



# Catering & Private Events

Get in touch for more information about our catering and private events, and check out our menu below:

**Don't see what you want?**

**We gladly take special requests!**

## Contact

Email | [christine@parralily.com](mailto:christine@parralily.com)

Instagram | [@parralily\\_foodtruck.com](https://www.instagram.com/parralily_foodtruck.com)

Facebook | [@parralilyfoodtruck](https://www.facebook.com/parralilyfoodtruck)

## SANDWICHES

[ 2 to 3 sandwich options per party ]

\* *Suggest if one vegetarian option is selected the non-vegetarian option be chosen.*



### Catfish Po'Boy

blackened catfish, roasted poblano tarter, tomato, red onion, iceberg, tabasco

### Sweet Potato Po'Boy

[ \*can be vegan by request ]

blackened sweet potato, roasted poblano tarter, tomato, red onion, iceberg, tabasco

### Chicken Tinga Sandwich

pulled chicken stewed in tomatoes & spices, pickled cabbage, spiced sour cream on a hoagie

### Vegetarian Tinga Sandwich

[ \*can be vegan by request ]

pulled jackfruit stewed in tomatoes & spices, pickled cabbage, spiced sour cream on a hoagie

### French Dip

pulled beef, caramelized onions + peppers, provolone & jus on a hoagie

### Pulled Pork Sandwich

sweet housemade pickles, pretzel bun

CATERING

## SANDWICHES

[ 2 to 3 sandwich options per party ]

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### Cubano

[ \* *pressed, no substitutions* ]

house pickles, pulled pork, thin sliced ham, grain mustard, swiss

### Burger

[ \* *impossible burgers available* ]

seasonal toppings or small toppings bar

### Kramarczuk's Beer Brat

grain mustard, cabbage & apple "kraut"

### Thousand Hills Hot Dog

seasonal toppings [ option: pickled vegetables, grain mustard, spicy mayo ]

## HAND-CUT FRIES

[ *housemade ranch + seasonal dipping sauce* ]

**Regular or Dill Seasoned**

## BEVERAGES

[ *soda flavors: cream soda, butterscotch root beer, orange, diet root beer* ]

**Bottled Water | Northern Soda Co. Sodas**

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## APPETIZERS

*\* These items are typically set on table for self-service.*



### Appetizer Platter

Bacon Wrapped Medjool Dates with Goat Cheese

Roasted Beet Goat Cheese Crostini with Honey

Pear and Golden Raisin Compote Crostini with Brie

Pickled Vegetables, Hummus Crostini [ VEGAN | GF BY REQUEST ]

### Fruit & Vegetable Platter

*[ \* platters are large (16 inches) ]*

Fruit Platter

Vegetable Platter with Dipping Sauce

Vegetable, Pita & Hummus Platter

### Fancy Meat & Cheese

Variety of meats & cheese paired with fruit & compotes

### Salads

Pasta Salad Bowl

Strawberry Feta Mixed Green Salad with Balsamic

Garden Salad with Ranch

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