

Lucci's Blue Zone

FAMILY KITCHEN • CHATHAM, NY • EST. 1947

PRIVATE EVENTS MENU

Design your event around what we cook.

Everything below is in our repertoire. Pick a mix. We build the fixed menu with you.

SANDWICHES & PRESSED

Mallorca

Pressed sweet roll with grilled ham and melted Swiss, mayo, powdered sugar

Bourdain

Grilled mortadella and provolone, dijonaise, roasted peppers, Ciabatta

Salmon Melt

Faroe Island salmon, Muenster, tartar sauce, cucumber, artisan roll

Vegan Braised Portobello

Artisan roll, rosemary Veganaise, greens

Lime Marinated Grilled Tofu

Arugula, tomato, chimichurri, Ciabatta

Curry Chicken Salad Wrap

Sesame carrot slaw

WORLD BURGERS

Mexican Burger

Chorizo and beef, guacamole, salsa, Cotija cheese

Italian Burger

Beef and pork, roasted tomatoes, Mozzarella

Columbia County Burger

Grimaldi's organic grass-fed beef, BBQ sauce, cheddar, sweet pickles

Mediterranean Burger

Beef and lamb, tzatziki, feta

Vermont Vegan Burger

Earth Sky Time vegan burger, olive veganaise, heirloom tomato

WORLD DOGS

Brooklyn Hot Dog Co. Beef Dog

Truck mustard, pickled onions

Vegan Field Roast Hot Dog

Truck mustard, pickled onions

Raven & Boar Sweet Italian Sausage

Peppers, onions, tomato

Letterbox Farm Jamaican Sausage

Pineapple jalapeño salsa

Letterbox Farm Bratwurst

Truck mustard, Bubbie's sauerkraut

Al Fresco Chicken Sausage

Wickles Original Relish

FEATURED & FROM THE SEA

Poached Salmon Bowl

Faroe Island salmon, farro with summer vegetables, tzatziki

Blackened Monkfish on Baguette

Cajun seasoned wild monkfish, slaw, Tribeca midi baguette

Shrimp Po Boy

Buttermilk brined, masa dusted Gulf shrimp, remoulade, lettuce, tomato, pickles

BURRITOS & FRITTATAS

Beef Burrito

Grimaldi's Organic Grass-Fed Beef, red beans, cheddar, brown rice

Vegan Burrito

Black bean, mushroom, zucchini, kale, corn, cheddar

Frittata

Smoked Gouda, kale and potato, with pickled Berry Farm blueberries

Vegetable Frittata

Farm eggs, seasonal vegetables, cheese

BREAKFAST

Breakfast Burrito

Black bean chili, jack cheese, guacamole, scrambled eggs, sweet peppers

Bacon, Egg & Cheese on Ciabatta

Applewood smoked bacon, Muenster cheese

Mortadella, Egg & Provolone on Ciabatta

Imported mortadella, picante provolone

Breakfast Poutine

Fried potatoes, sausage gravy, cheddar, sunny egg

SIDES & POUTINE

Pommes Frites

Twice fried Belgian style French fries. Choice of sauces from our full lineup.

Mushroom Poutine

Pommes frites with vegetarian mushroom gravy, sage, smoked Gouda

Pastrami Poutine

Pommes frites, kosher pastrami, mozzarella, Turkish mustard, scallions

Rosemary Garlic Potatoes

Roasted with Parmigiano

Chickpea Salad

Housemade, served alongside sandwiches

BOOK YOUR EVENT • BLUEFOODTRUCK.COM/CATERING • hello@bluefoodtruck.com

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Menus are fixed and built with you. Deposit reserves your date. Allergen accommodations available.

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HOW PRIVATE EVENTS WORK

1

TELL US YOUR EVENT

Date, headcount, venue, dietary needs. We'll confirm we can serve you and lock the date.

2

PICK YOUR FIXED MENU

We work with you to select 4 to 6 items from our repertoire. Fixed menu means faster service, lower cost, no waste.

3

WE ARRIVE READY TO COOK

Truck rolls up, kitchen fires up, guests are fed. Setup takes about 30 minutes. We handle everything.

WHAT'S INCLUDED

- Truck, kitchen, and full crew
- All ingredients and prep
- Compostable serviceware
- Setup and cleanup
- Allergen accommodations by request

WHAT WE NEED

- Level ground, 10x20 ft footprint
- Access for the truck to park
- One 20-amp outlet or generator OK
- Water access preferred, not required
- Deposit to reserve the date

BOOK YOUR EVENT

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