



McMinville, OR  
P. 541.423.2457  
E. info@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

## PEEL & EAT SHRIMP (GF)

CLASSIC CREOLE SHRIMP BOIL WITH  
FANCY TARTAR & CREOLE COCKTAIL SAUCE

## POTATO SKINS (GF)

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

## FRIED MAC & CHEESE BITES

PANKO CRUSTED MACARONI PASTA WITH CREAMY FOUR  
CHEESE SAUCE

## SWEET POTATO CROQUETTES

PANKO CRUSTED SWEET POTATO ROUNDS TOPPED  
WITH SPICED PEACH CHUTNEY

## HUSH PUPPIES

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

## FRIED PICKLES

PANKO CRUSTED TRAILER-MADE 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

## DILL PICKLE HUMMUS (GF/V)

SEASONAL VEGETABLES & GRILLED CROSTINI

## CATFISH NUGGETS

MASA BATTERED CATFISH WITH PICKLED  
CORN & MISSISSIPPI COMEBACK SAUCE

## PORK BELLY DEVILED EGGS (GF)

TOPPED WITH BRAISED BBQ PORK BELLY, PICKLED  
RED ONION & SPRING ONION

## HOPPIN' JOHN CAKES (V)

SWEET CORN GRITS CAKES TOPPED WITH GREEN  
TOMATO JAM & COWBOY CAVIAR

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

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



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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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# SIDES

## VEGETABLES

**SOUTHERN FRIED 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, CANDIED PECANS, DATES, CITRUS-FENNEL GLAZE & FRESH MINT

**BRAISED GREENS (GF/DF)**  
LOCAL BABY BITTER GREENS & PULLED SMOKED TURKEY

**GREEN BEANS & BACON (GF/DF)**  
FRESH GREEN BEANS WITH SMOKED BACON & PICKLED RED ONION

## STARCHES

**ROASTED POTATOES (GF/DF)**  
ROASTED FINGERLING POTATOES & FRESH HERBS

**BLACK EYED PEAS (GF/DF)**  
BAKED BROWN SUGAR BLACK EYED PEAS WITH PORK BELLY ENDS & PIECES

**CHEDDAR SMASHED POTATOES (GF)**  
YUKON GOLD MASHED POTATOES, ROASTED GARLIC & WHITE CHEDDAR

**BAKED MAC & CHEESE**  
MACARONI PASTA WITH CREAMY FOUR CHEESE SAUCE

**GRITS WITH CHEESE**  
MARSCAPONE & AGED WHITE CHEDDAR GRITS

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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 SPICED PEACH CHUTNEY & BABY ARUGULA

## PAN-FRIED TROUT (GF) \*\*

CORNMEAL CRUSTED RAINBOW TROUT WITH PECAN-BROWN  
BUTTER SAUCE & CAULIFLOWER PUREE

## GRILLED FROGMORE STEW (GF/DF)

GRILLED DUCK ANDOUILLE SAUSAGE, SHRIMP, NEW RED  
POTATOES & CORN COBBETTES

## 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

## COLD-SMOKED MEATLOAF (GF)

WITH ST LOUIS STYLE BBQ SAUCE, BLEU  
CHEESE & CRISPY FRIZZLED ONION RINGS

## CHICKEN & DUMPLINGS (GF)

PULLED ROASTED CHICKEN, WILD MUSHROOMS, ROASTED  
CORN, DUMPLINGS IN A SAVORY CHICKEN DEMI GLACE

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# SWEETS

## SWEET POTATO CHEESECAKE

PECAN CRUST, SWEET POTATO FILLING & SALTED  
CARAMEL TOPPING

## GRASSHOPPER CHOCOLATE CAKE

DARK CHOCOLATE CAKE WITH HINTS OF FRESH MINT

## COBLER

SEASONAL FRUIT WITH STRUESEL CRUMB TOPPING

## BEIGNETS

CINNAMON SUGAR DUSTED DONUTS &  
ESPRESSO-CHOCOLATE GANACHE

## CARROT CAKE

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

## APPLE CROSTADA

RUSTIC APPLE PIE IN FOLDED BUTTER CRUST

# PLATTERS

## FRESH FRUIT & CHEESE

A MIX OF FRESH SEASONAL FRUITS, DRIED FRUITS,  
DOMESTIC CHEESES, ROASTED NUTS, SPREADS  
& CONDIMENTS

## SOUTHERN NOSH BOARD

PORK BELLY DEVILED EGGS, WHISKY PICKLES,  
PIMENTO BLEU CHEESE WITH PEPPER GELÉE,  
GREEN TOMATO JAM, SPICED PEACH MOSTARDA,  
MORTADELLA & GRILLED DUCK ANDOUILLE

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PRICING PER PERSON,  
PER SELECTION  
20 PERSON MINIMUM REQUIRED

<u>SMALL BITES</u>	<u>\$3.00</u>
<u>SALADS</u>	<u>SMALL (SERVES 10) \$30.00</u> <u>LARGE (SERVES 20) \$60.00</u>
<u>MAINS</u>	<u>\$10.00 - \$13.00</u>
<u>SIDES</u>	<u>\$4.00</u>
<u>SWEETS</u>	<u>SMALL (SERVES 10) \$30.00</u> <u>LARGE (SERVES 20) \$60.00</u>
<u>PLATTERS</u>	<u>SMALL (SERVES 10) \$30.00</u> <u>LARGE (SERVES 20) \$60.00</u>

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.

We charge a nominal fee of \$1 for every mile up to 150 miles one-way. We do not do events that exceed a total travel distance of 300 miles. For instance, if you arranged for a buffet set-up and your event was a travel distance of 100 miles one-way, included with the \$50 set-up fee you would be charged for a total of \$150.

## 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 private events that request to sell items individually to their guests, the \$800 minimum is still in effect, however you would only be responsible for the net sales difference. For example, if you hired our trailer and services for a private event, and your guests purchased food to a total of \$700, then you would be responsible for the difference of \$100. A 50% deposit is still required to book the trailer and held in lien. The difference is refunded after the event as is usually available within 1-3 business days.

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?

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 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.