



This menu is just a sample of the awesome food we can create. We always use local, quality products. We can design any menu to suit your needs if you don't see something you like, let us know.

Here is what we supply that is included:

- Service tables and black or white linens for them**
- Service equipment for the food, chaffers, platters, bowls, serving spoons, tongs & anything else you might need**
- High quality paper plates, cocktail or dinner napkins, plasticware kits with fork, knife, napkin, salt and pepper**
- Friendly staff to prepare and serve your meal**

Information we need for a quote:

- Number of people**
- Service date**
- Occasion**
- Location of event**
- Service time**
- Menu choices**

For quotes & questions please email or call:

Email- foodfixtruck@gmail.com

Restaurant- (209) 525-3663

Hank Olson Direct- (510) 406-1117

~ Appetizers ~

Prices are per person for on-site events with 50 person minimum. Pick up and drop off pricing available as well. We are dedicated to making sure your event is perfect so let us put a package together for you! Multiple items together will be discounted.

~ Platters ~

Harissa Humus & Chimichurri \$5.00

House Made Harissa Humus, Cilantro Chimichurri, Sea Salt Pita Chips

Fresh Fruit Platter \$5.00

Assortment of Melons, Pineapple, Berries & Everything Fresh

Vegetable Platter \$4.00

Assortment of Fresh Vegetables with Herb Crème Fraiche

Imported Cheese Platter \$7.00

Selection of Imported Cheeses & Sliced Artisan Bread, Fruits & Nuts

Chefs Charcuterie Board \$10.00

The Chefs Selection of Imported Salami & House Made Charcuterie, Amazing Cheeses, House Made Pickles Mixed Nuts & Dried Fruits, Artisan Bread

Great Aunt Sue's Apricot-Habanero Jelly & Cream Cheese Platter \$5.00

Family Tradition, Scratch Made Apricot-Habanero Jelly & Local Cream Cheese with a Selection of Artisan Crackers (Family & Friends Favorite)

~ Hors D'oeuvres ~

Corelli Crab Cakes \$10.00

Available Winter - Spring

House Made Dungeness Crab Cakes with Grilled Scallion-Lemon Aioli

Prosciutto Wrapped Rosemary Prawns \$7.00

Roasted Rosemary Infused Prawns Wrapped in Prosciutto di Parma, Butter & Sea Salt

Garden Fresh Bruschetta \$6.00

Available Summer - Early Fall

Local Garden-Fresh Tomatoes, Basil, Garlic, Olive Oil & Parmesan Cheese

Parmesan & Rosemary Dusted Meatballs \$7.00

Hand Ground Pork & Beef Meatballs, Fresh Grated Parmesan & Local Rosemary

Chili Garlic BBQ Meatball \$7.00

Hand Ground Pork & Beef Meatballs with Sweet & Spicy Honey-Chili-Garlic BBQ Sauce

Chilled Cocktail Prawns \$6.00

Freshly Poached & Chilled Prawns with Food Fix Secret Recipe Cocktail Sauce

Apple Wood Smoked Bacon Wrapped Dates \$7.00

Organic Medjool Dates Stuffed with Nicolaus Farms Chevre, Applewood Smoked Bacon

Rosemary Goat Cheese, Pine Nut, & Honey Crostini \$6.00

Nicolaus Farms Chevre, Local Rosemary, Toasted Pine Nuts & Local Honey

Root Beer Pulled Pork & Slaw Wonton \$6.00

Our Famous Root Beer Pulled Pork, Old Skool Slaw on a Fried Wonton

Ahi Tuna Poke \$8.00

Sushi Grade Ahi Tuna, Sweet Sesame & Cilantro on a Fried Wonton Chip

~ Pastas ~

Pasta buffets are served with your choice of caesar or mixed green salad, one of our scratch made dressings & fresh baked focaccia or rolls and butter

Bolognese Rigatoni \$18/Per Person

House Ground Beef & Pork in Slow Simmered Tomato Ragu, Rigatoni & Fresh Grated Parmesan Cheese

Penne Pesto Chicken \$18/Per Person

Grilled Chicken Thigh, Roasted Red Peppers, Penne Pasta, & Fresh Pesto Cream Sauce

Penne Chicken Alfredo \$18/Per Person

Grilled Chicken Thigh, Roasted Garlic & Parmesan Cream Sauce

Corelli Calabrese Lasagna \$24/Per Person

Ragù alla Bolognese, Ricotta, Mozzarella, & Parmesan Cheeses

~ Entrées ~

Entrée buffets are served with choice of entrée, two sides, salad & bread. Here are some suggested pairings. Menus with two proteins will be an additional charge depending on the protein.

