



Karen Rhodes

WEDDING & EVENT CATERING

FOOD TRUCK

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WHICH FOOD TRUCK IS BEST FOR YOU?

We have 2 options when it comes to booking a food truck and it comes down to the number of guests and what dishes you want on the menu as to which option is best for you.

The Vintage Trailer



or

The Street Food Van



The Vintage Trailer

Aesthetically, this trailer is absolutely adorable. A fibreglass replica of a 1950's HY Citroen Van means it looks the part without the concerns of a 70+ year old engine. With a pro 600 igneous wood fired pizza oven we can create pizza perfection and it smells amazing.

When cooking on wood, set up and service takes a little bit longer but this all adds to the theatre. We get the fire going 1.5 hours before service and every 20 minutes we need to restoke the fire to reheat the pizza stones to create that crispy base. This is great if you want to feed guests over a 2 hour period in the evening, as after all, not everyone is hungry at the same time!

Our priority is guests enjoying every second of your event and not spending the evening in a pizza queue, so we serve pizzas by the slice. That way you can grab a couple of slices and if some guests want to eat more/less than others they can.

In addition to the pizza chefs, we also have a member of staff on foot so if the weather is unkind (which it can unfortunately be in the Lakes at any time of year!), someone can run pizzas around to guests without them having to come outside.

For this option we recommend a maximum of 50 pizzas in a 2 hour period.



The Street Food Van

What we call the vintage trailers contemporary big brother..

If you love your street food and you want to create a diverse menu with a multiple different options then the food van is your best bet. With a commercial fryer, gas hob, detachable griddle and a Clementi Family gas pizza oven which can cook a whopping 4 pizzas at a time – there's not much this truck can't do! Our menu includes a range of pizzas, loaded fries, burgers, gyros, curry, mac & cheese, tacos and more.

If you have a large number of guests or you want to feed guests over a shorter window of time, the street food van is the way to go as we can feed up to 100 guests in 1 hour.

Whether it's outside the marquee, on the terrace at your venue or down by the lake – this is the way to offer variety in style.





HOW MUCH WILL IT COST?

We charge for the hire of either of the food trucks including 3 members of staff for a total of 2 hours service (or as soon as all the food is served). This also includes all disposables and paper napkins.

Food items are charged individually based on what you would like and how many of each option.

Our recommendations on food quantities differ based on the time of day and type of event.

For example for a party where guests are arriving expecting the food to replace a full meal we would recommend 1 pizza per person whereas for a wedding (where guests have already eaten) we recommend 1/2 pizza per person.

WHAT DISHES CAN WE HAVE?

Depending on which food truck you choose, there are certain combinations of dishes you can have.

Street Food Van

The street food van has a pizza oven, fryer, grill and hob so please see below 2 options.

Option 1

From the Pizza Oven – Choose up to 4 Flavours

or

From the Grill/Hob – Choose up to 3 Flavours

or

From the Fryer – Choose up to 2 Flavours

and

Dessert (optional)

or

Option 2

From the Pizza Oven – Choose up to 3 Flavours

or

From the Grill/Hob – Choose up to 2 Flavours

and

From the Fryer – Choose up to 2 Flavours

and

Dessert (optional)

Vintage Food Trailer

As the vintage trailer only has a wood fired pizza oven, we can offer pizza only. Please choose a maximum of 4 flavours

Please note the street food van has 1 fryer so if you choose a fried item which contains meat/fish, this then won't be able to be used for a vegetarian dish.

