

FOOD TRUCK CATERING MENU & SERVICES

2023 PACKAGES





APPETIZERS

(v) Vegan

✓ Vegetarian

(Gluten Free

ITALIAN PARM FRIES 🕪 🕸

With rosemary salt, parmigiano & pesto aioli

FRIED RAVIOLI 😡

Stuffed with 4 cheeses & topped with marinara

CHEESE ARANCINI 🕪

Risotto balls with buffalo mozzarella & marinara

MEATBALL SLIDER

With provolone, marinara & fresh basil

BEEF SLIDER

Chuck patty, swiss cheese & caramelized onion

ROASTED VEGGIE SLIDER 🕪

With assorted seasonal veggies, goat cheese & pesto

CAPRESE BITES 🅪 💩

Marinated bocconcini, tomato, basil & balsamic glaze

MINI CAESAR SALAD 🕪

With housemade garlic caesar & bacon

30Z MEATBALL

Smothered in marinara, topped with parmesan & parsley

BRUSCHETTA CROSTINI 🕪

Fresh tomatoes, basil, oil & balsamic glaze

MINI ITALIAN SAUSAGE

Spicy and mild mini links w peppers & garnish

Your choice of 3 of the following to serve your guests - Vegan, vegetarian & gluten free options available upon request.





PREMIUM APPETIZERS

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CHARCUTERIE SAMPLER

With assorted cured meats, aged cheeses, fresh fruits & pickled seasonal vegetables

CALAMARI FRITTI

With arugula & served with lemon aioli

TRUFFLE PARM FRIES 🕪 💩

With chili peppers & lemon aioli

ITALIAN SPEDUCCI

Fresh grilled organic meat with handcrafted seasonal dips

Options: Chicken, Lamb, Beef & Vegetables

RED WINE FRY 🕪

Fresh cut fries seasoned with red wine salt

FETA BRUSCHETTA CROSTINI

Fresh tomatoes, basil, EVOO oil, balsamic glaze with feta & garnish

PROSCIUTTO & GOAT CHEESE **CROSTINI**

Topped with caramelized red onion & spinach

TRUFFLE MAC N CHEESE W

Rich with a premium cheese blend, truffle oil & garnish

MINI CAPRESE SALAD 🕪



With fresh bocconcini & balsamic glaze

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MAINS

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PARMIGIANA ON A BUN

Signature item! Fresh 5oz chicken breast, breaded & fried, smothered in marinara, thick cut provolone & fresh basil served on a fresh baked bun Alternative Options: Meatball, Sauteed Vegetables

CLASSICO PENNE (V)

Fresh penne pasta with authentic marinara, topped with choice of protein, parmigiano & fresh parsley Options: Primavera, Roasted Chicken, Braised Beef

Host recommended to choose 3 options. Vegan, vegetarian & gluten free options available for substitute.

PASTA BOLOGNESE

Slow cooked beef in a red wine reduction, topped with parmigiano & fresh basil

CAESAR SALAD WITH CHICKEN (*)

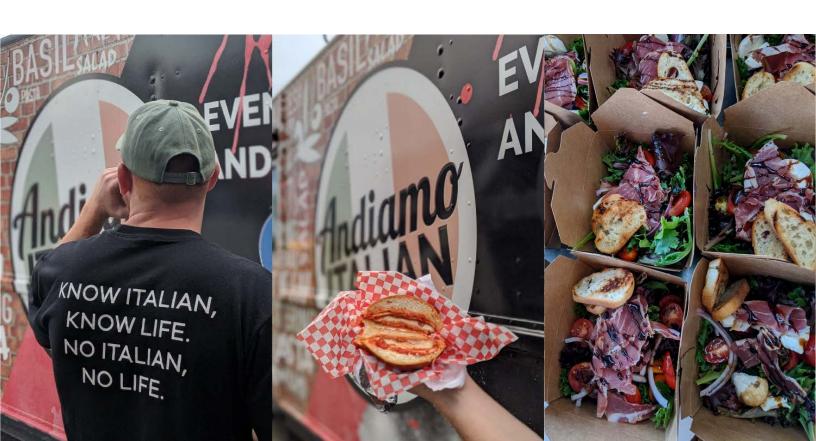
Crisp romaine, thin red onion, smoked bacon, lemon wedge, crunchy croutons, parmigiano & housemade caesar dressing

KALE CAESAR SALAD WITH 🕪 🚳 ROASTED CHICKPEAS

Crisp market kale, red onion, roasted chickpeas, lemon wedge, parmigiano & housemade ceasar dressing

ANDIAMO CAPRESE SALAD 🕪 🛞

Mixed greens topped with an abundance of fresh cherry tomatoes, bocconcini cheese, pickled red onions & balsamic glaze





SIDES

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FRESH CUT FRIES (V) (8)

Seasoned with rosemary salt

TRUFFLE PARM FRIES (*)

