



PRIVATE EVENT FOOD TRUCK MENU

VENEZUELAN AREPA (GF)

Domino (black bean & cheese), Chimichurri Chicken or Crispy Pork served with Salsa de Ajo & a drink

1 PER PERSON \$12/PER PERSON

MEXICAN BANANA LEAF TAMALES (GF)

Chicken Salsa Verde, Pork Salsa Roja, Chicken Mole (nut free) or Rajas con Queso & a drink

2 PER PERSON \$10/PER PERSON

ARGENTINIAN STYLE EMPANADAS

Spanish Chicken Gallega, Chipotle Shrimp Ground Beef Picadillo, Braised Short Rib

Corn & Poblano (v) or Tex Mex (v)

Served with Chimichurri & Chipotle Aioli (no drink incl)

2 PER PERSON \$8/PER PERSON

LATINO-INSPIRED HOT DOGS

Served with shoestring potatoes & a drink

EL GRINGO (TexMex) - Piedmontese Hot Dog, Chili con Carne, Cheddar Cheese and Chopped Onions

EL ESPAÑOL (Spain) - Piedmontese Hot Dog, Creamy Chimichurri, Chicken Gallega Mix and a Tangy Slaw

EL PANA (Venezuela) - Piedmontese Hot Dog, Crispy Pork, Cabbage Slaw, Tomato, Onion, Green Peppers, Salsa Rosada, Salsa de Ajo, Mayo, Ketchup and Mustard.

1 HOT DOG PER PERSON \$14/PER PERSON

QUESADILLAS

Choice of corn or flour tortilla, cheese and choice of fresh salsa & a drink

2 QUESADILLAS PER PERSON. \$8/PER PERSON

ADD Pork Carnitas or Chimichurri Chicken **\$9/PER PERSON**

ADD Carne Asada Steak or

Spice-rubbed Shrimp **\$10/PER PERSON**

TACOS

includes 3 protein options, corn tortillas, cilantro, lime, chopped onions, choice of fresh salsa & a drink

3 TACOS PER PERSON

Carne Asada (steak) **\$15/PER PERSON**

Chimichurri chicken, Pork Carnitas or Fajita Veggie Mix

\$13/PER PERSON

GRILLED CHEESE

includes 2 types of bread (white, wheat, sourdough, marble rye, honey oatnut), 2 types of cheese (provolone, cheddar, American, brie) & a drink **\$9/PER PERSON**

ADD tomato, avocado, bacon, arugula, pesto, chicken each ingredient for **\$1.00 EXTRA PER PERSON**

OTHER FOOD OPTIONS AVAILABLE UPON REQUEST

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PRIVATE EVENT FOOD TRUCK INFO

THINGS YOU SHOULD KNOW ABOUT THE TRUCK:

Our food truck and pop-up tent options can accommodate any item from our menu.

All trucks are fully self-contained and operate independently without external hookups. A generator, placed behind the truck, powers our equipment.

We arrive **45 minutes** prior to the scheduled service time for setup unless otherwise arranged in writing before the event

Included with service: Paper serving containers, napkins, utensils, and condiments (unless specified otherwise in the agreement).

To secure your event date, a signed agreement and deposit are required. We require a **50% deposit, 30 days prior to the event**, with the remaining balance due on the day of service.

Additional service time is available at **\$250 per hour** if needed beyond the agreed duration.

Travel fees may apply and will be quoted at the time of agreement.

Our truck dimensions are **11' (H) × 30' (L) × 10' (W)**. Clients must ensure adequate parking on-site, adhering to local regulations. **The truck cannot be parked within 15 feet of a fire hydrant or in any illegal zone.**

If suitable parking is unavailable on the day of the event, the catering service will be canceled, and **full payment will be retained by BellaRu Catering.**

TRUCK MINIMUMS AND FEES

Pricing is based on **two hours of service** with a guaranteed guest count.

A 15% service charge and local tax will be applied unless a tax-exempt letter is provided.

Standard truck hours: 8 AM – 10 PM

Monday–Thursday: \$1,000 Food & Beverage Minimum

Friday–Saturday: \$1,500 Food & Beverage Minimum

Sunday/Holidays: \$2,000 Food & Beverage Minimum

After-Hours (10 PM – 2 AM): \$3,000 Food & Beverage Minimum

Additional service hours: \$500 per hour, added to the Food & Beverage Minimum.

Events past 10 miles of our kitchen in Highland Park will include an additional \$5/per mile charge.

TYPES OF TRUCK SERVICES:

Host Pre-Paid Events- 50% non-refundable initial payment due at time of booking the event, remaining balance due day of event.

Pay-as-You go Community Event- Host pays 25% deposit and is responsible for reaching the Food and beverage minimum. If the F&B is met, the host can receive a refund on the difference paid by check within 7-10 business days after the event. If the F&B minimum is not met, the host will be responsible for paying the remaining balance at the end of the event.

CONTACT US TO BOOK YOUR NEXT EVENT!

TRUCK@BELLARUCATERING.COM

847-461-3995