

food truck mobile kitchen + catering

appetizers (feeds 25)

shrimp cocktail	225
chilled jumbo shrimp, cocktail sauce, lemon	
calamari	225
quickly fried, and lightly coated, cherry peppers, chipotle aioli	
crab cakes	225
maryland style, chiptole remoulade sauce	
steak bites	225
house-cut from PLate steak, chipotle cream sauce	
burrata bruschetta	200
heirloom cherry tomatoes, burrata, balsamic reduction, toast points (1 per)	

salads (feeds 25)

pear salad	250
fresh berries, red wine poached, oven roasted, baby greens, goat cheese, candied pecans, cranberry vinaigrette	
caesar salad	200
romaine, garlic croutons, parmesan	
burrata salad	300
burrata cheese, heirloom tomatoes, basil, aged balsamic	

entrees (pick up to three options)

roast filet (per person)	50
served with choice of vegetable or mash	
salmon (per person).	35
served with choice of risotto or vegetable	
chicken breast (<i>per person</i>)	23
served with choice of vegetable or mash	

dessert

please contact Naomi at better together bakery for options
(nkwbaking@gmail.com or 952-564 -8643)

952.440.5500

foodtruck@plateonmain.com
www.plateonmain.com/food truck



@platefoodtruck

