

MOBILE



KITCHEN

Salem, OR
P. 541.423.2457
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 WITH CHOW CHOW ON A POTATO ROLL

ROASTED PEPPER & RED BEAN HUMMUS (V)

SEASONAL VEGETABLES & GRILLED CROSTINI

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 CREAMY FOUR CHEESE SAUCE

FRIZZLED ONION RINGS

BUTTERMILK MARINATED WALLA WALLA SWEET ONIONS & OUR SIGNATURE BBQ SAUCE

HUSH PUPPIES

A LIGHT CORN FRITTER BLENDED WITH SWEET CORN, BRAISED COLLARD GREENS & AGED WHITE CHEDDAR

FRIED PICKLES

PANKO & MASA BREADED GARLIC-DILL PICKLES & BUTTERMILK RANCH

ROSEMARY BUTTERMILK BISCUITS

PRESERVED PEACH BUTTER & LOCAL HONEY

CRISPY CHICKEN SKINS

DRIZZLED WITH OUR SIGNATURE SWEET CHIPOTLE HOT SAUCE & HONEY

PEEL & EAT SHRIMP (GF)

CLASSIC CREOLE SHRIMP BOIL WITH FANCY TARTAR & CREOLE COCKTAIL SAUCE

CATFISH NUGGETS

MASA BATTERED CATFISH & PICKLED CORN REMOULADE

PORK BELLY DEVILED EGGS (GF)

TOPPED WITH BRAISED BBQ PORK BELLY & SPRING ONION

HOPPIN' JOHN CAKES (V)

BLACK EYED PEAS & BROWN RICE CAKE WITH ROASTED LEEK SPREAD

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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

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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MAINS

FRIED CHICKEN

FRIED BUTTERMILK MARINATED CHICKEN

GRILLED TRI-TIP (GF/DF)

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

CITRUS SALMON (GF) **

SEARED PACIFIC SALMON WITH APRICOT GLAZE & ROASTED CORN RELISH

ROASTED PORK BELLY (GF/DF)

WITH LATE HARVEST GRILLED PEACHES & BABY ARUGULA

SWEET TEA BRINED

CHICKEN (GF/DF)

ROASTED CHICKEN HINDQUARTER WITH FRESH HERBS

ROASTED TURKEY (GF/DF)

TURKEY CONFIT WITH STOUT BBQ SAUCE

FENNEL CRUSTED PRIME

RIB (GF/DF)

BRAISED BEEF BRISKET (GF)

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 & FENNEL, 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

MACARONI PASTA WITH CREAMY FOUR CHEESE SAUCE

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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

COBLER

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 \$10.00

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.

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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, refuse disposal and \$600 applied to food. Anything over two hours of actual service time will be charged a rate of \$15 an hour per staff member and trailer fees (\$100 per hour) accrue as well.

For on site establishments, such as wineries and breweries, requesting us to be at an event for the sole purpose of individual vending for their guests or to sell food and services exclusively, we are at no obligation to create or build a specialty menu. You will be required to pay a minimum of \$600 per day, prior to the event. In the event our sales fall below the amount of the minimum collected, we will reimburse you the amount of that day's or day's sales (if it's more than one day, it will be collectively calculated and paid on the last day of service). In the event we exceed the total minimum paid, you will be reimbursed the full amount of your minimum charge. And of course we will happily supply you with a copy of our sales report(s) for verification.

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. We will hold the date for a period of 7 days after the initial invoice is submitted. If a deposit is not paid within that time frame, we are not at liberty to hold the date you are requesting and you may risk losing that date. You do have the option of paying with a credit or debit card online when the invoice is submitted to you via email or you may mail us a check. We will send a receipt that the deposit has been paid if you choose to mail a check. After the deposit has been paid, 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) that is being requested. Rentals may include tables, chairs, china, linens, etc. and are charged in your invoice.

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 serviceware 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.