



SirLoin Mobile Food Truck Packages

Private Events · Corporate Catering · Weddings · Celebrations

Built for events, not street corners. SirLoin Catering brings restaurant-quality food directly to your guests — with simple, all-inclusive packages designed to make planning effortless and every plate unforgettable.

\$1,500 Minimum

Every booking includes full truck setup, professional staff, and serving ware. Other minimums may apply.

6 Packages

Straightforward menus that make it easy to book, plan, and impress



PACKAGE 1

Tavern Slider Bar

\$22 Per Person

Minimums apply

Fresh Angus burgers served with all the classic toppings your guests love – American cheese, cheddar, lettuce, tomato, red onion, and pickles. Simple, crowd-pleasing, and always a hit.

Choose 2 Proteins

- Beef
- Chicken
- Pulled Pork
- Black Bean Burger -V
- Fried Portabella Mushroom - V
- Lobster slider (+MKT)

Choose 3 Sides

- French Fries
- Pasta Salad
- Macaroni Salad
- Coleslaw
- Potato Salad
- Cucumber Salad
- Macaroni & Cheese (+\$2 pp)
- Luau Fries (+\$2 pp)

PACKAGE 2

Mini Cheesesteak & Italian Sausages & Flatbread

\$22 Per Person

Minimums apply

Authentic Philly-style cheesesteaks made to order. Guests choose between a Classic Philly Cheesesteak or Chicken Cheesesteak, loaded with peppers, onions, and your choice of American or Provolone cheese.

Choose 2 Sides

- French Fries
- Pasta Salad
- Potato Salad
- Coleslaw
- Macaroni & Cheese (+\$2 pp)





PACKAGE 3

BBQ Roadhouse

\$25 Per Person

Minimums apply

Low-and-slow BBQ favorites served with fresh cornbread and house sauces. Choose any 2 proteins

Choose 2 Proteins

- Pulled Pork
- BBQ Chicken
- Smoked Sausage
- Brisket (+\$6 pp)

Includes

- Cornbread
- Assorted BBQ Sauces

Choose 2 Sides

- Coleslaw
- Street Corn & Black Bean Salad
- Cucumber Salad
- Twist Pasta Salad
- Macaroni & Cheese (+\$2 pp)

PACKAGE 4

Taco Truck Fiesta

\$22 Per Person

Minimums apply

A festive taco bar that brings the energy. Guests build their own tacos with seasoned Beef, Chicken, Flaked Hadock Carnitas on flour or corn tortillas, with a full topping spread.

Toppings Included

- Flour & Corn Tortillas
- Lettuce, Cheese, Pico de Gallo
- Sour Cream & Salsa

Switch to Flank Steak (+\$3 pp)

Includes

- Mexican Rice
- Refried beans

Choose 2 Sides

- Chips & Salsa
- Fries
- Street Corn & Black Bean Salad
- Jicama Slaw
- Cucumber Salad
- Pineapple salad (+\$2 pp)
- Chips & Queso (+\$2 pp)

- ✔ Great for weddings, graduations, and outdoor parties where guests love interactive food stations.





PACKAGE 5

Corporate Lunch Express

\$19 Per Person

Minimums apply

A streamlined, efficient lunch solution designed for busy teams. Each guest selects their entrée and receives a complete meal — no fuss, no delays. Built for speed without sacrificing quality.

Entrée Choices

- Grilled Chicken Sandwich
- Angus Burger
- Cheesesteak
- Mediterranean Veggie Wrap
- Pulled Pork

Every Meal Includes

- Pickles
- Chips
- Fresh-Baked Cookie
- Bottled Water

Perfect For

- Office Lunches
- Employee Appreciation Events
- Construction Site Catering

PACKAGE 6

SirLoin Signature Truck

\$26 Per Person

Minimums apply

Our premium flagship offering – ideal for weddings, upscale corporate events, and milestone celebrations. Guests enjoy two chef-selected entrees served alongside two sides and fresh rolls.

