

# WONG WAY VEG

## 2024 CATERING MENU

### Truck Experience

Bring the WongWay, your way! feed your hungry guests fresh, made-to-order food whenever they are ready to eat. comes with a personalized chalkboard menu. **\$1,700 MINIMUM**

SELECT 2 ENTREES FOR YOUR GUESTS TO CHOOSE FROM, EACH COMES WITH A SIDE OF TOTS: \$22/PERSON

Our menu is everchanging. Please stop by the truck anytime to try a few of our options.

#### OUR MOST POPULAR ENTREES INCLUDE:

##### BOULDER PHILLY\*\*

Marinated portobello mushrooms, creamy garlic cashew sauce, sauteed onions & peppers, agave mayo, avocado cashew cream on a toasted hoagie

##### BBQ BAJAN BURGER\*\*

A patty made of quinoa, black beans & veggies served with house bbq sauce, pineapple chutney, & housemade avocado cashew cream on a torta roll

##### CALIFORNIA BURRITO

carne asada seitan, guacamole, french fries, pico de gallo, vegan cheeze, house sour cream

##### PUPUSA PLATE\*\*

2 corn cakes stuffed with sweet potatoes & black beans, over roasted corn & poblano puree, topped w/ curtido slaw, avocado cashew cream, & chipotle sour cream

##### BBQ/BUFFALO BURGER\*\*

Impossible patty tossed in house bbq or buffalo sauce. Topped with pickles, creamy slaw, & vegan mayo on a torta roll

##### VEGGIE TATER TOTS\*\*

Each entree comes with our house tater tots w/ sides of banana pepper ketchup

### Classic Experience

This is a great option for self-service events, or as an appetizer prequel to our other catering experiences. Each dish comes with a tag that will specify common allergens.

EACH TRAY IS SERVED COLD UNLESS REQUESTED OTHERWISE.

CATERING TRAYS: \$60-85, FIFTY PIECES PER TRAY

##### KRAB SALAD WONTON CUPS

Hearts of palm crab salad inside a crispy mini wonton cup. Served with remoulade sauce. - \$70

##### FALAFEL TRAY\*\*

Falafel balls, fresh tomato wedges, pickles. Served with creamy dill sauce. - \$70

##### VEGAN ANTIPASTO\*\*

Olives, pickled vegetables, nuts, dried fruit, grilled vegetables, vegan pasta, & vegan cheeze. - \$85

##### MINI RISOTTO CAKES\*\*

Choice of: Spinach & Roasted Red Pepper or Wild Mushroom. Served with house marinara. - \$70

##### VEGAN CHEEZE PLATE\*\*

Assorted vegan cheeze, crackers, fruit, jam, and crisp baguette. - \$80-85

##### BUFFALO CHIK'N STUFFED PEPPERS\*\*

Mini peppers stuffed with buffalo soy curl chik'n. Served with creamy dill sauce. - \$75

##### PINWHEELS

Choice of: Tofu Cobb or Sundried Tomato & Basil. - \$65

##### ASSORTED SKEWERS

- Sweet & Sour Veggieball Skewers WITH GRILLED PINEAPPLE & PEPPERS- \$70
  - Berries, Basil, & Vegan Cheeze Skewers\*\* WITH BALSAMIC REDUCTION- \$75
    - Antipasto Skewer\*\*
- WITH TOMATO, OLIVE, CHEEZE, & MARINATED MUSHROOM- \$70

### Full Experience

Our full experience is a self-serve multi-course buffet spread. This option is our best recommendation if you require a quick meal service. Each dish comes with a tag that will specify common allergens. **\$2,000 MINIMUM**

MULTICOURSE MENUS: \$40-50/PERSON

##### BREAKFAST BAR

Vegan Quiche Lorraine  
Vegan French Toast Sticks  
Breakfast Potatoes\*\*  
Tofu Scramble\*\*  
Fresh Fruit\*\*  
Quinoa-Maple Patties\*\*

##### BBQ BAR

Pulled Bbq Jackfruit\*\*  
Smoked Portobello Mushrooms\*\*  
Vegan Mac & Cheeze  
Jalapeno Cornbread  
Collard Green Coleslaw\*\*  
Sweet Potato Salad\*\*  
Baked Beans\*\*

##### TACO BAR

Seasoned Mushroom Taco Meat\*\*  
Seasonal Fajita Veggies\*\*  
Spanish Rice\*\*  
Refried Pinto Beans\*\*  
Salsa Bar With All The Fixins\*\*  
Variety Of Shells\*\*

##### MEDITERRANEAN BAR

Lemon Caper Tofu\*\*  
Yellow Rice\*\*  
Pearled Barley Salad  
Herb Roasted Potatoes & Cauliflower\*\*  
Falafel Balls\*\*  
Marinated Vegetables\*\*  
Apple & Fennel Salad\*\*  
Variety Of Sauces & Dips\*\*

\*\* INDICATES GLUTEN FREE/GF OPTIONAL

### TERMS & CONDITIONS

#### PAYMENT DETAILS:

Tax + Gratuity will be added to your final invoice. There may be additional fees (travel, special requests, etc). Non-refundable 40% downpayment due at time of booking. **Final remaining balance is due 5 days before event date.** Late payment is subject to a 10% fee of total bill per week.

#### CANCELLATION NOTICE:

Cancellations/changes must occur 7 days prior to the event, or you may be charged the total invoiced amount.

#### PRIVATE EVENT BOOKING FEE:

WongWayVeg event booking fee is one of the ways we give back to our community! For all private events, WongWay requires a non-refundable donation to be made to a local, no-kill animal shelter or farm sanctuary of your choosing. **Please donate a minimum of \$100.**

#### A FEW OF OUR FAVORITES ARE:

Broken Shovels Farm, Rocky Mountain Feline Rescue, Danzig's Roost, Maxfund, Dumb Friends League, Cat Care Society

All items are served on compostable or recyclable material to make clean up easy & eco-friendly!

Plates, napkins, & utensils come with the price of the food truck experience only.

\$1.50/set for the classic & full experiences.

Upgrade to compostable bamboo leaf plates:  
Dinner: \$0.75/ea, Appetizer: \$0.50/ea  
\*Price subject to change per market value

DELIVERY IS AVAILABLE WITH ORDER MINIMUM OF \$275+. FREE PICK UP AVAILABLE AT 1460 LEYDEN ST, DENVER 80220. \$6.66 PER MILE OR \$30 DELIVERY FEE MINIMUM, WHICHEVER IS GREATER.