



SIDES

Fried Brussel Sprouts- Aged Parm, Local Maple Syrup, Savvy Chef Mustard

Organic Quinoa Salad- Pickled Heirloom Tomato, Smoked Cranberry, Savvy Chef Mustard & Backyard Chimichurri

Organic Curried Quinoa Salad- Smoked Raisins, Organic Pine Nut, Homegrown Cilantro & Shiso, Pickled Red Onion, Curry Salt

Heirloom Watermelon Salad- Ontario Feta, Backyard Mint & Basil, Cucumber, Pickled Watermelon Rinds, Orange Blossom Honey & Shiso

Homemade Corn Dog- Better Than A Pogo

Curry Fries- Homemade Butter Chicken Sauce, Pickled Jalapeno, Curry Aioli, Cilantro, Fresh Cut Fries

Original Duck Poutine- King Cole Duck Confit, Homemade Gravy, Monforte Curds, Fresh Cut Fries \$9

Vegetarian Poutine- Mushroom Gravy, Pickled Jalapeno, Crispy Shallot, Homemade Goat Cheese, Fresh Cut Fries



SANDWICHES/TACOS

"Duck On A Truck" Sandwich- King Cole Duck Confit, Pickled Cabbage & Red Onion, Local Mustard, Duck Skin Chip, Brioche Bun

Szechuan Fried Chicken Sandwich- Brined Chicken Thigh, Homemade Szechuan Sauce, Pickled Cucumber, Bean Sprout, Organic Peanut, Scallion Aioli, Brioche Bun

Pork Belly Banh Mi Sandwich- Homemade Hoisin BBQ, Pickled Carrot & Red Onion, Bean Sprout, Cucumber, Scallion Aioli, Crushed Chicharron, Brioche Bun

Fried Jerk Chicken Sandwich- Brined Chicken Thigh, Homemade Jerk Sauce, Pickled Purple Cabbage, Local Mustard, Brioche Bun

Beer Battered Fried Fish Sandwich- Sustainable Haddock, Pickled Cabbage & Red Onion, Homemade Tartar Sauce, Brioche Bun

Braised Lamb Shank Sandwich- Homemade Soft Goat Cheese, Backyard Italian Parsley, Savvy Chef Mustard, Brioche Bun

Homemade Smoked Chicken Sausage- Backyard Herbs, Pickled Slaw, Local Mustard, Truffle Aioli, Garlic Chips, Brioche Bun

Fried Butter Chicken Sandwich- Brined Chicken Thigh, Homemade Butter Chicken Sauce, Curry Aioli, Shiso & Cilantro, Brioche Bun

Heirlooms Burger- Chorizo Spice, Heritage Pork, Homemade Soft Goat Cheese, Arugula, Chipotle Aioli, Brioche Bun

Vegetarian Banh Mi- Crispy Tofu, Hoisin BBQ, Organic Peanut, Scallion Aioli, Heirloom Carrot & Cucumber Slaw, Cilantro, Brioche Bun

Homemade Organic Veggie Burger- Charred Tomato Aioli, Homegrown Arugula, Garden Purple Tomatillo Relish, Brioche Bun

King Cole Duck Confit Grilled Cheese- Duck Fat, Home Grown Arugula, Savvy Chef Mustard, Caramelized Onion, Monforte Cheese, Challah

Organic Fried Chicken Grilled Cheese- Buttermilk Fried Chicken, Homemade Soft Goat Cheese, Aged Cheddar, Organic Arugula, Challah

Peameal Bacon Grilled Cheese- Homemade Peameal, Aged Cheddar, Organic Arugula, Smoked Garlic Aioli, Challah

"Duck On A Truck" Tacos- Pickled Carrot Slaw, Jalapeno, Scallion Crema, Cilantro, Crispy Shallot Chip

Tempura Sweet Potato Tacos- Organic Sweet Potato, Cashew Butter, Curry Aioli, Scallion Crema, Cilantro, Pickled Jalapeno

Butter Chicken Meatball Sandwich- Organic Almond Spice Blend, Homemade Yogurt, Cilantro & Shiso, Pickled Jalapeno Aioli

Heirlooms Mac N' Cheese- Ontario White Cheddar, Shallot Chip, Pickled Jalapeno

Vegetarian "Meatball" Sandwich- Vegetarian "Meatball", Homemade Giardenara Relish, Arugula, Yogurt, Smoked Paprika Aioli



DESSERTS

Cheesecake In a Can- Local Cream Cheese, Seasonal Fruit, Homemade Graham Cracker, Homemade Caramel

Peanut Butter & Jelly Waffle- Organic Peanut Butter Ice Cream, Brown Butter Waffle, Liquid Nitrogen Busted Seasonal Fruit Puree

Homemade Cheesecake On A Stick- Various Flavours



BREAKDOWN

Please note we have a \$1500 minimum to attend ANY event with the food truck.

HST, Food Truck Fee, Staff Fee, Travel Fee (when necessary) added into total cost.

Catering includes staff, food trays, food utensils, garbage removal, custom menu, travel between GTA & Mississauga, travel fee applies anywhere outside of these areas.

Vegetarian & Vegan options offered.

Contact heirloomfinefoods@outlook.com to request a quote.

Heirloom Food Truck uses fresh, high quality ingredients. Everything is made to order & from scratch by trained chefs. Heirloom thrives in using local & sustainable products.