Choose 2 Entrees

- Marinated Sirloin Tips
- Chicken Huli Huli
- Pineapple BBQ Pulled Pork
- Grilled Bruschetta Chicken
- Bistro Tenderloin

Includes

- Fresh Rolls
- Tossed or Caesar Salad

Choose 2 Sides

- Garlic Roasted Potatoes
- Grilled Vegetables
- Fresh Asparagus
- Broccoli & Carrots
- Rice Pilaf
- Pasta Salad
- Potato Salad
- Mac & Cheese (+\$2 pp)





ADD-ON

Late Night Wedding Menu

\$14 Per Person · Available as Add-On to Full Catering Only - \$175 Chef Fee Applies to All Stations

Keep the celebration going long after dinner wraps. Our Late Night stations are a guest favorite at weddings and after-parties — fun, indulgent, and perfectly timed for the dance floor crowd.



Cheesesteak Station

Philly-style cheesesteaks made to order, late into the night



Slider Burger Station

Classic Angus burgers with all the fixings for hungry guests



Chicken Tender Basket

Crispy, golden tenders — crowd-pleasing comfort food at its best



Loaded Fry Bar

Fries piled high with creative toppings — a late-night showstopper



Grilled Cheese Bar

Fresh Sourdough with an assortment of cheeses, Sliced Tomato, Canadian Bacon, Grilled Chicken & Fresh Herbs. Add Pulled Pork (+2 pp)

ADD-ON

Dessert Add-Ons

Sweeten any event with one or more of our crowd-favorite dessert options. Mix and match to build the perfect ending to your meal.

Tavern Shake-Up Frappes

Chocolate or Vanilla or Strawberry

\$8 Each

Fresh Baked Cookies

Warm, homestyle cookies baked fresh

\$2 Each

Brownie Tray

Rich, fudgy brownies for the whole table

\$3 Per Person

Root Beer Floats

Classic and nostalgic – a guest favorite

\$7 Each

Canoli Bowl

Made-to-order, hand-filled with Ricotta or Chocolate, topped with Chocolate Shavings, Pistachios, Sprinkles & Walnuts

\$8 Each





ADD-ON

Beverage Add-Ons

Round out your event with refreshing beverage service. Our beverage options are priced per person, making it simple to budget for any size group.

Assorted Soda & Water

A selection of canned sodas and bottled water to keep guests refreshed throughout your event.

\$3 Per Person

Lemonade Station

Fresh-squeezed style lemonade served from a station – Blueberry, Lychee, Strawberry, or Mango flavors available.

\$4 Per Person

Fresh Brewed Iced Tea

Smooth, freshly brewed iced tea – perfect alongside any of our food packages, especially at outdoor summer events.

\$4 Per Person

Mocktail Station

Colorful, refreshing mocktails crafted with fresh fruit, juices, and sparkling mixers. A flavorful non-alcoholic option that guests of all ages can enjoy at any event.

\$8 Per Person

Booking Details & Policies

Service Minimum

All food truck bookings require a **\$1,500 minimum**. This covers full truck setup, professional staff, disposable serving ware, and service within our designated coverage area.

Guest Count Confirmation

A **final guest count is required 10 days prior** to your event. Packages are priced per person based on the confirmed headcount.

Travel & Coverage Area

SirLoin Catering serves all of New England. **Additional travel fees may apply**, which will be communicated clearly at the time of booking as well as on your proposal and invoice.

How to Book

Select your package, confirm your guest count, choose your sides and add-ons, and we handle the rest. Contact us to check date availability and receive a custom event quote.

The SirLoin Focus: 4 Core Concepts

Keeping the menu streamlined is the secret to fast service, lower food costs, and consistently hitting – and exceeding – the \$2,000 event minimum. These four signature items form the foundation of every SirLoin event.



Pulled Pork

Smoked low and slow served juicy with our signature rub and pineapple BBQ sauce. Cooked to perfection and great for all event types



Burgers

Fresh Angus beef, classic toppings, and the kind of comfort food guests line up for



Chicken Sandwiches

Grilled and satisfying – a lighter option that rounds out the menu for every guest



Tavern Shake-Up Frappes

The sweet finish – chocolate or vanilla frappes that boost per-head revenue effortlessly

✔ A focused menu means faster service, happier guests, and a stronger bottom line at every event.