



PRICING
FROM
\$10-\$16

M O B I L E C A T E R I N G

**G R I L L E D
C H E E S E**

American Classic 10

Cheddar cheese grilled on classic white bread.

Mac Dat! 14

Grilled Mac & Cheese, smoked BBQ brisket on Texas toast.

Amsterdam 14

Gouda, Gruyere, Lacey Swiss & Cheddar grilled on artisan white bread.

Tennessee Tomato 12

Homemade pimento cheese, vine ripened tomatoes grilled on white bread.

T A C O S

Carnitas 10

BBQ pork, pickled cabbage slaw, crispy onions & chipotle mayo on a flour tortilla.

The Korean 14

Sweet & spicy Korean steak, sesame seed Asian slaw on a blue corn tortilla.

Street Corn Veggie 10

Char-grilled street corn, pickled onions, Mexican cheese, cilantro crema on a flour tortilla.

Walking Tacos 10

Bag of cheesy Doritos, topped with ground beef, queso, lettuce, pico & crema.

B B Q

\$12 Pulled Pork Sandwich ~ Spicy Jack Pulled Pork Sandwich
Smoked Pulled Turkey Sandwich ~ Smoked Sausage Sandwich
Burnt Ends Sandwich (traditional or vegan)

B U R G E R S

Char-Grilled Cheeseburger 10

Memphis Delux Burger 12

Bacon Pepper Jack Burger 12

Dirty Dog (charred & smothered) 10

M A C & C H E E S E

Classic Mac Attack 10

Bacon Cheddar Mac 12

Brisket & Barrel Mac 14

White Cheddar Mac 10

**MINIMUM GUEST COUNTS,
SET UP & DELIVERY FEES
MAY APPLY**

**East Coast Catering & Events
North & Central Florida
352-363-3710**

**ASK US ABOUT OUR
SWEET, SAVORY
OR CUSTOM MENUS!**