



PLATTER CATERING MENU

Platter Menu

*\$20 per person (5 pieces each) for set down platters
For platter catering with wait staff serving contact us for a quote*

Beef & Bacon Italian Meatball

Slow cooked in Rich Napoli Sauce

Bacon & Mozzarella Arancini

Served with house made Garlic Aioli

Fried Herb & Cheese Canederli (V)

Served with house made Spiced BBQ Sauce

Crispy Grilled Polenta Wedge (V, LG)

Served with fresh Green Apple Salsa Verde

Fried Green Olives (V) (3)

Double crumbed & served with house made Aioli

Cauliflower Bites (V) (2)

Battered in Spices & Parmesan Cheese served with Aioli & Napoli sauce

Creamy Mashed Potato Ball (V)

Crumbed & served with house made Aioli

Polenta & Zucchini Bites (LG, VG)

Polenta & Zucchini Fritter Pieces fried and served with house made Salsa Verde & Rocket

Cheesy Grilled Garlic Ciabatta (V)

Fresh Ciabatta dipped in Garlic Butter grilled with Italian Cheeses

LG = LOW GLUTEN (NO GLUTEN ADDED)

V = VEGETARIAN

VG = VEGAN

DFO = DAIRY FREE OPTIONAL

PLEASE ASK IF YOU HAVE SPECIFIC DIETARY REQUIREMENTS

TERMS & CONDITIONS

1. A **\$150 call out fee applies** to each catering booking to cover travel costs, staffing, packaging/utensils and rubbish removal.
2. Areas further than 50km out of the Brisbane CBD will incur an additional **\$50 travel fee**. Further than 80km will be by quote.
3. There will be an additional **\$50 generator fee** when a power source is unavailable. The truck runs on a single 10amp power source that should be no further than 20m from the truck (extension lead provided by us).
4. Upon booking you will be required to book in for a **minimum number** of guests for which you will be charged. We will have extra meals available in case of extra guests. This number will be recorded and invoiced following the event. Extras payable due within five days on receiving the invoice.
5. A **50% deposit** will be required to lock in the date at the time of booking. The **balance will be required two weeks** (14 days) prior to your event.
6. Accepted forms of payment are bank deposit, cheque, cash and credit card (in person/on truck).
7. If your event is **cancelled** for any reason we require **at least 14 days notice for a 50% refund of your deposit**. If notice is given less than 14 days prior to your event we will be unable to refund your deposit.
8. Your selected meals will be evenly divided and guests will be able to choose from the two until one is no longer available. We will always have a few extra however cannot guarantee that all guests will get their first choice.
9. Pricing includes a **3 hour service window** at your event. If additional time is required (early bump in or late bump out) this will be an additional cost per hour by quote.
10. To park at your event, the trailer requires a flat surface of 3m by 4.5m (height clearance 3m) and is preferred that it remains hooked to our car.
11. We will arrive 1 hour before the serving time of your event to setup and prepare the meals. We will let you know if an earlier start time is needed. We will begin pack up once all guests have been served.
12. Please discuss with us if you are wanting to add anything to your package such as soft drinks or services such as wait staff to serve meals and we can provide a quote.

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