

MOBILE



KITCHEN

Dallas, OR

P. 541.423.2457

E. E. info@getfueledpdx.com

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 Southern Americana inspired foods 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

PULLED PORK SLOPPY JOE SLIDERS

PULLED PORK IN A SAVORY-SWEET SAUCE
ON A POTATO ROLL

ROASTED PEPPER HUMMUS (V)

FIRE-ROASTED RED BELL PEPPER, SEASONAL
VEGETABLES & GRILLED CROSTINI

BRISKET POTATO SKINS (GF)

SMOKED BRISKET ENDS, RUSSET POTATO,
PEPPERJACK CHEESE, PICKLED RED ONION &
OUR SIGNATURE BBQ SAUCE

FRIED MAC & CHEESE BITES

PANKO CRUSTED MACARONI PASTA WITH
TRAILER MADE PIMENTO CHEESE

FRIZZLED ONION RINGS

BUTTERMILK MARINATED WALLA WALLA
SWEET ONIONS & OUR SIGNATURE BBQ SAUCE

PORK BELLY DEVEILED EGGS (GF)

TOPPED WITH BRAISED BBQ PORK BELLY &
SPRING ONION

FRIED PICKLES (GF)

MASA BATTERED GARLIC-DILL PICKLES
& BUTTERMILK RANCH

ROSEMARY BUTTERMILK BISCUITS

MAPLE BUTTER & SMOKED HONEY

SHRIMP BEIGNETS

LIGHT SHRIMP "DONUTS" & PICKLED
CORN REMOULADE

CANDIED BACON (GF)

BOURBON BRINED & BROWN SUGAR

CRISPY CHICKEN SKINS

OUR SIGNATURE SWEET CHIPOTLE HOT SAUCE &
SMOKED HONEY

PEEL & EAT SHRIMP (GF)

CLASSIC CREOLE SHRIMP BOIL WITH
FANCY TARTAR & CREOLE COCKTAIL SAUCE

CATFISH NUGGETS

MASA BATTERED CATFISH & PICKLED
CORN REMOULADE

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SALADS

SW CAESAR

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

ROASTED POTATO (GF)

ROASTED FINGERLING POTATOES,
HARD-BOILED EGG, SMOKY BACON & RED
ONION

BEETS 2 WAYS (GF)

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

WATERMELON AND FRESH HEIRLOOM TOMATO (GF/V) **

WATERMELON, HEIRLOOM TOMATO, FRESH
MINT, PICKLED RED ONION & HONEY-LIME
VINAIGRETTE

MIXED GREEN (GF)

MIXED GREENS, RADISH, CUCUMBER, HEIRLOOM
TOMATO, PICKLED RED ONION & CHOICE OF
DRESSING

BUTTERMILK RANCH - BLEU CHEESE - HONEY-MUSTARD

COLESLAW (GF)

CLASSIC COLESLAW BLEND WITH YOUR CHOICE
OF DRESSING

CLASSIC MAYONNAISE - CIDER VINAIGRETTE (V)

WEDGE (GF)

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

MACARONI (GF)

MACARONI PASTA, CELERY, RED ONION,
PARSLEY, & SWEET PICKLE

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minute changes due to product availability.

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MAINS

FRIED CHICKEN

FRIED BUTTERMILK MARINATED CHICKEN

GRILLED TRI-TIP (GF/DF)

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

CITRUS SALMON (GF) **

SEARED PACIFIC SALMON WITH ROASTED CORN & BLUEBERRY SALSA & CITRUS BUTTER

COUNTRY FRIED STEAK

HAND BATTERED BAVETTE STEAK WITH COUNTRY GRAVY

ROASTED CHICKEN (GF/DF)

ROASTED CHICKEN HINDQUARTER WITH FRESH HERBS

BRAISED LAMB SHANK (GF/DF)

SLOW BRAISED LAMB SHANK WITH GIN-ROSEMARY

GRILLED PORK (GF/DF)

GRILLED PORK TENDERLOIN WITH ROMESCO

BRAISED BEEF BRISKET (GF)

SLOW BRAISED BEEF BRISKET WITH ESPRESSO DEMI GLACE

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

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SIDES

VEGETABLES

CREAMED CORN (GF)

ROASTED SWEET CORN, ROASTED BELL PEPPER & CARAMELIZED ONION

ROASTED BRUSSELS SPROUTS (GF/DF)

ROASTED BRUSSELS SPROUTS, BACON, 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

ROASTED POTATOES (GF/DF)

ROASTED FINGERLING POTATOES & FRESH HERBS

SUCCOTASH (GF/DF)

ROASTED CORN, FAVA BEAN, ROASTED PEPPER, ZUCCHINI & SPRING ONION

CHEDDAR SMASHED POTATOES (GF)

YUKON GOLD MASHED POTATOES, ROASTED GARLIC & WHITE CHEDDAR

BAKED MAC & CHEESE

PANKO CRUSTED MACARONI PASTA WITH TRAILER MADE PIMENTO CHEESE

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SWEETS

SWEET POTATO CHEESECAKE

PECAN CRUST, SWEET POTATO FILLING & SALTED CARAMEL TOPPING

BEIGNETS

CINNAMON SUGAR DUSTED DONUTS & ESPRESSO-CHOCOLATE GANACHE

GRASSHOPPER CHOCOLATE CAKE

DARK CHOCOLATE CAKE WITH HINTS OF FRESH MINT

CARROT CAKE

LAYERS OF MOIST CARROT CAKE, RUM SOAKED RAISINS & SWEET CREAM CHEESE FROSTING

COBBLER

SEASONAL FRUIT WITH STRUESEL CRUMB TOPPING

APPLE CROSTADA

RUSTIC APPLE PIE IN FOLDED BUTTER CRUST

PLATTERS

FRESH FRUIT & CHEESE

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

NOSH BOARD

A MIX OF CLASSIC FRENCH CHARCUTERIE & CURED MEATS, MUSTARDS & PICKLED SEASONAL VEGETABLES

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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

MAINS \$12.00

SIDES \$3.00

SWEETS SMALL (SERVES 10) \$30.00
LARGE (SERVES 20) \$60.00

PLATTERS SMALL (SERVES 10) \$30.00

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.

Pricing is based on items presented in this menu only. Prices may vary depending on special orders and specialty menu items.