FROM THE PIZZA OVEN

Pizzas

Pizzas

Pepperoni Pizza

Margherita Pizza (VE available)

Ham & Pineapple Pizza

BBQ Chicken Pizza

Wild Mushroom, Gorgonzola & Spinach Pizza (V)

N'duja, Spicy Pepperoni, Buffalo Mozzarella, Roasted Red Pepper & Fresh Rocket Pizza

Goats Cheese, Truffle Honey & Caramelised Onion Pizza (V)

Prosciutto, Buffalo Mozzarella, Shaved Parmesan, Rocket & Balsamic Glaze Pizza

BBQ Jackfruit, Vegan Cheese, Pineapple Salsa & Red Onion Pizza (V, VE)

Buffalo Mozzarella, Sun Blush Tomato & Basil Pesto Pizza (V)

Flatbreads

Cumbrian Lamb Shoulder with Feta, Pomegranate & Rocket Flatbread

BBQ Pulled Pork with Apple Chutney, Jalapeno & Rocket Flatbread

Garlic, Lemon & Herb Pulled Chicken with Tzatziki & Rocket Flatbread

Harissa Hummus & Falafel with Pomegranate & Rocket Flatbread (V, VE)

Please note
pizza/flatbread toppings
are not set in stone.
If you have any ideas let
us know and we can
price accordingly.

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FROM THE GRILL & HOB



Tacos (recommended 2 per portion)

all served with soft tacos, red onion salsa, guacamole & coriander

Chipotle Chicken
Mexican Shredded Beef
Baja Fish
Bang Bang Cauliflower (V, VE)



Curry Pots

(all served with rice + poppadum)

Chicken Korma
Thai Green Prawn Curry
Thai Chicken Massaman Curry
Lamb Madras
Spinach, Chickpea & Butternut Squash Curry (V, VE)



Sliders

(recommended 2 per portion)

Beef Slider with Bacon & Mature Cheddar Cheese
Beef Slider with Blue Cheese & Caramelised Onion
Spiced Lamb Slider with Tzatziki
Katsu Chicken Slider with Curried Mayo
Buttermilk Chicken Slider with Roasted Garlic Mayo
Grilled Peri Peri Chicken Slider with Mango Salsa
Mushroom Slider with Cheddar Cheese & Garlic Mayo (V, VE available)
Falafel Slider with Hummus & Red Onion (V, VE)
BBQ Pulled Pork Slider with Apple Ketchup
BBQ Pulled Jackfruit Slider with Apple Ketchup (V, VE)



Gyros

Chicken Gyros with Garlic Mayo, Lettuce & Tomato
Grilled Halloumi Gyros with Garlic Mayo, Lettuce & Tomato (V)

FROM THE FRYER

Street Food

Street Food

Truffle Mac & Cheese Bites
Deep Fried Halloumi Bites with Chilli Jam
Salt & Pepper Squid with Garlic Mayo

Loaded Fries

Loaded Fries

(available with any variety of chips/fries)

Mexican Beef Chilli, Mature Cheddar Cheese & Jalapenos
Mexican Bean Chilli, Mature Cheddar Cheese & Jalapenos (V, VE available)
Goats Cheese & Truffle Honey (V)
Shredded Chicken Fajita with Red Onion, Pepper & Salsa
Crispy Duck, Spring Onion & Fresh Red Chilli
Dirty Fries - Bacon, Crispy Onions & Mature Cheddar Cheese

Chips

Chips & Fries

Salted Fries
Chip Shop Chips
Curly Fries
Sweet Potato Fries

Cheesy Chips (V, VE available) - £1 supplement
Chip Shop Curry Sauce (V, VE) - £1
Parmesan Fries - £1.50 supplement
Truffle & Parmesan Fries - £2 supplement

DESSERTS

Desserts

Desserts

Churros & Dark Chocolate Sauce
Mini Sugared Donuts
English Lakes Ice Cream Pots
Ben & Jerry's Ice Cream Pots

Terms and Conditions

Please note your booking is not confirmed without a booking form in place. Cancellation within 12 weeks of the event date will result in a £495 cancellation fee.

All prices are subject to VAT.

How to Book

E-mail team@karenrhodes.co.uk or call 015395 35688 to confirm your booking with us.

We'll send a booking form and deposit invoice to secure the date.