



# PRODUCTION CATERING

*Green  
Truck*

ESTABLISHED 2007



# Mobile Kitchens

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## FULL SERVICE CATERING ON LOCATION

- + 12 years of production catering experience
- + Custom curated menus
- + Craft service packages available
- + Equipment & furniture rentals
- + Entirely Sufficient
- + Fully Equipped with water & power supply
- + We can move locations with you



STAGE  
32





# Our Inspiration

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## **GOURMET SERVICE, ANYWHERE**

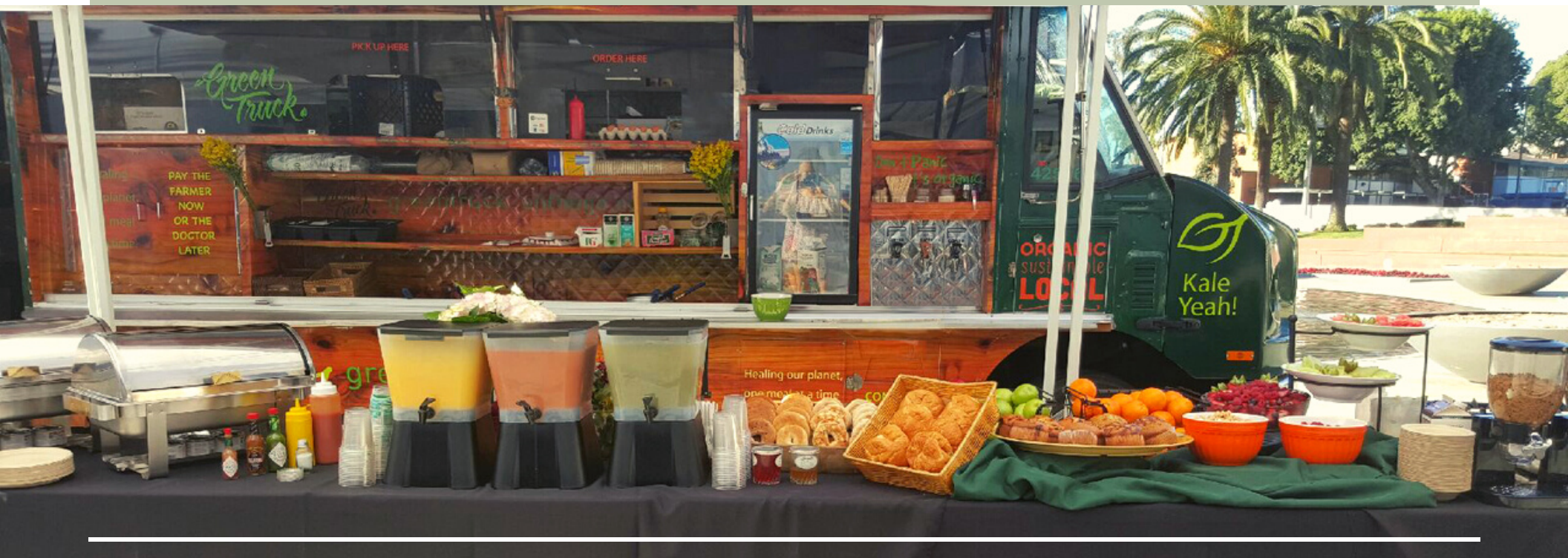
Our business was founded on the mission to make organic, local, high quality food accessible. Our mobile kitchens allow us to craft gourmet food experiences anywhere. In a commitment to reduce waste, we use compostable free serviceware.

24/7 Catering  
Support from our  
Experienced Team



# Sample Menu

We are happy to cater to any dietary preference & request.



*Green Truck*

# Production Catering

## SAMPLE MENU

### first meal

#### **Breakfast Burrito**

Eggs + Spinach + Sautéed Peppers + Aged Cheddar + Pico de Gallo + Niman Ranch Bacon or Soyrizo

#### **Greek Egg Scramble**

Eggs + Spinach + Cherry Tomatoes + Feta Cheese

#### **Yogurt & Granola**

Served with Dried Fruit

Breakfast Country Potatoes  
Niman Ranch Bacon  
Fresh Seasonal Fruit  
Assorted Pastries

Organic Coffee & Tea  
Organic Orange Juice

SIDES

DRINKS

### second meal

#### **Argentinian Flank Steak**

Grass-Fed Flank Steak + House-Made Chimichurri Sauce

#### **Grilled Chicken Breast**

Free-Range Chicken + House-Blend Herbs & Spices

#### **Grilled Brussels Sprout**

Brussels Sprout + Vegan Bacon + Grilled Onions

#### **Served with**

Quinoa  
Kale Caesar Salad  
Seasonal Aqua Fresca  
Assorted Dessert Options

### grab n' go

#### **Chicken Pesto Sandwich**

Organic Chicken Breast + Roasted Red Pepper + Arugula + Pesto Veganaise + Ciabatta

#### **Superfood Wrap**

Red & Gold Quinoa + Black Beans + Kale + Broccoli  
Avocado + Hemp Seed + Goji Berry + Cashew Dressing

#### **Mother Trucker Burger**

House-Made Veggie Patty + Mixed Greens + Tomato + Trucker Sauce + Artisanal Bun

#### **Chipotle Cheddar Burger**

Grass-fed Beef + Cheddar + Tomato + Mixed Greens + Fire-Roasted Chipotle Sauce + Brioche



# Wrap Party

**CELEBRATE WITH BAR PACKAGES**

with experienced bartenders &  
mixologists behind the bar

beer, wine & spirits



# Our Clients

2019 Production Clients



**teen**VOGUE



sundance  
institute



ACADEMY  
OF MOTION PICTURE  
ARTS AND SCIENCES



VIACOM

SONY



LA FILM  
FESTIVAL





# Let's Connect

GET IN TOUCH WITH OUR CATERING SPECIALISTS

## Hayley Waringer

DIRECTOR OF EVENTS & CATERING

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## Carl Abrazaldo

ASSISTANT GENERAL MANAGER

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## FLEXIBLE PRICING - CALL US TODAY

You can taste test our classic casual menu Monday-Friday | 8am-4pm at our cafe & event space, The Truck Stop, in Culver City. To meet with our team or schedule a catering tasting, please email or call us today!

*the*  
**TRUCK STOP 9040 LINDBLADE ST, CULVER CITY**