



# FOOD TRUCK WEDDINGS & PRIVATE EVENTS

## THANK YOU FOR YOUR CONSIDERING US

### WHAT WE OFFER

We offer three levels of service for weddings & private events catered by our food truck: Buffet, Plated & Custom. Each of these options will be customized via the meal selection process to ensure we provide the best possible experience for you and your guests.

### OUR FOOD

We are incredibly proud of our made-from-scratch diverse menu offerings that allow you to serve delicious and wholesome food to everyone at your event regardless of their pallet or dietary needs. Because we make all of our food, we have complete control over ingredients and allergens.

### OUR LOCAL PARTNERS

We have selected four additional local businesses to add delicious options to the menu we can offer you. Our local partners are:

- Soul 'N Vinegar - appetizers & hors d'oeuvres
- Allow Me - custom cheese & charcuterie boards
- Recluse Roasting Project - local coffee service
- jiji frozen custard - build your own sundae bar

**804.539.3464**

**CATERING@SALTANDFORGE.COM**

## STEP 1: SELECT YOUR MEAL SERVICE STYLE

### BUFFET SERVICE \$27pp

- Select up to three appetizers
- Select up to three Entrées/Salads as main course
- Select two sides to be served with Entrées
- Served using high quality disposable plates & utensils (recycled or compostable materials)

### PLATED SERVICE \$43pp

- Select up to four appetizers - served at stations
- Includes a Crowd Pleaser cheese & charcuterie board/table
- Select a Salad for a plated salad course before the main course
- Select up to four Entrées plus sides for each dish
- Entrées & salads served on porcelain plates with metal flatware; appetizers and cheese boards set with high quality disposable plates & utensils

### CUSTOM SERVICE \$75pp and up

- This is your opportunity to work closely with our culinary team that includes over 30 years of restaurant experience to develop a custom multi-course menu designed specifically for your event.
- May include appetizer stations and/or a multi-course plated meal to match with the casual or formal nature of your event.
- Final price will be discussed and agreed upon as part of the menu development process.
- Served using high quality disposable plates & utensils (recycled or compostable materials)

## STEP 2: CHOOSE APPETIZERS, ENTRÉES & SALADS

### APPS BY SOUL 'N VINEGAR

- Bangin' Pimento Cheese & Crackers
- Vegetable Spring Rolls w/Chili Oil (vegan, gf)
- Roasted Garlic Hummus Platter with Spiced Pita & Vegetable Crudite (vegan)
- Southern-style Jalapeño & Cheddar Cornbread
- Spanish Style Tortilla
- Tofu & Avocado Roll with Fried Garlic & Ginger Sauce (vegan, gf)
- Chicken & Veggie Spring Rolls with Chili Oil (gf)
- Chicken Salad Sliders with Honey Mustard

### APPS BY SALT & FORGE

- Mini-Biscuit & Jam Platter
- Ham & Jam Mini-Biscuits

### ENTRÉES - SANDWICHES

- Chicken, Bacon, Ranch - Chicken breast (crispy or grilled), bacon, buttermilk ranch, pickles, lettuce, tomato, red onion, brioche
- Turkey & Blackberry - Herb-roasted turkey, blackberry-serrano jam, Brie, crispy shallots, arugula, honey whole wheat
- Smokey Tomato & Roast Beef - House-roasted beef, Brie, smoked tomato jam, pickled red onion, arugula, baguette
- Curried Chickpea (V) - Curried chickpea fritters, roasted beet purée, herbed goat cheese, pickled red onion, arugula, baguette
- Brisket - Madeira & caramelized onion braised brisket, Gruyère fondue, crispy shallots, whole grain mustard, arugula, baguette
- Classic Turkey, Chicken or Roast Beef Sandwiches - served on white bread or brioche with Duke's, lettuce, tomato & onion

### ENTRÉES - BURGER FICTION

- Royale with Cheese - American cheese, pickles, lettuce, tomato, onion, ketchup & mustard
- Le Big Mac - Two all-beef patties, Russian dressing, lettuce, cheese, pickles, onions, on a brioche bun
- The Wolf - Burger, bacon, Brie, smoked tomato jam, onions, arugula & a sunny-side-up egg
- The Bonnie Situation (V) - Beyond Burger, roasted garlic-rosemary mayo, white cheddar, sun-dried tomatoes, onions & arugula

### SALADS

- Superfood - Kale, cabbage, arugula, apples, sweet potatoes, red onion, edamame, pumpkin seeds, maple soy ginger vinaigrette (vegan, gf)
- Roasted Beet - Arugula, roasted beets, herbed goat cheese, crispy shallots, candied walnuts, balsamic vinaigrette (V)
- Mediterranean - Romaine, kale, marinated artichokes, sundried tomatoes, olives, red onion, Pecorino, red wine vinaigrette (V, gf)

## STEP 3: ADDITIONAL OPTIONS

### ALLOW ME CHEESE & CHARCUTERIE

- Crowd Pleaser - most popular & accessible gourmet cheeses & charcuterie - \$8pp
- Snacking Supreme - additional options - \$10pp
- Grazers Dream - all imported meats & cheese - \$12pp

### JIJI FROZEN CUSTARD SUNDAE BAR

- Sundae Bar with Vanilla Frozen Custard & Four Toppings - \$7pp
- Ultimate Sundae Bar with Vanilla Frozen Custard & Eight Toppings - \$9pp

### RECLUSE ROASTING PROJECT COFFEE

- Hot Coffee - \$3pp - includes freshly brewed coffee on-demand, cream, sugar & non-sugar sweeteners
- Canned & Chilled Flash Brewed Coffee - \$5 per can