISKET POTATO SKINS (GF)

SMOKED BRISKET ENDS, RUSSET POTATO,  
PEPPERJACK CHEESE, PICKLED RED ONION &  
DR. PEPPER BBQ

### FRIED MAC & CHEESE BITES

PANKO CRUSTED, FIRE-ROASTED GREEN  
CHILES, FUNDIDO SAUCE & PEPPERJACK  
CHEESE

### FRIZZLED ONION RINGS

BUTTERMILK MARINATED WALLA WALLA  
SWEET ONIONS & DR. PEPPER BBQ

### MINI TOSTADAS (GF)

CHORIZO, SWEET POTATO, ROASTED PEPPER,  
CARAMELIZED ONION, PEPPERJACK CHEESE &  
CHIPOTLE AIOLI

### TEXAS CAVIAR & GUACAMOLÉ (GF/ V)

CORN TORTILLA CHIPS, TEXAS CAVIAR &  
GUACAMOLÉ

### CEVICHE (GF)

CITRUS MARINATED SHRIMP, BAY SCALLOPS, FLAKED  
COD, CHILIES, CILANTRO & CORN TORTILLA CHIPS

### CANDIED BACON (GF)

BOURBON BRINED & BROWN SUGAR

### ARMADILLO EGGS

PANKO CRUSTED, SAUSAGE WRAPPED, GOAT  
CHEESE STUFFED ROASTED JALAPEÑOS, & APRICOT-  
CHILI DIPPING SAUCE

### CHIPOTLE-LIME HOT WINGS (GF)

PBR BRINED & BUTTERMILK MARINATED CHICKEN,  
CHIPTOLE-LIME HOT SAUCE,  
PICKLED VEGETABLES, BLEU  
CHEESE & BUTTERMILK DRESSING

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## SALADS

### SW CAESAR

ROMAINE HEARTS, SHAVED REGGIANITO,  
PIMENTON CAESAR DRESSING & HAND TORN  
CROUTONS

### GRILLED PINEAPPLE AND AVOCADO (GF/V) \*\*

GRILLED PINEAPPLE, AVOCADO, PICKLED RED  
ONION & CILANTRO-LIME VINAIGRETTE

### TEXAS CRUNCH (GF/V)

MIXED GREENS, BLACK BEANS, RADISH,  
CUCUMBER, JICAMA, HEIRLOOM TOMATO,  
SPICED PEPITAS, DRIED CRANBERRIES &  
HONEY-CHIPOTLE VINAIGRETTE

### WEDGE (GF)

ICEBERG HEARTS, HEIRLOOM CHERRY TOMATO,  
CANDIED PECANS & SMOKED BLEU CHEESE  
DRESSING

### BEETS 2 WAYS (GF)

CHARRED RED & GOLDEN BEETS, SHAVED RADISH,  
SPICED PEPITAS, DRIED CRANBERRIES, THYME  
VINAIGRETTE, GOAT CHEESE & MICRO BEET  
GREENS,

