

PROTEIN & POKE



OUR BOWLS

HAWAIIAN TUNA POKE - 12

ahi tuna, sushi rice, seaweed salad, scallions, sesame seeds, nori, ponzu poke sauce, sriracha aioli

SAMURAI SALMON - 12

sashimi grade salmon, sushi rice, nori, pickled cucumber, teriyaki sauce, wasabi aioli

FLOWER POWER - 12 *(veg option)*

soy marinated tofu, sushi rice, grilled squash, roasted sweet corn, edamame, kimchi, nori, grilled bell peppers, pickled cucumber, ponzu sauce, furikake

TERIYAKI CHICKEN - 12

grilled chicken, sushi rice, pineapple teriyaki sauce, scallions, sriracha aioli

KOREAN BEEF & BROCCOLI - 12

garlic soy grilled steak, steamed broccoli, sushi rice, kimchi, gochujang aioli (mild korean pepper)

SOUTHERN SHRIMP - 13

creole shrimp sauce, sushi rice, roasted sweet corn, bell peppers, avocado

SMALL BITES

POT STICKERS \$3
with soy dipping sauce

TEMPURA SHRIMP \$4

EDAMAME \$3

SALADS

HOUSE SALAD \$4
mixed greens, garden tomato, english cucumber, shaved green onion, carrot ginger dressing

DESSERTS

MANGO STICKY RICE \$4

FORTUNE COOKIES \$2

DRINKS

house-made (32oz) mason jar lemonade \$4 | can soda \$1
bottled water \$1.75 | glass bottle soda \$2.75

From FOOD NETWORK Chopped Champion
Chef Tommy D' Ambrosio



BYOB

BUILD YOUR OWN BOWL PROTEIN

sashimi grade tuna or salmon - 13
garlic soy tofu 11.50
teriyaki grilled chicken - 11.50
grilled steak - 12

BASE

sushi rice or spring mix

TOPPINGS (.50 each)

pickled cucumber | roasted red bell pepper
roasted sweet corn | steamed broccoli
scallions | edamame | kimchi | furikake
nori (dried seaweed) | wakame (seaweed salad)
toasted sesame seeds | pickled red onion

SAUCE

ponzu poke | sriracha aioli | sesame oil
wasabi aioli | pineapple teriyaki

MENU PACKAGES

MENU A - \$12

HAWAIIAN TUNA POKE
TERIYAKI CHICKEN BOWL
FLOWER POWER

MENU B - \$14

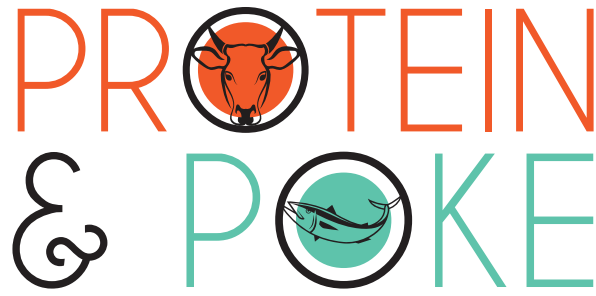
SAMURAI SALMON BOWL
KOREAN BEEF & BROCCOLI BOWL
TERIYAKI CHICKEN BOWL
FLOWER POWER

MENU C - \$15

HAWAIIAN TUNA POKE
SAMURAI SALMON BOWL
TERIYAKI CHICKEN BOWL
KOREAN BEEF & BROCCOLI BOWL
FLOWER POWER

PROTEIN BY THE POUND *(market cost)*

teriyaki chicken, garlic soy steak, sashimi grade salmon cubes,
sashimi grade tuna cubes, garlic soy marinated tofu



TERMS & CONDITIONS

DEPOSIT - There is an initial deposit that is 50% of the food & beverage spend due at signing. Please note that 25% of your food and beverage spend is non-refundable at signing. The final balance is taken 3 days prior to the event.

BILLING - Remaining balance must be paid three days prior to the event date. Following the event, any remaining balance and additional charges will be calculated for client review and charged to the card on file within three business days post event.

GUARANTEE - The guarantee is required ten business days prior to the function. If no guest count is received than the contracted expected number will stand. The final billing is based on this guarantee or actual attendance, whichever number is greater. Modern Tortilla and Aioli Burger will provide an additional 10% beyond what has been guaranteed. Should there be a need to use this overage the truck manager will speak with the on-site contact for approval. Oak Wood Fire Pizza will not provide any overage.

MENU CHANGES - The Chef has the right to make any menu changes and price changes based on availability & seasonality. Any changes that are needing to be made, will be discussed prior to the event date with the client.

MOBILE FOOD UNIT - Mobile Food Units are subject to change due to unforeseen circumstances. The client will be contacted prior to the event if a mobile food unit needs to be changed.

FOOD & BEVERAGE MINIMUM - The food and beverage minimum contracted is the amount client must meet to utilize services. This amount does not include extra set up/delivery/truck fees, service or administration fees, or sales tax.

EVENT PRICING & FEE - Pricing for any event may vary based on seasons, menu & availability. Each event is different, and all details will be reviewed before the event.

SERVICE CHARGE & GRATUITY / TAX - A automatic service and gratuity fee of 20% is calculated based on your food and beverage minimum. Tax is calculated based on the city sales tax which the event takes place.

HOLD & HARMLESS - To protect and defend hold harmless the Aioli Gourmet Burger Restaurant, Food Truck, Event Staff / Managers and Owners; from and against any and all claims, losses or damages to persons or property, government charges or fines, penalties and costs including reasonable attorney fees arising or caused by the client of his/her attendees' negligence or willful misconduct.

FORCE MAJOUR - In no event shall Aioli Gourmet Burgers, Modern Tortilla or Oak Wood Fire Pizza, Super Mac Bro, Protein & Poke be responsible or liable for any failure or delay in the performance of its obligations hereunder arising out of or caused by, directly or indirectly, forces beyond its control, including, without limitation, strikes, work stoppages, accidents, epidemics, acts of war or terrorism, civil or military disturbances, nuclear or natural catastrophes or acts of God, and interruptions. loss or malfunctions of utilities, communications, or computer (software or hardware) services; being understood that Aioli Gourmet Burgers, Modern Tortilla or Oak Wood Fire Pizza shall use reasonable efforts which are consistent with accepted practices in the food & beverage industry to resume performance as soon as practicable under the circumstances.

CANCELLATION POLICY

Upon the unfortunate cancellation of an event, on the account of a client, the following amounts are due based on the structured timeline. Sales tax will be applied to the charges listed. Percentage amount calculated from contracted Food & Beverage Spend. The original date will be used in regards to cancellation if the event gets postponed.

Days from Event Percentage Due*
30 Days 50%
14 Days 75%
7 Days 100%