



# PILORA'S FOOD TRUCK

## STYLES

## Minimum Sales

### BBQ Truck

Smoked pulled pork, house mac n cheese, creamy coleslaw, cornbread, variety of sauce, chips .....

500

### Cold Cuts Truck

Fresh baguettes, fresh sliced deli meats and cheeses, fresh produce and house toppings, chips .....

500

### Lobster Roll Truck

Maine, Connecticut, and Chili Lime Lobster rolls, mac n cheese, coleslaw, lobster bisque, sides.....

700

### Taco and Burrito Truck

Choice of two proteins, rice, beans, sauces, all the taco fixings (see details below).....

500

### Grilled Cheese Truck

Choice of two proteins, toppings and sauces, variety of Wis. cheeses melted in between local artisan toast, chips .....

500

### Breakfast Truck

Choice of two proteins, egg burritos, cornbread pancakes, Pilora's french toast, Granola, nitro coffee, mimosas .....

500

### Hoagie Truck

WI cheese steak, meatball, chopped cheese, chicken marinara, chopped chicken Caesar .....

500

### Surf n Turf

Tenderloin sliders, lobster rolls, surf n turf sliders, sides and toppings.....

700

### Protein Options:

Steak, Chicken, Corned Beef, Turkey, Lobster, Ground Pork, Pulled Pork, Ground Beef, "Impossible" Protein options available by request.

### Sauces:

Truck, BBQ, Carolina BBQ, Pineapple BBQ, Kentucky White BBQ, Ranch, Chipolte Ranch, Caesar, Balsamic, Smashed Avocado, Hot Sauce, Mustard, Salsa, Garlic Butter, and more....

*\*Minimum sales are pro-rated, if minimum sales are not met. The remainder of minimum sales to be covered by event organizer.*

### Toppings:

Lettuce, Tomato, Onion, Cucumber, Spinach, Peppers, Pickles, Pickled Veggies,

### Why Pilora's Café and Food Truck Have Minimum Charges for Events

At Pilora's Café and Food Truck, our primary goal is to provide exceptional food and service to enhance your event experience. To maintain the high standards and quality of our offerings, we have established minimum charges for our catering services. Here's why:

#### Cost of Operations:

Operating a café and food truck involves significant fixed costs, including ingredients, labor, equipment, fuel, and maintenance. Setting a minimum charge ensures that we can cover these essential expenses while delivering top-notch service.

#### Quality Assurance:

By maintaining minimum charges, we ensure that we use the best ingredients and provide adequate staffing for each event. This guarantees that our customers receive the highest quality food and service, regardless of the event size.

#### Efficiency and Planning:

Catering events require meticulous planning, preparation, and coordination. Minimum charges help us allocate resources efficiently and plan appropriately to meet the specific needs of each event, ensuring a seamless and successful experience for our clients.

#### Sustainability:

Ensuring sustainability in our operations is important to us. Minimum charges help us manage waste, optimize food preparation, and promote environmentally friendly practices. It allows us to invest in sustainable packaging, energy-efficient equipment, and other eco-conscious initiatives.

#### Supporting Local Community:

By maintaining minimum charges, we can continue to support local suppliers, farmers, and artisans. This commitment not only enhances the freshness and flavor of our offerings but also contributes to the local economy and community.

We appreciate your understanding and cooperation. Our minimum charges are designed to ensure that every event catered by Pilora's Café and Food Truck is a memorable and delightful experience, upholding the high standards our clients expect and deserve.