

BIG-BOX • HOME-IMPROVEMENT • GROCERY STORE CREWS

FEED EVERY SHIFT.

MADE
FRESH
OFF THE TRAILER

3-PLATE CREW MENU
\$17
PER PERSON



Our food trailer parks at your store for the whole day and serves every shift as your team comes out on break. Every plate is made fresh off the trailer, one at a time.

BLACK FRIDAY

HOLIDAY WEEKENDS

INVENTORY NIGHTS

LONG SHIFTS

STAFF APPRECIATION

SAFETY MILESTONES

COMPANY CELEBRATIONS



HOW THE DAY RUNS

Sample schedule. We match the trailer to **your** break times.



5:00 AM

Trailer arrives, sets
up & fires up



8:00 AM

First shift wave
served



10:00 AM

Second shift wave
served



1:00 PM

Third shift wave
served



6:00 PM

Fourth shift wave
served



8:00 PM

Last plates out,
trailer packs up

THE SHIFT PLATES

You pick the plates for your event. Each team member chooses one plate, made fresh off the trailer.

ALLERGEN KEY FDA MAJOR 9 **M** milk **E** eggs **W** wheat / gluten **S** soy **P** peanuts **TN** tree nuts **F** fish
SF shellfish **SE** sesame

GF gluten free as served **GF-R** can be made gluten free on request

SHARED FRYER fried items share one fryer: not gluten-free safe



THE 3-PLATE LINEUP

1 BBQ PLATE



GF-R

BBQ pulled chicken or BBQ pulled pork with Apple Pie Baked Beans, mac n cheese & cornbread.

M **W** mac n cheese

BBQ sauce is GF. GF-R without the cornbread and mac n cheese.

2 STEAK PLATE



GF

Steak tips with mushroom gravy over mashed potatoes, green beans, dinner roll & butter.

M potatoes, butter **W** regular roll only

Gravy is GF. GF plates get GF bread in place of the roll.

3 VEGETARIAN PLATE



Pesto tortellini with sun-dried tomatoes, dinner roll & butter.

W **E** **M** tortellini, cream, cheese

Our pesto is made nut free.



MORE PLATES TO CHOOSE FROM BUILD YOUR OWN LINEUP

4 WING PLATE



SHARED FRYER

10 crispy bone-in wings in your sauce, with fries: PBJ, Mild, Hot, Garlic Parm or Maple Chipotle BBQ. With carrots, celery & blue cheese dressing.

P PBJ **M** Garlic Parm **M** blue cheese

Fried in our shared fryer, so not gluten-free safe.

5 SMASH BURGER PLATE



GF-R

SHARED FRYER

5.5 oz griddled & smooshed burger with lettuce, tomato, red onion & your choice of cheese. With fries & our house pickles.

W bun **M** cheese

GF-R on a GF bun. Fries come from our shared fryer.

6 HOT HONEY CRISPY CHICKEN SANDWICH



SHARED FRYER

Our juicy crispy chicken glazed in spicy hot honey on a buttery grilled brioche bun. With fries & our house pickles.

W **M** **E** breading, brioche, butter

Breaded and fried in our shared fryer, so not gluten free.

7 MAC N CHEESE BOWL



Pick the style for your event: **WT** (our most popular: grilled hot dogs, tomato, bacon bits & crushed Ritz crackers) · Traditional · Chipotle Bacon Ranch · Buffalo Chicken.

M **W** all styles

8 POUTINE BOWL



SHARED FRYER

Our thick-cut seasoned fries, cheese curds & dark rich gravy. Add BBQ pulled pork or crispy chicken.

M cheese curds

Gravy and BBQ sauce are GF, but the fries share our fryer with breaded items, so not gluten-free safe.

9 SOUTHWEST CAJUN CHICKEN WRAP



GF-R

SHARED FRYER

Chicken with a kick, cheddar, roasted corn salsa & sour cream. With fries & our house pickles.

W wrap **M** cheddar, sour cream

GF-R in a GF wrap. Fries come from our shared fryer.