Choose a Protein or Two:

Rustic Lemon-Rosemary Chicken \$20/Per Person (Breast add \$1)

Lemon-Rosemary Grilled Boneless Thighs

Fix-All Rubbed BBQ Chicken \$20/Per Person (Breast add \$1)

Back Yard BBQ Style Grilled Boneless Thighs

La Brasa Chicken \$21/Per Person (Breast add \$1)

Sweet Ginger & Herb Peruvian Grilled Boneless Thighs

Prosciutto Wrapped Chicken Breast \$24/Per Person

Chicken Breast Wrapped in Prosciutto & Seared with Fresh Herbs

Hanks Hickory Smoked Ribs \$25/Per Person

Slow Smoked Baby Back Ribs with our House Made Slow Oh BBQ Sauce

House Crafted Smoked Sausages \$24/Per Person

6-inch House Made, Apple Wood Smoked Pork Sausage

Applewood Smoked Pulled Pork \$25/Per Person

Beer Mustard & Fix-All Rubbed, Apple Wood Slow Smoked Pork Butt

Bourbon Brined Roasted Pork Loin \$24/Per Person

Bourbon Brined, Slow Roasted Pork Loin

Back Yard BBQ Tri-Tip \$26/Per Person

Angus Tri-Tip, Food Fix Original Rubbed & Grilled Medium-Rare

Rustic Prime Rib \$46/Per Person

Food Fix Herb Salt Crusted, Slow Roasted Prime Rib

~ Sides ~

Choice of Two Side Options:

Starches

Garlic & Herb Roasted Yukon Gold Potatoes

Crushed Garlic & Fresh Herbs

Buttered Mashed Potatoes

Whipped with Cream & Butter

Cheddar Jack Mac n Cheese

Cheddar & Jack Cheese Béchamel, Butter Toasted Panko & Parsley Crunch

Jalapeno Popper Mac n Cheese (add \$1.00)

Roasted Jalapeno, Jack & Cream Cheese Béchamel, Butter Toasted Panko & Cilantro Crunch

Vegetables

Grilled Summer Vegetables

Olive Oiled & Grilled Zucchini, Yellow Squash & Red Bell Peppers

Garlic Roasted Green Beans

Fresh Picked Green Beans, Roasted with Chopped Garlic & Butter

Butter & Toasted Almond Green Beans

Fresh Picked Green Beans, Roasted with Butter & Sliced Local Almonds

Roasted Cauliflower

Olive Oiled, Fix-All Seasoned & Slow Roasted

Grilled Asparagus (add \$3)

Olive Oiled & Fresh Asparagus

~ Bread ~

Choice of one Bread Option:

Food Fix Scratch Made Focaccia & Whipped Butter

Fresh Baked Dailey at Our Bakeshop Next Door

Scratch Made Roasted Garlic & Parmesan Focaccia & Butter (add \$2)

Slow Roasted Garlic & Fresh Grated Parmesan

Dinner Rolls & Butter

Classic Brown Top Dinner Rolls

~ Salad ~

Choice of one Salad Option:

Mixed Greens Salad

Mixed Greens & Chopped Romaine, Cherry Tomatoes, Carrot, Cucumber.
Choice of Scratch Made Sparrow Lane Balsamic, Zinfandel Vinaigrette,
Epic Blue Cheese or Fresh Herb Buttermilk Dressing

Food Fix Caesar Salad (add \$1.50)

Romaine Lettuce, Focaccia Croutons, Family Recipe Caesar Dressing, &
Shaved Parmesan

Spinach Salad (add \$2)

Baby Spinach, Crumbled Bleu Cheese, Dried Cranberries, Toasted Pecans &
Honey-Balsamic Vinaigrette

Wild Arugula Salad (add \$2)

Organic Arugula, Grilled Red Onions, Toasted Pine Nuts, Ricotta Salata, &
Aged Balsamic Vinaigrette