




THE TRUCK

HOW IT WORKS

SUBMIT YOUR CATERING REQUEST:

Complete our [online booking form](#) with event details, including contact information, date, location, estimated number of guests, and menu preferences. We'll then send you a customized quote for review.

BOOKING REQUIREMENTS:

-  2-week notice is required for all food truck bookings.
-  Minimum spend is \$2,500, including a \$800 hire fee.
-  Full payment is required at least 1 week prior to confirm your booking.

SERVICE AREA & TRAVEL FEES:

- We service events within a maximum 1-hour drive from Palmerston North.
- Travel within a 30-minute drive is included in the hire fee. Additional fees apply for travel times beyond this.

For any special requests or items not listed on our catering menu, feel free to ask within the form, and we'll do our best to accommodate.

READY TO ORDER?

[Click here to get started!](#)

TIER #1: 'FOOD-TRUCK STYLE'

(60 people or less)

THE CLASSIC STYLE OF FOOD-TRUCK CATERING!

\$TBD

Guests can enjoy our classic food truck menu, which includes:

- Poutine – Canadian fries with cheese curds and gravy, available in Original, Bacon, and Newfie (stuffing) styles.
- Chicken Wings – Choice of flavours like Buffalo, Maple Bacon, Honey Garlic, and BBQ, served with veggie sticks and dip.
- Mac'n'Cheese Bites - Served with either BBQ or Buffalo dip.
- Corn Nuggets – Crispy nuggets with burger sauce.
- Maple Greens Salad – Spinach, walnuts, apple, feta, and cranberries in a maple vinaigrette.

We'll call up tables in an orderly fashion to serve each guest's choice. Includes biodegradable food containers, cutlery, and napkins.

TIER #2: 'FAMILY STYLE'

A MORE COMMUNAL, SHARING STYLE OF CATERING.

\$35pp

Choose your preferred serving style: either family-style shared plates served directly to each table, or a buffet setup where guests can help themselves.

- Chicken Wings – Choose 3 flavours (e.g., Buffalo, Maple Bacon), served with veggie sticks and dip.
- Poutine – Two types: Original and Newfie.
 - Original: Skin-on french fries, locally made cheese curds, and homemade gravy.
 - Newfie: Original poutine topped with a mound of stuffing.
- Maple Greens Salad – Spinach, walnuts, apple, feta, and cranberries in a maple vinaigrette.
- Caesar Salad - Iceberg, Ranch dressing, garlic croutons, Parmesan and bacon.

Whether you opt for family-style or buffet, guests will enjoy a selection of hearty, shared dishes that create a warm, communal dining experience.

DIY BROWNIE

\$7.5pp
(Min. 12)

Dark chocolate brownies served with an assortment of candy, sauces, and whipped cream, allowing guests to create their own perfect treat!

