



Catering Menu

518.944.3614

catering@slidindirty.com

www.slidindirty.com



FOOD TRUCK CATERING

Service Time 3 Hours

Premium Package

19.50 per person

Slidin' Dirty will open up the full menu for your event! Choose any 4 sliders and any 2 gourmet appetizers, eggrolls or sides from our food truck catering menu including premium items. This package also includes your choice of any two gourmet desserts from any of our preferred bakeries. Includes all appropriate paper products.

Classic Package

15.95 per person

Includes your choice of any 4 Sliders and any 2 gourmet appetizers, eggrolls or sides from our full menu (excludes premium items). This package also includes your choice of any 1 gourmet dessert from any of our preferred bakeries. Includes all appropriate paper products.

Upgrade any item to a premium item for additional 1.50 per person

Standard Package

12.25 per person

Choice of any 3 gourmet sliders and 2 gourmet appetizers, eggrolls or sides from our full menu (excludes premium items). Includes all appropriate paper products.

Upgrade any item to a premium item for additional 1.50 per person. Add Soda/water or Coffee/Tea/Decaf for \$2 per person

Note: Number of total choices does not represent per person portion sizes

A La Carte

You tell us exactly how much you want and we serve directly from the truck until its all gone!

Non Premium Sliders - 5.00 each

Non Premium Appetizers - 4.00 each

Premium Sliders - 6.00 each

Premium Appetizers - 5.00 each

Gourmet Dessert - 4.50 each

Dirty Drop Off

Items will be dropped off in durable disposable platters

Non Premium Sliders - 52.25 for 1 dozen, 225.00 for 5 dozen

Non Premium Appetizers - 59.95 Serves 15, 165.00 Serves 50

Premium Sliders - 65.95 for 1 dozen, 299.95 for 5 dozen

Premium Appetizers - 69.95 Serves 15, 200.00 Serves 50

Delivery charges and tax apply. Paper products available at additional charge

Contact Us

email: catering@slidindirty.com

phone: 518-944-3614

Slidin' Dirty LLC

9 1st street Troy, NY

All prices subject to change. All catering events are subject to NYS sales tax and 20% service charge. Minimum total for catering events in-season (May-Oct) is \$2000 (Fridays, Saturdays, Sundays), and \$1000 (M-Th) before tax and fees. \$200 minimum enforced on drop off events. No minimum enforced for pick-up. All catering is subject to availability. Additional travel charges may apply.



FOOD TRUCK MENU

O.G. Sliders

The original sliders that made DIRTY oh so delicious!

Choice of Chicken, Beef or Black Bean (Except Dirty Pig)

The Dirty Ninja - Bok choy and shitake mushrooms sautéed in sesame ginger vinaigrette, scallion, sesame seed, Asian mustard

Voted Judges Choice at 2013 Albany Wine and Food Festival

Old Faithful - Cheddar, arugula, tomato, red onion, pickle, ketchup, mustard

Bacon Bleu - Bacon, bleu cheese, arugula, tomato, fried onion, avocado, horseradish cream

***The New Yorker** - Pastrami, provolone, sauerkraut, fried onion, Dirty Secret Slider Sauce

The Standard - Loaded with caramelized onion, melted provolone and our signature sriracha mustard. WE have set the standard!

The Dirty Hottie - Pepperjack jalapeno, tomato, red onion, avocado, chipotle cream

The Dirty 'Chi - Dipped in Korean BBQ and topped with scallions, house made kimchi and our signature sriracha mustard

Philly - Sautéed mushrooms and peppers, arugula, fried onion, horseradish cream

The Dirty Cowboy - Cheddar, bacon, arugula, tomato, jalapeno, fried onion BBQ sauce

Buffalo Bacon Ranch - Bacon, cheddar, arugula, tomato, fried onion, buffalo ranch

The Dirty Pig - Pulled pork, coleslaw, fried onion, BBQ sauce

Tacos

Buffalo Chicken - Buffalo chicken breast, blue cheese, arugula, carrot, tomato, scallion, buffalo ranch (GF)

Pig Roast - Pulled pork, roasted corn and black bean salsa, red cabbage, avocado, cilantro cream (GF)

Southwest Beef - Ground beef, pepperjack, arugula, avocado salsa, jalapeno, chipotle cream (GF)

BBQ Pork - Pulled pork, coleslaw, BBQ sauce and our house made pickled jalapeno, cucumber and onion relish (GF)

***Kimchi Scallop** - Fried scallop, Korean BBQ, scallion, house made kimchi and our signature sriracha mustard

***Chili Lime Shrimp** - Chili lime marinated shrimp, radicchio, avocado salsa, cilantro lime cream sauce (GF)

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* PREMIUM MENU ITEMS

(GF) GLUTEN FREE

We are committed to using fresh, all natural ground beef directly from Kilcoyne Farm in Basher Falls NY, antibiotic and hormone free all natural chicken breast and the freshest local produce when available.

Sliders of the Sea

***Crab Cake** - House made crab cake, arugula, tomato, red onion, avocado, horseradish cream

***Chili Lime Scallop** - Fried Sea Scallop, arugula, avocado salsa, cilantro lime cream

***The Dirty Po' Boy** - Buttermilk fried shrimp, coleslaw, tomato, fried onion, chipotle cream

***Flyin' Shrimp** - Buttermilk fried shrimp, sriracha wing sauce, arugula, tomato, fried onion, cilantro cream

Gourmet Appetizers

Potato Pancakes

Fried Risotto Bites

Fried Mac and Cheese Bites

Dirty Dippers

Fried Corn tortilla chips with choice of dip

***Honey Sriracha Scallops**

Fried scallops tossed in honey sriracha sauce with cilantro cream

***Sesame Chicken Bites**

***Sesame Fried Shrimp**

***Dirty Wings**

Choice of Bone in or Boneless with Honey Sriracha, Chili Lime, Sriracha BBQ, Korean BBQ, Moonshine or Sesame Ginger Sauce

Gourmet Eggrolls

That's How We Roll!