## TACOS/TOSTADAS

### BRAISED BRISKET (GF)

BRAISED BEEF BRISKET, BLACK BEANS, FRESH  
TOMATILLO SALSA, PICKLED RED ONION,  
HORSERADISH AIOLI & QUESO FRESCO

### PULLED PORK (GF/DF)

ANCHO BRAISED PORK SHOULDER, JICAMA,  
PINEAPPLE-HABAÑERO SALSA, PICKLED  
RED ONION & AVOCADO SAUCE

### BAJA FISH

PANKO CRUSTED COD, GINGER-LIME  
SLAW, CHIPOTLE AIOLI & PICKLED PICO DE  
GALLO

### POLLO A LA BRASA (GF/DF)

ACHIOTE RUBBED GRILLED  
CHICKEN, ORANGE-FENNEL SLAW,  
MOLÉ BBQ & MANGO SALSA

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## MAINS

### FRIED CHICKEN

FRIED PBR BRINED & BUTTERMILK MARINATED CHICKEN BREAST, SPOON CORN BREAD PUDDING, PICKLED GREENS & CHORIZO COUNTRY GRAVY

### GRILLED TRI-TIP (GF)

CHIPOTLE MARINATED TRI-TIP, CHEDDAR SMASHED POTATOES, PICKLED RED ONION, SHAVED RADISH & CHIMICHURRI

### CITRUS SALMON (GF/DF) \*\*

PACIFIC SALMON, SW BLACK BEAN SUCCOTASH, CITRUS BUTTER & ROASTED CORN & BLUEBERRY SALSA

### BRAISED BEEF BRISKET (GF)

TAMARIND BRAISED BEEF BRISKET, CHEDDAR SMASHED POTATOTES, GRILLED SEASONAL VEGETABLE & ESPRESSO DEMI GLACE

### CHILE RELLENO (GF)

CORNMEAL CRUSTED, STUFFED POBLANO PEPPERS, SMOKED MOZZARELLA, GOUDA & GOAT CHEESES, TEXAS CAVIAR & CHIPOTLE ROMESCO

### ROASTED CHICKEN (GF)

ROASTED CHICKEN HINDQUARTER, CHEDDAR SMASHED POTATOTES, GRILLED SEASONAL VEGETABLE

### BRAISED LAMB SHANK (GF)

SLOW BRAISED LAMB SHANK, FIG MOLÉ & GOAT CHEESE TAMALE

### GRILLED PORK TENDERLOIN (GF)

GRILLED PORK TENDERLOIN, MOLÉ BBQ, SUN-DRIED CHILE SAUCE, TAMARIND-CITRUS GLAZED CARROTS & WHIPPED SWEET POTATOES

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All items due to seasonal availability and chef reserves the right to use discretion to apply minute changes due to product availability.

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## SIDES

### VEGETABLES

#### **ESQUITES (GF)**

ROASTED SWEET CORN, CILANTRO-PEPITA PESTO, CHIPOTLE AIOLI, PICKLED RED ONION & COTIJA

#### **ROASTED BRUSSELS SPROUTS (GF/DF)**

ROASTED BRUSSELS SPROUTS, BACON, CHIPOTLE ROMESCO, SPICED PEPITAS & DRIED CRANBERRIES

#### **CHARRED CARROTS (GF/V)**

CHARRED CARROTS, TAMARIND-CITRUS GLAZE & MINT

#### **CREAMED SPINACH (GF)**

SPINACH, ROASTED GARLIC, CARAMELIZED ONION & MARSCAPONE CREAM

### STARCHES

#### **PAPAS BRAVAS (GF)**

ROASTED FINGERLING POTATOES, ROMESCO, COTIJA & PARSLEY

#### **BORRACHO BEANS (GF)**

PBR SIMMERED BLACK BEANS, ROASTED GREEN CHILES, LIME, CILANTRO & QUESO FRESCO

#### **CHEDDAR SMASHED POTATOES (GF)**

YUKON GOLD MASHED POTATOES, ROASTED GARLIC & WHITE CHEDDAR

#### **BAKED MAC & CHEESE**

FIRE-ROASTED GREEN CHILES, FUNDIDO SAUCE & PEPPERJACK CHEESE

## SWEETS

#### **MEXICAN BROWNIE**

ALMOND, CINNAMON, COFFEE, DARK CHOCOLATE & SALTED DULCE DE LECHE

#### **BUÑUELOS**

CINNAMON-CAYENNE DUSTED DONUTS & DARK CHOCOLATE GANACHE

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## BRUNCH

### CORNMEAL WAFFLE & PORK

CORNMEAL WAFFLE, CITRUS BRAISED PORK SHOULDER, GREEN CHILI GASTRIQUE & SMOKED HONEY WHIPPED BUTTER

### CHORIZO HASH (GF)

CHORIZO, SWEET POTATO, ROASTED PEPPER, CARAMELIZED ONION, PEPPERJACK CHEESE, CHIPOTLE AIOLI & TWO EGGS ANY STYLE

### BREAKFAST TACOS (GF)

TEXAS CAVIAR, ROASTED FINGERLING POTATOES, SCRAMBLED EGGS, BACON, PEPPERJACK CHEESE & FIRE-ROASTED SALSA

### COUNTRY FRIED STEAK

HAND BATTERED SKIRT STEAK, ROASTED FINGERLING POTATOES, CHORIZO COUNTRY GRAVY & TWO EGGS ANY STYLE

### QUESADILLA

ROASTED MUSHROOM, LEEK, PEPPERJACK CHEESE, SALSA VERDE & SCRAMBLED EGGS

### CHILAQUILES (GF)

CORN TORTILLAS, RANCHERO ROJA SAUCE, SHAVED RADISH, CILANTRO, SCALLION & TWO EGGS ANY STYLE

## PLATTERS

### FRESH FRUIT & CHEESE

A MIX OF FRESH SEASONAL FRUITS, SAVORY CHEESES & MEDLEY OF CANDIED AND TOASTED NUTS

### PASTRIES

A MIX OF FRESH MADE BUÑUELOS, BROWN SUGAR COFFE CAKE, CHURROS & SEASONAL BREAD PUDDING

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## PRICING PER PERSON, PER SELECTION 20 PERSON MINIMUM REQUIRED

SMALL BITES	\$3.00
SALADS	SMALL (SERVES 10) \$30.00 LARGE (SERVES 20) \$60.00
TACOS/TOSTADAS	\$4.00
MAINS	\$13.00
SIDES	\$3.00
SWEETS	SMALL (SERVES 10) \$30.00 LARGE (SERVES 20) \$60.00
BRUNCH	\$9.00
PLATTERS	SMALL (SERVES 10) \$30.00 LARGE (SERVES 20) \$60.00

