



[production catering menu]

[web] www.greentruckonthego.com /// [email] greentruckn@gmail.com /// [phone] 310 204 0477

[option one]

[first meal]

MAINS

Green Truck Signature Breakfast Burrito

Eggs* + Spinach + Sautéed Peppers + Aged Cheddar + Pico de Gallo
Choice of: Niman Ranch Bacon or Soyrizo

Greek Egg Scramble

Eggs* + Spinach + Cherry Tomatoes + Feta Cheese

Yogurt & Granola

Served with Dried Fruit

**Our Farm Fresh Eggs are Organic and Cage-Free <3*

SIDES

Breakfast Country Potatoes
Niman Ranch Bacon
Fresh Seasonal Fruit
Assorted Pastries

DRINKS

Fair Trade & Organic Coffee + Tea
Organic Orange Juice

[second meal]

MAINS

Argentinian Flank Steak

Grass-Fed Flank Steak + Housemade Chimichurri Sauce

Grilled Chicken Breast

Mary's Free Range Chicken + House Blend Herbs & Spices

Grilled Brussel Sprouts [vegan]

Brussel Sprouts + Vegan Bacon + Grilled Onions

SERVED WITH

Organic Quinoa + Kale Caesar Salad
Seasonal Agua Fresca + Assorted Dessert Options

Don't Panic - It's Organic! /// Ingredients are thoughtfully sourced from local + organic farms <3



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[option two]

[first meal]

MAINS

Green Truck Signature Breakfast Burrito

Eggs* + Spinach + Sautéed Peppers + Aged Cheddar + Pico de Gallo
Choice of: Niman Ranch Bacon or Soyrizo

Pancake Bar [traditional and gluten-free batter]

Seasonal Berries + Chocolate Chips + Shaved Coconut + Nuts

Soyrizo Scramble

Eggs* + Spinach + Cherry Tomatoes + Soyrizo

**Our Farm Fresh Eggs are Organic and Cage-Free <3*

SIDES

Breakfast Country Potatoes
Niman Ranch Bacon
Fresh Seasonal Fruit
Assorted Pastries

DRINKS

Fair Trade & Organic Coffee + Tea
Organic Orange Juice

[second meal]

MAINS

Chinese BBQ Pork Spare Ribs

Niman Ranch Pork Ribs + Housemade Chinese BBQ Sauce

Teriyaki Chicken

Mary's Free Range Chicken + Roasted Sesame + Housemade Teriyaki

Grilled Udon Noodles [vegan]

Fresh Herbs + Garlic + Sesame + Crispy Tofu

SERVED WITH

Farmer's Market Salad + Pineapple Fried Rice
Seasonal Agua Fresca + Assorted Dessert Options

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[option three]

[first meal]

MAINS

Green Truck Breakfast Sandwich

Eggs* + Chard + Kale + Pancetta + Gruyere + English Muffin

Stone Ground Oatmeal

Quinoa + Barley + Cinnamon & Date Butter + Almonds + Coconut

Eggs to Order

Choice of: Spinach + Peppers + Mushrooms + Onion + Aged Cheddar
Feta Cheese + Niman Ranch Bacon + Soyrizo

**Our Farm Fresh Eggs are Organic and Cage-Free <3*

SIDES

Breakfast Country Potatoes
Niman Ranch Bacon
Fresh Seasonal Fruit
Assorted Pastries

DRINKS

Fair Trade & Organic Coffee + Tea
Organic Orange Juice

[second meal]

MAINS

Mother Trucker Vegan Burger

Housemade Vegan Patty + Mixed Greens + Tomato + Trucker Sauce

Wild Turkey Burger

Ground Turkey Patty + Niman Ranch Bacon + Tomato + Avocado

Chicken Pesto Sandwich

Mary's Free Range Chicken Breast + Roasted Red Peppers
Mozzarella + Arugula + Pesto Vegenaise + Ciabatta Bread

SERVED WITH

Sweet Potato Rounds + Kale Yeah Salad
Seasonal Agua Fresca + Assorted Dessert Options

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[option four]

[first meal]

MAINS

Green Truck Signature Breakfast Burrito

Eggs* + Spinach + Sautéed Peppers + Aged Cheddar + Pico de Gallo
Choice of: Niman Ranch Bacon or Soyrizo

Omelette Bar

Choice of: Spinach + Peppers + Mushrooms + Onion + Aged Cheddar
Feta Cheese + Niman Ranch Bacon + Soyrizo

Yogurt & Granola

Served with Fresh Seasonal Berries

**Our Farm Fresh Eggs are Organic and Cage-Free <3*

SIDES

Breakfast Country Potatoes
Niman Ranch Bacon
Fresh Seasonal Fruit
Assorted Pastries

DRINKS

Fair Trade & Organic Coffee + Tea
Organic Orange Juice

[second meal]

MAINS

Grilled Chili-Lime Chicken

Mary's Free Range Chicken + Chili + Cumin + Garlic + Lime Juice

Wild Pacific Salmon

Fresh Ginger + Garlic + Black Bean Reduction

Vegan Beef Tips

Gardein Beefless Tips + Stir-Fried Seasonal Vegetables

SERVED WITH

Organic Quinoa + Kale Caesar Salad
Seasonal Agua Fresca + Assorted Dessert Options

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[option five]

[first meal]

MAINS

Green Truck Breakfast Sandwich

Eggs* + Chard + Kale + Pancetta + Gruyere + English Muffin

Soyrizo Scramble

Eggs* + Spinach + Cherry Tomatoes + Soyrito

Yogurt & Granola

Served with Fresh Seasonal Berries

**Our Farm Fresh Eggs are Organic and Cage-Free <3*

SIDES

Breakfast Country Potatoes
Niman Ranch Bacon
Fresh Seasonal Fruit
Assorted Pastries

DRINKS

Fair Trade & Organic Coffee + Tea
Organic Orange Juice

[second meal]

Grilled Chicken Fajitas

Mary's Free Range Chicken + Bell Peppers + Onions
Fire-Roasted Tomato Salsa + Warm Corn Tortillas

Carne Asada Steak Tacos

Grass-Fed Steak + Pico de Gallo + Grilled Onions

Jackfruit Carnatas [vegan]

Slow-Cooked Pulled Jackfruit + Southwest Herbs & Spices

SERVED WITH

Spanish Rice + Southwest Salad
Seasonal Agua Fresca + Assorted Dessert Options

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[second meal extended menu]

[mains]

Niman Ranch Pork Loin

Pork Loin + Grainy Mustard + Balsamic Reduction

White Fish and Wine

Seasonal White Fish + White Wine Sauce + Capers

Grilled Tofu Steaks

Sesame Crusted Tofu + Brown Rice + French Lentils

Roasted Rosemary and Citrus Chicken

Mary's Free Range Chicken + Citrus Vinaigrette + Fresh Rosemary

Eggplant Parmesan

Grilled Eggplant + House Marinara Sauce + Parmesan Cheese

Bolognese Tagliatelle

Grass-Fed Beef + Vegetable Tomato Sauce + Tagliatelle Pasta

Vegetarian Tagine

Stewed Carrots + Sweet Potato + Chickpeas + Toasted Couscous

[sides]

Farmers Market Salad

Grilled Seasonal Vegetables + Heirloom Mixed Greens

Heirloom Beet Salad

Red and Golden Beets + Feta + Fresh Basil + EVOO

Harvest Potato Salad

Heirloom Potatoes + Chives + Vegan Dressing

Spinach Salad

Walnuts + Cranberries + Blue Cheese + Caramelized Onions

Lentil Salad

French Green Lentils + Bell Peppers + EVOO + Feta

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