

## TACOS

All Tiers Include:

Pico de Gallo (mild), Crunchy Cabbage,  
Choice of Soft Flour or Corn Tortilla

### TIER 1

**\$14/person**

+ 1 Meat Selection

### TIER 2

**\$21/person**

+ 2 Meat Selections  
+ Qt of Guacamole  
+ Qt of Goat Cheese Crema

### TIER 3

**\$29/person**

+ 3 Meat Selections  
+ Qt of Guacamole  
+ Qt of Goat Cheese Crema  
+ Qt of Refried Beans

### MEAT TOPPINGS

#### Carnitas GF

Braised Pork, House Spice Blend

#### Al Pastore GF

Marinated Roasted Pork, Pineapple

#### Ropa Vieja GF

Cuban-Style Shredded Beef

#### Chicken Mole GF

Traditional Mexican Mole

#### Vegan Steak v GF

Homemade Seitan, House Spice Blend

#### Fish or Shrimp

Grilled with Meyer Lemon & Thyme (market price)

## A LA CARTE ITEMS

Hand-Cut Double-Cooked French Fries

**\$25/tray (serves 10-15)**

House-Made Guacamole v **\$20/qt**

Goat Cheese Crema **VEG \$9/qt**

Refried Beans v **\$7/qt**

## GOURMET CHEESESTEAKS

Philly-Style

All Tiers Include: House-Made Artisan Wizz,  
Condiments, and Fresh Baked Roll

### TIER 1

**\$15/person**

+ 2 Gourmet Toppings

### TIER 2

**\$22/person**

+ FRIES or  
Israeli Hummus Bar  
+ 1 Premium Topping  
+ 3 Gourmet Toppings

### TIER 3

**\$29/person**

+ FRIES or  
Israeli Hummus Bar  
+ 2 Premium Toppings  
+ 4 Gourmet Toppings

### GOURMET

House Roasted Long Hots v GF

Sharp Provolone **VEG GF**

Crispy Shallots **VEG**

Fire-Roasted Peppers & Onions v GF

House Tapenade v GF

Chimichurri v GF

Roasted Eggplant v GF

### PREMIUM

add \$2pp

Sweet Onion Bacon Marmalade

Crispy Pancetta GF

Oil Cured Sundried Tomatoes GF

Sauteed Broccoli Rabe & Garlic v GF

## VEGAN CHEESESTEAKS

House Made Seitan "Steak"

All Tiers Include: Vegan "Wizz", Condiments,  
Fresh-Baked Vegan Long Rolls

### TIER 1

**\$15/person**

+ 2 Gourmet Toppings  
+ Fire-Roasted  
Peppers & Onions

### TIER 2

**\$22/person**

+ 1 Premium Topping  
+ 3 Gourmet Toppings  
+ FRIES or  
Israeli Hummus Bar  
+ Fire-Roasted  
Peppers & Onions

### TIER 3

**\$29/person**

+ 2 Premium Toppings  
+ 4 Gourmet Toppings  
+ FRIES or  
Israeli Hummus Bar  
+ Fire-Roasted  
Peppers & Onions

### GOURMET v

House Tapenade

Chimichurri

Roasted Eggplant

Pickled Sweets

Crispy Shallots

House Roasted  
Long Hots

### PREMIUM v

add \$2pp

Oil Cured Sundried Tomatoes

Sauteed Broccoli Rabe & Garlic

## CUTLET SANDWICHES

Breaded and Flash Fried, Served on Fresh Baked Rolls

### TIER 1

**\$14/person**

+ 1 Cutlet Sandwich  
Selection  
+ Homemade Potato Salad

### TIER 2

**\$21/person**

+ 2 Cutlet Sandwich  
Selections  
+ FRIES or  
Israeli Hummus Bar

### TIER 3

**\$29/person**

+ 3 Cutlet Sandwich  
Selections  
+ FRIES or  
Israeli Hummus Bar  
+ 1 Additional Side