ALL ORDERS ARE AVAILABLE FOR PICK-UP AND INCLUDE COMPOSTABLE SERVICEWARE, FLATWARE, NAPKINS & CUPS (AVAILABLE UPON REQUEST). A CHARGE OF \$20.00 APPLIED FOR ALL DELIVERIES. BUFFET SET-UP AVAILABLE FOR \$50.00 AND ALSO INCLUDES TABLE AND LINEN SERVICE AND STAFFING FOR UP TO TWO HOURS.

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# CATERING FAQ'S

## 1. How much is event delivery?

For events that require a simple drop-off, we charge a moderate \$20 delivery/set-up fee. We do not return to clean up the service area or remove refuse for this service. We also offer a buffet set-up for \$50 per event which includes travel fees up to 20 miles out of Polk County, buffet set-up, two staff and service for up to two hours, clean up, and refuse disposal.

For every event that is a destination of 20 miles out of Polk County (Salem area) we charge a nominal fee of \$1 for every additional mile over the established 20 miles after that, up to 150 miles one-way. We do not do events that exceed a total travel distance of 300 miles. For instance, if your event was a travel distance of 100 miles one-way, the first 20 miles would be included in the \$50 set-up fee and you would be charged for the remaining 80 miles, totaling \$80.

## 2. Are disposables included?

Yes, we include disposable plates, plastic cutlery, and 2-ply napkins. Cups as requested.

## 3. Do you provide bar service?

No, we do not provide or serve alcohol. If you have questions about having alcohol at your event please contact us. We have worked with, and can make recommendations for several bar services.



#### 4. Is there a charge for having the food trailer at my event?

Yes. We do require a minimum fee of \$800 in product and service sales for on-site events. This includes two hours of trailer fees (\$100 per hour), event service, clean up, and refuse disposal. Anything over two hours of actual service time will be charged a rate of \$15 an hour per staff member and trailer fees will accrue as well.

#### 5. Is a plated and served meal the same price as a buffet?

A plated and served meal is more expensive than a self service buffet as it requires labor at the event. Extra service staffing fees apply for plated meals and events with 100+ people and requiring more than 2 staff members.

#### 6. Is a deposit required?

Upon full menu proposal agreement, we require 50% down, and the final balance must be paid 7 business days prior to the event and includes the final guest count. Refunds will not be given if the guest count decreases after the 7 day period.

#### 7. Is gratuity included in the menu pricing?

We do charge an 18% gratuity based on your menu pricing. For instance, if you order \$500, your total with gratuity would be \$590.

#### 8. Are there labor charges?

When an event requires FUEL Mobile Kitchen staff on site, there is a \$15 per hour, per staff member labor charge past the first two hours of service (two hours and two staff are included in the basic set-up fee of \$50; does not include set-up and tear down times).

#### 9. What are rentals?

Rentals are anything needed besides food, serving equipment and disposable wares (which we provide). Rentals may include tables, chairs, china, linens, etc.

### 10. How much notice do you need for a catered event?

We require a 7 day advance notice for catered events of 99 people or less, and 2 weeks advance notice for caterings of a 100 people or more. We may still be able to fulfill your catering needs on shorter notice, but reserve the right to add a 10% late notice fee to recover our additional costs.

### 11. When do I need to get a final guest count to FUEL Mobile Kitchen?

Seven days prior to your event. Within those seven days we can accommodate reasonable increases in attendance, but not allow reduction in attendance numbers.

### 12. To save on the delivery fee, can I pick up the food?

Yes. If you agree to pick up the food the day of your event between 11:00am and 5:00pm. Your order will be accompanied with disposable serveware and accompanied with flatware and napkins suited for your event size. Cups as requested.

### 13. Can we sample the food?

We would love to provide a small sampling at no cost, but only for those considering FUEL Mobile Kitchen as a serious candidate for their next catering event.

### 14. Will you help us procure food donations for our fundraiser?

Absolutely! FUEL Mobile Kitchen is all about giving back to the community. We'll even work with you on preparing food donations that you secure.

### 15. Do you offer a non-profit discount?

We are always willing to work with other non-profit organizations to meet event needs on an individual basis.

### 16. Do you cater on Sundays?

We cater seven days a week. However, we are closed on Thanksgiving Day, Christmas Day, and New Year's Day.