Bacon Bleu - Beef, blue cheese, bacon

Buffalo Chicken - Buffalo chicken, scallion, carrot, blue cheese

BBQ Pig - BBQ pulled pork, cheddar, coleslaw

Cheeseburger - Ground beef, cheddar, onion, pickles, ketchup, mustard

Philly - Beef or chicken, pepper, mushroom, onion, cheddar

Southwest Beef - Beef, cheddar, corn and black bean salsa, chipotle cream

Reuben - Pastrami, sauerkraut, provolone

Soup, Salad N' Sides

Soup (ask about seasonal flavors)

Southwest Mac and Cheese

Buffalo Chicken Mac and Cheese

BBQ Pork Mac and Cheese

***Reuben Mac and Cheese**

Grilled Shiitake Mac and Cheese

Traditional Mac and Cheese

Asian Slaw

Coleslaw

Pickled Vegetables

Asian Noodle Salad

Arugula Salad - Arugula, lemon vinaigrette, parmesan, croutons

Chopped Garden Salad - Arugula, red onion, tomato, cucumber, blue cheese, corn and black bean salsa, balsamic vinaigrette

WEDDING PACKAGES

FOOD TRUCK WEDDING

Simply Dirty Wedding

19.25 per person

Cocktail Hour to Include

Choice of any 3 non premium hors d'oeuvres to be butler passed

Dinner Served From Food Truck

Choice of any 4 non-premium sliders

served with choice of any 2 appetizers, soup, salads or sides

Choice of Dessert

Dirty Old Wedding

25.25 per person

Cocktail Hour to Include

Choice of any 3 non-premium hors d' oeuvres to be butler passed

Choice of any 2 platters or displays

Dinner Served From Food Truck

Choice of any 4 non-premium sliders

Served with choice of any 2 appetizers, soup, salads or sides

Gourmet Dessert Station

Filthy Dirty Wedding

29.95 per person

Cocktail Hour to Include

Choice of any 3 hors d' oeuvres including premium items to be butler passed

Choice of any 3 platters or displays

Dinner Served From Food Truck

Choice of any 4 sliders including up to 2 premium sliders

Served with choice of any 2 appetizers, soup, salads or sides

Gourmet Dessert Station

Note: Number of total choices does not represent per person portion sizes

Street Food Station

37.95 per person

Cocktail Hour to Include

Choice of any 3 passed hors d'oeuvres and Chicken Wing Bar

Dinner Stations

Slider Station, Taco Station, Healthy Salad Station, Mac and Cheese Bar, Dessert Station

Hors D'Oeuvres

Sesame Chicken Bites

Gourmet Eggsrolls

Fried Risotto Bites

Fried Mac and Cheese Bites

Wings (sriracha, bbq, chili lime, Asian)

Potato Pancakes

Cherry Pepper Pork Nacho

Premium Items

Sesame Fried Shrimp

Mini Crab Cakes

Chili Lime Crab Chip

Bacon Wrapped Scallop

Bacon Wrapped Shrimp

Honey Sriracha Scallops

Platters and Displays

Cheese and Fresh Fruit Display

Sliced fruit and cheese with assorted crackers and crostini

Vegetable Crudite

Seasonal vegetables with house made ranch dip

Gourmet Chips and Dips

House fried corn tortilla chips with choice of gourmet dips

Antipasto Display

Italian meats and cheeses, marinated vegetables, crostini

Beverage Service

Top Shelf Bar

49.95 per person - 5 hours service

or 14.95 per person per hour

Includes domestic, import and craft beer, wine, top shelf liquor, soda and mixers. 5 hours service

Craft Bar

39.95 per person - 5 hours service

or 11.95 per person per hour

Includes domestic, import and craft beer, wine, call liquor, soda and mixers. 5 hours service

Standard Bar

32.95 per person - 5 hours service

or 9.95 per person per hour

Includes domestic beer, wine, well and call liquor, soda and mixers. 5 hours service

Craft Beer & Wine Bar

27.95 per person - 5 hours service

or 7.95 per person per hour

Includes domestic, import and craft beer, wine and soda. 5 hours service

Standard Beer & Wine Bar

19.95 per person - 5 hours service

or 5.95 per person per hour

Includes domestic beer, wine and soda.

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Policies:

Menus: All prices are subject to change. menu selections in this guide are only suggestions and our team is prepared to customize any event to fit your specific needs.

Fees and Taxes: All catering events are subject to 20% service charge and 8% NYS sales tax. All drop off catering events are subject to delivery fee and 8% NYS sales tax. Some events may be subject to additional travel fees

Rentals and Extras: All food truck catering events include all necessary paper products. All necessary serving equipment and kitchen equipment is included at no extra charge. All additional items including china, silverware and linen must be rented at the clients expense

Payment Policies: A deposit of \$300 is required to secure the date. Payment of the balance is due 2 weeks prior to the event unless otherwise indicated. All deposits are NON-REFUNDABLE. A 5% Late fee will be applied for every 30 days an invoice is past due. Cash, check or credit cards will be accepted. Please make all checks payable to Slidin' Dirty LLC.

Facilities: All arrangements regarding space setup must be made with the facility including ordering and setup of tables. Slidin' Dirty is not responsible for items lost, damaged or stolen at an event. Trash removal is available for an additional fee.

Guarantees: Final menu and guarantee count is due at least 2 weeks prior to the event. Client will be billed for final guarantee or total number served whichever is greater.

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