

GOURMET FOOD PARLOUR

Food Truck



CORPORATE | PRIVATE EVENTS | SPORTS | WEDDINGS

THE BASICS

The GFP Food Truck has a minimum call-out fee of 650 + VAT
(Minimum order would be for 60 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!

Truck rental & individual prices include Staff (Chef), Plates, Cutlery, Napkins & Condiments

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 flavour 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.





TACO TRUCKS

CHOOSE 2 & 1 VEGAN/VEGATARIAN

TACO TRUCK SELECTION

SMOKED TEXAS BEEF TACO

SLOW COOKED BBQ BEEF BRISKET, SERVED IN A CORN TORTILLA SHELL, WITH FRESH GUACAMOLE, PICO DE GALLO AND CHEDDAR (4) CHEESE

PULLED PORK CARNITAS

PULLED PORK, SERVED IN A CORN TORTILLA SHELL WITH CHARGRILLED CORN SALSA, SMOKED BBQ SAUCE (14)



AUBERGINE TACOS

GRILLED SMOKED AUBERGINE SLICES, SERVED IN A SOFT-SHELL TACO WITH SPICY SALSA AND AVOCADO CREMA (1)

[VE][VEG]



CHARGILLED HALLOUMI TACO

SMOKED HALLOUMI, SERVED WITH PINEAPPLE SALSA, TOMATO AND LETTUCE, IN A SOFT-SHELL TACO (1,4)

[VEG]

HOT SIDES

CHOOSE 1 SIDE PER DISH FOR ABOVE TACOS

WAFFLE FRIES (1)

RUSTIC FRIES (1)



BURGER TRUCKS

CHOOSE 2 & 1 VEGAN/ VEGATARIAN

SMASH BURGER SELECTION

GFP SMASH BURGER

TWO PREMIUM IRISH BEEF PATTIES, AMERICAN CHEESE, CARAMELISED ONION, PICKLES, SECRET GFP SAUCE, BRIOCHE BUN, SERVED WITH RUSTIC FRIES (1,4,5,12)

SHREDDED BRISKET OF BEEF SANDWICH

WITH GHERKIN, CARAMELISED ONION, HORSE RADISH SAUCE ON A CIABATTA SERVED WITH RUSTIC FRIES (1,4,5,12)

SHREDDED LOUISIANA CHICKEN SANDWICH

WITH SHREDDED LETTUCE, TOMATO, GARLIC AIOLI ON A SOFT SUB ROLL SERVED WITH RUSTIC FRIES (1,4,5,12)

CILANTRO & LIME CHICKEN BURGER

WITH GUACAMOLE AND TOMATO SALSA ON A BRIOCHE BUN SERVED WITH RUSTIC FRIES (1)



SPICED THREE BEAN BURGER

WITH GUACAMOLE & TOMATO SALSA ON A BRIOCHE BUN SERVED WITH RUSTIC FRIES (1)
[VE][VEG]

SEAFOOD MENU

FISH & CHIPS

FRESH COD IN A LIGHT CRIPS BATTER, SERVED WITH RUSTIC FRIES AND HOMEMADE TARTAR (1,4,5,6)

SCAMPI & CHIPS

LIGHTLY BATTERED PRAWNS, SERVED WITH RUSTIC FRIES AND HOMEMADE GARLIC AIOLI (1,4,5,7)



LEAFLESS SALADS

CHOOSE SMALL OR LARGE

VEG

RAINBOW CABBAGE SLAW

RED & WHITE CABBAGE, CARROTS, RED ONION, LEMON AIOLI (4, 5, 10) [VEG]

VEG

PESTO PASTA SALAD

PENNE PASTA, BASIL PESTO, ROCKET, SUN-DRIED TOMATOES, PARMESAN SHAVING (1.1, 4, 8) [VEG]

VEG

BABY POTATO & CHIVE SALAD

BABY POTATOES, CHIVE, SPRING ONION, WHOLEGRAIN MUSTARD AIOLI (4, 5, 8, 10) [VEG]

VEG

ORZO PASTA SALAD

ORZO PASTA, WATERCRESS, RED ONION, PEPPERS, MIXED OLIVES, FETA CHEESE, GARLIC & HERBS, OLIVE OIL (1.1, 4, 8) [VEG]

VEG

RICE NOODLE SALAD

RICE NOODLES, SPRING ONION, MIXED PEPPERS, GRATED CARROTS, TOASTED SESAME SEEDS, SESAME ORANGE & SWEET CHILLI DRESSING (8, 11) [VE][VEG]

VEG

CHICKPEA SALAD

ROAST CHICKPEAS, CUCUMBER, RED ONION, WATERCRESS, FETA CHEESE, CITRUS DRESSING 4) [VE][VEG]

VEG

ASIAN SLAW

CHINESE CABBAGE, GRATED CARROTS, RED PEPPERS, BEAN SPROUTS, TOASTED SESAME SEEDS WITH A SOY & SESAME DRESSING (8,11) [VE][VEG]



LEAFY SALADS

CHOOSE SMALL OR LARGE

CHICKEN & BACON CEASAR SALAD

CHICKEN, CRISPY BACON, CROUTONS, PARMESAN, COS LETTUCE, CAESAR DRESSING (1.1, 1.3, 4, 5, 8)

VEG

GOAT CHEESE SALAD

ROCKET, GOAT CHEESE, CANDIED WALNUTS, BEETROOT, FIG, RED ONION, BALSAMIC DRESSING (2.3, 4, 8, 12) [VEG]

VEG

SUPERFOOD SALAD

QUINOA, BEETROOT, BUTTERNUT SQUASH, POMEGRANATE, TOASTED SEEDS, MIXED BABY LETTUCE, CITRUS DRESSING (11) [VE][VEG]

VEG

GARDEN SALAD

CHERRY TOMATOES, CUCUMBER, RED ONION, RADISH, PEPPERS, MIXED LEAVES, BALSAMIC DRESSING (12) [VE][VEG]

VEG

FETA & BEETROOT SALAD

CRUMBLLED FETA, BEETROOT, RED ONION, CHERRY TOMATOES, ROCKET, BALSAMIC DRESSING (4, 12) [VEG]

VEG

CAPRESE SALAD

BABY SPINACH, MINI MOZZARELLA, CHERRY HEIRLOOM TOMATOES, BASIL PESTO DRESSING (4) [VEG]

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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