



# BOOKING GUIDELINES & STARTING PRICES

**50 PERSON MINIMUM TO BOOK**

3 HOUR EVENT = \$30/PERSON

4 HOUR EVENT = \$40/PERSON

5 HOUR EVENT = \$50/PERSON

(+TAX & 21% GRATUITY)

**ALL EVENTS BOOKED FOR FRIDAY NIGHT, SATURDAY OR SUNDAY ARE AN ADDITIONAL \$10 PER PERSON**

**ALL BOOKINGS INCLUDE A \$300 OPERATIONAL FEE (COVERS COSTS OF FUEL, TRAVEL & 30 MIN SETUP/ 30 MIN BREAKDOWN)**

## JIOVANNI MAESTRALE

FOOD TRUCK MANAGER

**(267)-742-8714**

CARLUCCISFOODTRUCK@GMAIL.COM

## MENU

YOU BUILD THE MENU FROM THE CATEGORIES BELOW. THE DAY OF YOUR EVENT, GUESTS CAN ORDER THEIR CHOICE FROM THE PREDETERMINED MENU.

### SANDWICHES

(CHOOSE 2 OPTIONS)

#### BROCCOLI RABE 'N' ROLL

ROAST PORK, SHARP PROVOLONE, GARLIC SAUTEED BROCCOLI RABE

#### CHICKEN PARM ALLA VODKA

CHICKEN CUTLET TOPPED WITH PROVOLONE & FRESH MOZZARELLA TOPPED WITH VODKA SAUCE

#### NONNA'S MEATBALL PARMIGIANA

JUICY HANDMADE BEEF MEATBALLS STUFFED WITH MOZZARELLA TOPPED WITH MARINARA, PESTO AIOLI & FRESH MOZZARELLA

#### SOUTH PHILLY SPECIAL

SPICY ITALIAN SAUSAGE, ROASTED RED PEPPERS, CARAMELIZED ONIONS, & MARINARA SAUCE TOPPED WITH MELTED MOZZARELLA

#### PROSCIUTTO & MOZZARELLA

PESTO OR BALSAMIC DRIZZLE, FRESH MOZZARELLA ARUGULA & TOMATOES

#### THE OG CHEESESTEAK

THINLY SLICED RIBEYE, CHOICE OF AMERICAN, PROVOLONE OR COOPER SHARP CHEESE, WIT/WITHOUT CARAMELIZED ONIONS

### BEVERAGES

(2 PER PERSON INCLUDED)

BOTTLED WATER, SELECT SODAS & ICED TEA

ITALIAN ICED COFFEE (+\$2/PERSON)

### APPETIZERS

(CHOOSE 2 OPTIONS)

#### MOZZARELLA BITES

WITH MARINARA SAUCE

#### ARANCINI BALLS

SICILIAN-STYLE RICE BALLS STUFFED WITH RAGU, PEAS, AND MOZZARELLA

#### BADA BING SHRIMP

CRISPY SHRIMP TOSSED IN A CREAMY SPICY SAUCE

#### CURLY FRIES

SERVED WITH KETCHUP, RANCH OR HONEY MUSTARD

### PENNE PASTA

(CHOOSE 2 SAUCE OPTIONS)

#### VODKA

BLUSH VODKA SAUCE (VEGETARIAN)

#### MARINARA

FRESH SAUCE MADE DAILY (VEGAN)

#### PESTO

BASIL, PINE NUTS, EXTRA VIRGIN OLIVE OIL, GARLIC (VEGETARIAN)

#### ALFREDO

(VEGETARIAN)

### SALAD

(CHOOSE 1 OPTION)

#### HOUSE

ROMAINE, SPRING MIX, TOMATOES, CUCUMBERS, BALSAMIC VINAIGRETTE (VEGAN/GLUTEN FREE)

#### CAESAR

ROMAINE, CAESAR DRESSING, CROUTONS

#### WALNUT APPLE SALAD

ROMAINE, SPRING MIX, GLAZED WALNUTS, SLICED APPLES, DRIED CHERRIES, BLEU CHEESE, SERVED WITH A HOMEMADE CRANBERRY VINAIGRETTE DRESSING

### DESSERTS

+\$3/PERSON

(CHOOSE 2 OPTIONS)

#### ZEPPOLE BITES

ITALIAN DONUT HOLES DUSTED WITH POWDERED SUGAR, SERVED WITH NUTELLA OR SALTED CARAMEL DIPPING SAUCE

#### CANNOLI DIP

CRISPY CANNOLI CHIPS SERVED WITH A CANNOLI CREAM DIP, TOPPED WITH MINI CHOCOLATE CHIPS

INTERESTED IN BOOKING FOR A CORPORATE LUNCHEON? ASK ABOUT OUR QUICK CORPORATE LUNCHEON PACKAGE!