



FOOD TRUCK & OUTDOOR

BBQ & Outdoor Menu

2027 season

DRAFT — EXAMPLE LAYOUT. DISHES TO BE CONFIRMED BY EFV CATERING.

Cooked over fire, on site, for events outdoors.

This is the part of the operation that travels.

From the smoker

CHOOSE TWO

Beef brisket, twelve hours, house rub
sliced to order

Pulled pork shoulder, apple cider
soft rolls

Pork ribs, sticky glaze
fall off the bone

Half chicken, lemon and paprika

Sides

FOUR INCLUDED

Slaw, apple and mustard seed

Corn on the cob, chipotle butter

Potato salad, spring onion

Baked beans, smoked bacon

Green salad, house dressing

From the grill

CHOOSE ONE

Lamb koftas, mint yoghurt

Grilled halloumi, courgette, chilli honey
vegetarian

Whole side of salmon, dill
over coals

Sweet

OPTIONAL

Grilled peaches, mascarpone, honey
in season

Chocolate brownie
served warm

Outdoor space and a safe siting for the truck are required. We bring the equipment, the fuel and the person who watches the fire all day.