Tossed in rosemary salt, truffle oil & parmigiano

CAESAR SALAD

Crisp romaine, red onion, smoked bacon, parmigiano & housemade caesar dressing

MINESTRONE SOUP V 🕸

Housemade tomato base with fresh carrots, tomatoes, celery, onion, beans, zucchini, potatoes, spinach & served with toasted focaccia slices

ANDIAMO CAPRESE SALAD 🕪 🛞

Spring mix topped with fresh baby bocconcini, tomatoes, balsamic & oil dressing

GARDEN SALAD (V) 🛞

Fresh shredded cabbage, carrots, sliced sweet peppers, cherry tomatoes, cucumber, pickled red onion & a tangy sweet vinaigrette topped with sesame seeds

ITALIAN SALAD (V) 🕸

Mixed greens, pepperoncini, red onion, tomatoes topped with toasted pine nuts & zesty italian dressing

ROASTED VEGETABLES (V) (8)

Assorted peppers, zucchini & mushroom with balsamic glaze

Host to choose 3 options.





DESSERTS

CANNOLI PLATTER W

Freshly filled Italian pastries with sweet ricotta & chocolate chips on a medium cannoli shell

ANDIAMO TIRAMISU CUPS Wonna's recipe

INHOUSE BROWNIE OR ⊌
NANAIMO

AFTER-HOURS STATIONS

FRESH BREWED COFFEE

Served with optional milk, cream and sugar

SERVICED DIY CANNOLI STATION 🕪

Host choice of 2 flavours and 2 toppings, which our team members will freshly fill for your guests throughout your dessert service. Unlimited servings in mini cannoli shells

Ricotta Fillings: Vanilla, Chocolate, Chocolate Chip, Lemon, Espresso

Toppings: Chopped Strawberry, Chopped Almond, Chopped Pistachio, Skor, Crushed M&M's





LATE NIGHT BITES

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30Z MEATBALL

Smothered in marinara, topped with parmesan & parsley

BEEF SLIDER

With aged cheddar, caramelized onion & spicy aioli

FRIED CHICKEN SLIDER

With coleslaw, pickles and spicy aioli

SEASONED FRIES (V) (🕸

With truffle oil and smoked salt

PARM FRIES ()

With rosemary salt, parmigiano & pesto aioli

FRIED RAVIOLI 🕪

Stuffed with 4 cheeses, fried and served with marinara

BATTERED & FRIED VEGGIES W

Battered and fried zucchini & mushrooms served with dip

PIZZA EGGROLL

Stuffed with marinara, pepperoni, bacon & mozzarella

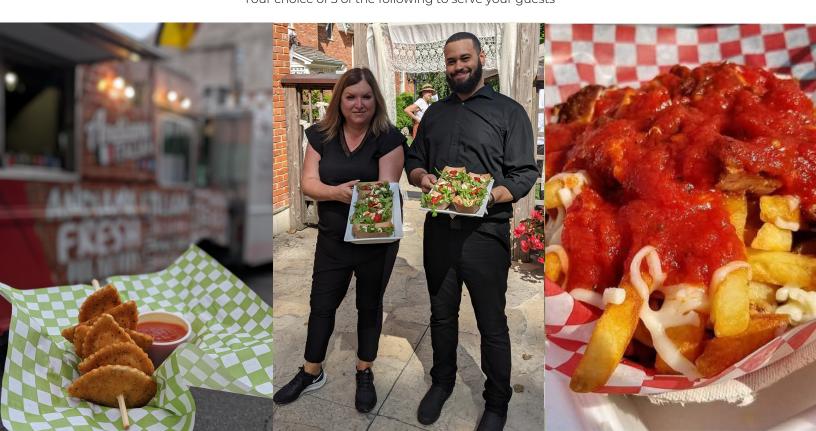
BIG MAC EGGROLL

Stuffed with beef, caramelized onion, aged cheddar & secret sauce

PROSCIUTTO WRAPPED FRUIT (8)

Wrapped around fresh seasonal fruits

Your choice of 3 of the following to serve your guests





ADD-ON SERVICES

Don't sweat the little things. Let us take care of these important elements of your event.

PASSED APP SERVICE

Priced per server. Minimum 2 hours of service.

COFFEE & TEA SERVICE

Have a stationed table for hot beverages. Pairs well with a discounted dessert package

GUEST THANK YOU GIFTS

Show your love & gratitude to your guests with a created gift bag. Delivered before your event date.

DESSERT TABLE & SERVICE

We prepare a dessert table with premium desserts from local vendors and replenish when required

CLEANING & GARBAGE SERVICE

Why stress over garbage? Let us!

PLATE & CUTLERY RENTAL

Though we already supply high grade single use packaging, you may want to level it up. Let us take care of arranging and cleaning the dishes offsite

BAR & BEVERAGE SERVICE

Let us bring in our extended team of licenced bartenders to serve your guests

REFRIGERATION UNIT

Let us assist you with a walk in fridge or freezer unit for your beverages, food, desserts or whatever you like. Great for outdoor events

BLACK TIE BATHROOMS

Allow us to source and organize "black-tie" premium portable bathrooms