COMFORT BOWLS THEY HOLD HOT ON THE TRAILER AND GO OUT FAST WHEN A BIG BREAK WAVE HITS

10

CRISPY CHICKEN COMFORT BOWL

**SHARED FRYER**

Crispy chicken over mashed potatoes with sweet corn, gravy & shredded cheddar.

W breading · **M** potatoes, cheddar

Gravy is GF; the crispy chicken is breaded and fried in our shared fryer.

11

HOT HONEY CRISPY CHICKEN RICE BOWL

**GF-R**

Crispy chicken glazed in our spicy hot honey over seasoned wild rice pilaf (veggies & rice, GF) with green beans.

W breading

GF-R with grilled chicken.

12

BBQ PULLED CHICKEN RICE BOWL

**GF**

BBQ pulled chicken over seasoned wild rice pilaf with Cajun Santa Fe corn & extra BBQ sauce.

M buttery corn

BBQ sauce and pilaf are GF.

13

BUFFALO OR CHIPOTLE BACON RANCH CHICKEN RICE BOWL

**GF-R**

Pick one for your event: crispy chicken tossed in buffalo or our chipotle bacon ranch over seasoned wild rice pilaf with roasted broccoli & cauliflower.

W breading · **M** chipotle bacon ranch

Ask us about a gluten-free version with grilled chicken.



FOR THE OPENERS

14

BREAKFAST BURRITO PLATE

**GF-R**

Made to order on the trailer before the doors open, with sausage, salsa, cheese & sour cream.

W tortilla · **E** eggs · **M** cheese, sour cream

GF-R in a GF wrap.

GF

GLUTEN-FREE PICKS

- ✓ Steak Plate **GF** with GF bread
- ✓ BBQ Pulled Chicken Rice Bowl **GF**
- ✓ Hot Honey Rice Bowl with grilled chicken **GF-R**
- ✓ Smash Burger on a GF bun **GF-R**
- ✓ Southwest Wrap or Breakfast Burrito in a GF wrap **GF-R**
- ✓ BBQ Plate without the cornbread & mac **GF-R**
- ✓ Buffalo / Chipotle Bacon Ranch Rice Bowl with grilled chicken **GF-R**



ALLERGEN & CROSS-CONTACT NOTICE

Allergen labels are based on our recipes and our suppliers' ingredient information, which can change. Everything is cooked on one food trailer with shared grills, prep surfaces and utensils and one shared fryer for all fried items, so we **cannot guarantee any plate is free of an allergen**, including gluten. Gluten-free (GF and GF-R) plates are made with gluten-free ingredients but are not prepared in a gluten-free kitchen. Please send us any severe allergies with your headcount, and tell our crew at the window before ordering.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HOW PRICING WORKS

Simple pricing. Tell us your crew and your plates, and we'll send your quote.



Food: 3-plate crew menu	\$17 per person
Each plate added beyond 3	\$3 MORE per person
Opener breakfast wave Breakfast Burrito Plate	\$2 MORE per person
Catering fee trailer, crew & all-day coverage	\$200
Mileage	NO CHARGE
Service charge	20%
NYS sales tax	8%

\$2,000

event minimum

\$500

non-refundable deposit

SITE VISIT

to confirm trailer
placement

14 DAYS

out: final headcount &
plate choices due

4% OFF

when you pay cash
(cards carry our 4%
non-cash fee)

BOOK YOUR TRAILER

- 1** Send us your store address, date, shift and break times, and headcount per wave.
- 2** Pick your plates and we'll set up a site visit to place the trailer.
- 3** Lock in your final headcount and plates 14 days before your event.
- 4** We roll in and feed every shift, fresh off the trailer.

BOOK EARLY! Black Friday and December dates fill fast, and we have one trailer. Want something different? Just ask.



CALL CHEF BRAD

518-326-4041

catering@thebabblingbrookny.com

thebabblingbrookny.com



FEED EVERY SHIFT



The Babbling Brook Catering · Chef Brad Stevens

The Babbling Brook (Berne) · On The Green Pub n Grub at Frear Park (Troy)

Prices subject to change.