



ON THE RUN

Catering & Mobile Kitchens

What We Offer:

We offer a variety of delicious, freshly made dishes for any special occasion. From appetizers to entrées to desserts, whatever your needs may be, we can provide the perfect culinary experience. We can organize catering drop-off, made to order on the food trucks, or table service. We can also provide beverages through our partners at Public Square Wine Market.

Our Services:

- Private Picnics
- Wedding Parties
- Corporate Parties
- Wine Dinners
- Festivals/ Conventions
- Tailgates
- You name it!

***MINIMUMS FOR EVENTS ARE \$1,000**

Please contact us for more information and quotes. We look forward to helping you make your event a success!

CONTACT US

706-816-6352

onthrunmobilekitchens@gmail.com

CATERING MENU

STARTERS

select at least 1 option below

Charcuterie Platter

cured meats, aged cheeses, fresh fruit, crackers, pepper jelly, house pickled veggies, and candied nuts

Smoked Fish Dip Platter

smoked trout dip with a side of crostini bread and house pickled veggies

Poke Nachos

sashimi Ahi tuna, house pickled veggies, over air fried wontons, with guacamole, sesame seeds, and yum yum drizzle

Raw or Baked Oysters

oysters on the half shell with horseradish, mignonette, and cocktail sauce
baked options:
Rockefeller, bacon pimento cheese, or garlic parmesan

Shrimp Cocktail

MAINS

select at least 2 options below

Paella

shrimp, mussels, calamari, bone in chicken thighs, onions, peas, & bell peppers with saffron rice

Portofino Salad

shrimp, scallops, and calamari poached in a Court Bouillon and seasoned with pesto served with mesaline greens and tomatoes

Chateaubriand Steak

filet tenderloin wrapped in bacon with garlic herb butter and demi-glace

Crab Stuffed Fresh Catch

pan fried crab cake on top of grilled fresh catch (Codfish, Trout, Triple Tail, Snapper, Swordfish, etc.) grilled or blackened with herb butter

Sticky BBQ Ribs

smoked baby back ribs with our famous STICKY BBQ or JERK spiced sauces as spicy or mild as you like

Low Country Boil

seasonal medley of boiled corn, whole Georgia shrimp, potatoes, onions, kielbasa, lemons, and Cajun spices with sides of cocktail and tartar sauce

+ add crab legs and crawfish mkt price

Sticky Sesame Chickpeas & Tofu (GF) (V)

fried tofu and roasted chickpeas tossed in a sticky sesame soy glaze with sautéed chef's veg

Build Your Own Fish/Shrimp/Pork Tacos

choice of toasted corn and/or flour tortillas with grilled fish/raw tuna, shrimp, or bbq pork tacos with house slaw, jalapeños, sour cream, and Thai chili sauce

Chicken Piccata

pan fried chicken cutlets topped with capers and a lemon wine shallot beurre blanc

GREENS

select at least 1 option below

Caesar Salad

romaine lettuce, caesar dressing, parmesan cheese, crostini bread, and anchovies

Wedge Salad

iceberg lettuce, blue cheese dressing, blue cheese crumbles, tomatoes, bacon, hard boiled egg

Garden Salad

mixed greens, tomato, onion, cucumbers, and your choice of homemade dressing(s)

SIDES

select at least 2 options below

rice verde

mashed potatoes (reg or sweet)

herb spiced russet potatoes

seasonal vegetable medley

asparagus

red mule grits

crostini bread & herb butter

cornbread

house slaw

mac n' cheese

DESSERT

Key Lime Pie

Personal Creme Brûlées

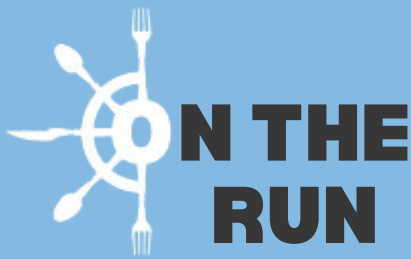
Mini Cannolis

Jamaican Rum Cake

***MINIMUMS FOR EVENTS ARE \$1,000**

INCLUDES (AT LEAST) 1 STARTER, 2 MAINS, 1 SALAD, AND 2 SIDES

*Please note that these are just our most popular options for catering events. If you would like a specific food item, we are happy to accommodate.



MOBILE KITCHEN MENU

SLIDERS

Smashburger Sliders \$12

local beef patties seasoned, smashed, and topped with bacon pimento cheese

Jerk BBQ Pork Belly Sliders \$12

jerk spiced pork belly with barbecue sauce and collard greens

Crab Cake Sliders \$18

pan fried crab cakes on mescaline greens topped with remoulade sauce

Black & Bleu Sliders \$12

local beef patties topped with bleu cheese crumbles, and sautéed red onions

SHARABLES

Smoked Fish Box \$22

our catch of the day fish dip, cream cheese salmon dip, smoked fish pieces, house pickled veggies, bread, and crackers

Charcuterie Box \$20

cured meats, aged cheeses, fresh seasonal fruit, pepper jelly, olives, assorted nut mix, pickled veggies, and crackers

Raw/Baked Oysters MKT

hand shucked oysters on the half shell with a side of mignonette, cocktail, and horseradish

Baked Oysters:

Rockefeller
Garlic Parmesan
Pimento Cheese

***PLEASE NOTE THAT NOT ALL OF THESE ITEMS ARE AVAILABLE ON THE FOOD TRUCK EVERY DAY. THE OPTIONS ABOVE ARE FAN FAVORITES AND LISTED FOR REFERENCE**

TACOS

served on flour or corn tortillas with house slaw, Thai chili sauce, and a side of fresh jalapeños **\$5 / EA**

BBQ Pulled Pork

Grilled Mahi

Ahi Tuna

Grilled Shrimp

BBQ

BBQ Pork Sandwich \$12

slow roasted pulled pork with house BBQ sauce on toasted Texas Toast

St. Louis Ribs \$8

1/3 rack of barbecued ribs coated with our signature spicy bbq sauce or our sweet sticky bbq sauce

Honey BBQ Chicken Kabobs \$12

two large skewers with barbecued chicken, onions, peppers, and honey glaze

OTR FAVORITES

Poke Bowl/Nachos \$18

steamed sushi rice or fried wontons topped with ahi tuna tossed in Thai chili sauce, Wakame seaweed, veggies, and yum yum drizzle
+ add avocado \$2
(V) substitute fried tofu

Shrimp N' Grits \$12

grilled Georgia shrimp on yellow cheese grits with sautéed veggies, and Cajun sauce

SANDWICHES

Italian \$10

Grilled Cheese

Pork Bahn Mi

Reuban

DESSERTS

Personal Creme Brûlée \$7

Alumni Cookie Dough \$5

Key Lime Pie \$12

Mini Cannolis \$8

SIDES

Cape Cod Chips Fruit

Mixed Greens Rice

House Slaw Cheese Grits

Potato Salad Mac N' Cheese

Pasta Salad Veggie Medley



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WWW.ONTHERUNCATERING.COM

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