### SANDWICH SELECTIONS

**Chicken Italiano** - Tomato-Basil Ragout,  
Fresh Mozzarella, Shaved Parmesan

**Crispy Chicken** - Sharp Cheddar,  
Smoked Prosciutto, Maple-Dijon Sauce

**The Porker** - Sharp Provolone,  
Bacon, Spinach, Garlic Mayo

**Beer-Battered Fish**

Fresh Seasonal Fish, Homemade  
Tartar Sauce and Cocktail Sauce

**Black Bean-Wa v**

Black Bean and Quinoa Patty,  
Beet Slaw, Smoked Onion Mayo

## PULLED MEATS

MEMPHIS-STYLE

Choice of Pulled Chicken, Pork, or Beef, Served with  
Homemade BBQ Sauce on a Freshly Baked Sesame Seed Bun

### TIER 1

**\$15/person**

+ 1 Meat Selection  
+ 1 Side

### TIER 2

**\$22/person**

+ 2 Meat Selections  
+ 2 Sides

### TIER 3

**\$29/person**

+ 3 Meat Selections  
+ 3 Sides

### SIDES

(available a la carte for \$10/quart)

Beet Slaw v

Creamy Mac & Cheese **VEG**

Collard Greens **GF**

Homemade Potato Salad v **GF**

Caprese Pasta Salad (farfalle, mozzarella, tomato, basil) v

# HOMEMADE HUMMUS

## ISRAELI STYLE v GF

Chick Peas, Tahini, Olive Oil, Paprika, Zaatar

### All Tiers Include:

Fresh Baked Pitas, Carrots, Celery, Olives, and Israeli Salad

### TIER 1 \$8 per person

+ 1 Veggie Topping

### TIER 2 \$13 per person

+ 2 Veggie Toppings  
+ 1 Meat Topping

### TIER 3 \$18 per person

+ 3 Veggie Toppings  
+ 2 Meat Toppings

## VEGGIE TOPPINGS

Mint and Chickpea v GF

Crispy Tempeh, Wasabi and Garlic v

Mediterranean Roasted Veggies v GF

Homemade Olive Tapenade v GF

Feta and Tzatziki VEG GF

Fire-Roasted Peppers & Tomatoes v GF

Coconut Bacon v GF

## MEAT TOPPINGS

Chicken Tagine, Pistachio, Preserved Lemon GF

Toasted Cumin Chicken & Crispy Potato Sticks GF

Smoked Salmon & Chive Sour Cream GF

Hungarian Brisket

add \$2pp GF

Tamarind Lamb & Slow-Cooked Onions

add \$3pp GF

# DRINKS

## Complete Your Catering Package

SIPP Organic Sodas \$3/person

Jarritos 'Mexican' Sodas \$2/person

Glass Bottled Coke Products \$2/person

1 lb Homemade Granola \$9

## NOW SELLING

### JERRY'S HOMEMADE GRANOLA

### YOU CAN FIND IT ONLINE!

## MISCELLANEOUS NOTES

If you would like the food truck present at your venue, we ask that your catered event be a minimum of \$1,250.

All catered events with our truck onsite include two (2) hours of staffed service. Each additional hour is \$150.00.

All categories require a minimum of 15 persons. If you'd like the food delivered, a delivery charge of \$25 and a setup charge of \$25 will be added to your total. We ask that any pickup or delivery order be a minimum of \$400.

Gluten free bread and rolls available for some items. Please inquire about pricing.

*A gratuity of 18% will be added to all catering jobs.*

*\*All prices include setup, plasticware, plates, and napkins*



# CATERING MENU

610.400.1532

[www.jerrys-kitchen.com](http://www.jerrys-kitchen.com)

@JerrysFoodTruck



**CARNIVORES, VEGETARIANS, VEGANS,  
REJOICE! (GLUTEN FREE FOLKS TOO)**