

GOURMET FOOD PARLOUR

Food Truck



CORPORATE | PRIVATE EVENTS | SPORTS | WEDDINGS

THE BASICS

The GFP Food Truck has a minimum call out fee.
(minimum order would be for 40 people)

WHAT'S INCLUDED

Our Food truck comes fully equipped with everything needed to create a bespoke menu that is individual to you and your event, we will work with you make your perfect menu, just let us know what you would like!

Not Sure what to have on your menu? Not to worry, our dedicated catering team have plenty of ideas to help you create your own.

WHAT SETS US APART:

Tailored Creations: No two palates are alike, and neither are our menus. We work closely with you to design a menu that reflects your preferences, dietary restrictions, and culinary preferences.

Fresh, Local Ingredients: Quality is our priority. We source the freshest, locally sourced ingredients to ensure every dish bursts with flavor and goodness.

On-the-Go Convenience: Our food truck brings gourmet dining to your doorstep. Whether it is a corporate event, wedding celebration, or casual gathering, we roll up ready to serve unforgettable meals wherever you are.





SAMPLE MENUS

HERE IS JUST A TASTE OF WHAT WE
CAN CREATE FOR YOUR EVENT

TACO TRUCK

SMOKED TEXAS BEEF TACO:

SLOW COOKED BBQ BEEF BRISKET, SERVED WITH
A CORN TORTILLA SHELL, WITH FRESH
GUACAMOLE, PICO DE GALLO AND CHEDDAR
CHEESE

PULLED PORK CARNITAS:

PULLED PORK, SERVED IN A CORN TORTILLA
SHELL WITH CHARGRILLED CORN SALSA,
SMOKED BBQ SAUCE

VEGAN/VEGETARIAN

GRILLED AUBERGINE TACO

SMOKED AUBERGINE SLICES, SERVED IN A SOFT-
SHELL TACO WITH SPICY SALSA AND AVOCADO
CREMA

CHARGILLED HALLOUMI TACO

SMOKED HALLOUMI, SERVED WITH PINEAPPLE
SALSA, TOMATO AND LETTUCE, IN A SOFT-SHELL
TACO

HOT SIDES

SWEET POTATO FRIES, CHIPOTLE AIOLI /
CHARGRILLED CORN ON THE COB/ WAFFLE
FRIES

SMASH BURGER FOOD TRUCK

GFP SMASH BURGER

TWO PREMIUM IRISH BEEF PATTIES, AMERICAN
CHEESE, CARAMELIZED ONION, PICKLES, SECRET
GFP SAUCE, BRIOCHE BUN, RUSTIC FRIES

FISH & CHIPS

FISH & CHIPS

FRESH COD IN A LIGHT CRIPS BATTER, SERVED
WITH RUSTIC FRIES AND HOMEMADE TARTAR

SCAMPI & CHIPS

LIGHTLY BATTERED PRAWNS, SERVED WITH
RUSTIC FRIES AND HOMEMADE GARLIC AIOLI

Can't decide? Let our catering experts choose a selection of our most popular Add on's

Gluten free options available upon request

All precaution is taken while preparing food in our kitchens. Our kitchen is NOT a nut and gluten free environment



ALLERGENS GUIDE

1. GLUTEN (1.1 Wheat 1.2 Rye 1.3 Barley 1.4 Oats)
2. NUTS (2.1 Almonds 2.2 Hazelnuts 2.3 Walnuts 2.4 Cashews 2.5 Pecan nuts 2.6 Brazil nuts 2.7 Pistachio nuts 2.8 Macadamia/Queensland nut)
3. PEANUTS
4. MILK
5. EGGS
6. FISH
7. CRUSTACEANS (7.1 Crab 7.2 Prawns 7.3 Lobsters 7.4 Crayfish)
8. SOYBEANS
9. MOLLUSCS (9.1 Mussels 9.2 Oysters 9.3 Squid 9.4 Snails)
10. MUSTARD
11. SESAME SEEDS
12. SULPHUR DIOXIDE & SULPHITES
13. LUPIN
14. CELERY

[GF] GLUTEN FREE • [V] VEGETARIAN • [VE] VEGAN

Please note our kitchen is **NOT** a 100% allergen free environment.

**WE LOOK FORWARD TO CATERING
YOUR NEXT EVENT!**



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