



Oink and Moo BBQ Food Truck Menu

The Basic Food Truck Package

ALL YOU CAN EAT OPTION \$25 PER PERSON + \$200 PER HOUR

Smoked Brisket Sliders

Topped with signature slaw and Oink and Moo BBQ sauce

Pulled Pork Sliders

Topped with Signature Slaw and Oink and Moo BBQ sauce

Chipotle Chicken Tacos

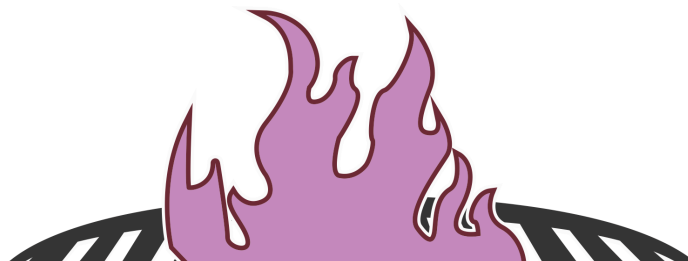
Topped with pickled poblano peppers and cilantro sour cream

Pulled Pork Tacos

Topped with cilantro-lime cabbage and pineapple BBQ sauce

Black Bean Tacos

Topped with cilantro-lime cabbage and cilantro sour cream





Add-Ons

BBQ Chicken Sliders

topped signature slaw and Oink and Moo BBQ sauce

\$5/person

Babyback Ribs

Pork ribs dry rubbed and sauced to order

\$6/person

Smoked BBQ Wings

Hickory smoked and tossed in BBQ sauce

\$5/person

Pork Belly Burnt Ends

Smoked sweet and bites of caramelized goodness

\$6/person

ONE SIDE \$3/person TWO SIDES \$5/person

Cornbread

Signature Slaw

Baked Beans

Mac and Cheese

DRINKS **\$2**
Bottled water and assorted beverages

WHO WE ARE

Oink and Moo BBQ has been serving up great BBQ since 2011. In 2016 we were named the #1 Food Truck in the Nation. We have been seen at food truck festivals, music venues, wineries, breweries, weddings, corporate events, and house parties throughout NJ.

WHY BOOK OINK AND MOO BBQ

We provide a hassle free experience. You can focus on hosting your event and we will focus on the food. You also get cool points when the truck pulls up.

FAQ's

DO YOU SERVE DIRECTLY FROM THE TRUCK?

Yes, we have a menu right next to the serving window and guests will receive their order in under 1 minute.

DO YOU HAVE A MINIMUM AMOUNT OF PEOPLE?

Yes, generally 40 people minimum but we may have some flexibility

DO YOU HAVE A MAXIMUM?

We can handle groups up to 500 people. We have two trucks so we can handle big crowds and move the line quickly?

WILL THERE BE A LONG LINE?

Generally no, not unless 100 or more people all line up all at once. Even with that we can get 3-4 orders out the window per minute so we move the line very quickly.

HOW MUCH TIME ARE YOU TYPICALLY THERE?

2 hours is typical for a group of 75 or less. For larger groups a third hour is recommended but not necessary

WHAT DO YOU PROVIDE?

Unlimited menu, plates, utensils, napkins and a friendly staff.

HOW DOES THE HOURLY CHARGE WORK?

The hourly fee is only for the serving time. We do not charge for travel, set-up or breakdown.

WHICH OF YOUR OPTIONS ARE GLUTEN FREE/ PEANUT/TREE NUT?

All of our meats and sauces are gluten free. Everything is peanut and tree-nut free.

ARE THERE VEGAN OPTIONS?

Yes we have black bean tacos and corn tortillas provided upon request.

CAN GUESTS COME BACK FOR SECONDS, THIRDS?

Yes of course, we expect them to.

WHERE DO YOU PARK?

Typically right in your driveway. We are the size of a standard UPS truck so if they fit we fit.

HOW LONG DOES IT TAKE YOU TO SET UP?

If you ask us to start serving at 4pm, we would arrive 30–45 minutes prior and have the serving window open and be ready to serve at 4pm.

HOW MUCH STAFF IS TYPICALLY ON THE TRUCK?

There are usually 2 people on the truck.

ARE THERE ADDITIONAL FEES?

Just taxes. Gratuity is entirely up to you but it is not included in the cost.

DO YOU REQUIRE A DEPOSIT?

Yes we require a \$500 deposit to hold the date

DO YOU PROVIDE ADDITIONAL SERVICES?

We usually do not offer additional services but we are well connected in the industry so we may be able to recommend some additional services if needed.

HOW DO WE GO ABOUT BOOKING THE TRUCK?

**PLEASE SEND US AN EMAIL (INFO@OINKANDMOOBBQ.COM)
WITH THE FOLLOWING INFO:**

1. DATE

2. TIME OF EVENT

3. NUMBER OF GUESTS

4. ADDRESS

**5. MENU SELECTIONS (BASIC
PACKAGE, ADD-ONS, ETC.)**

**ONCE WE RECEIVE THIS INFO WE CAN SEND YOU A PROPOSAL
FOR YOUR REVIEW WITH DEPOSIT INFO. ONCE THE DEPOSIT
IS RECEIVED THE EVENT IS LOCKED IN. AS THE EVENT NEARS
WE CAN DISCUSS POSSIBLE MENU CHANGES AND FINALIZE
THE HEAD COUNT.**

