

Beavertails (1)

- BeaverDog All-beef hot dog wrapped in pastry and fried. Served with ketchup/mustard. - \$6.05
- Skor Cheesecake BeaverTail Pastry BeaverTail covered with cream cheese icing, Skor pieces, topped with caramel drizzle. - \$7.60
- Triple Trip BeaverTail Pastry BeaverTail covered with chocolate hazelnut spread, Reese's pieces, and topped with melted peanut butter drizzle. - \$7.60
- Poutine Crispy golden fries with authentic cheese curds topped with delicious vegetarian gravy. – \$8.15
- Cinnamon Sugar BeaverTail Pastry \$5.00

Benny's Yorkshire Shack (3)

- Yorkshire Pudding Ham & Eggs Benedict Eggs Benedict and ham with a Yorkshire pudding bottom. - \$5.00
- Homemade Mac n' Cheese \$5.00
- Mini Yorkshire Puddings with Beef Two mini Yorkshire pudding topped with beef & rich au jus. - \$5.00
- Poutine \$7.00
- Fries \$5.00

Calle Mexico (8)

- Beef Barbacoa Tacos (3) (GF) Slow cooked beef marinated with spices and dried chiles topped with cilantro and onion. - \$11.00
- Chicken Tacos (3) (GF) Shredded chicken breast marinated in chipotle sauce with lettuce, tomatoes, radish, sour cream. - \$10.00
- The Famous Calle Mexico Tostadas (GF) Two crispy tortillas topped with beans, chicken, lettuce, tomatoes, radish, sour cream, cheese, and avocado. - \$8.00
- Classic Pozole Verde Soup (GF) Delicious hominy and chicken soup "Guerrero style" - \$6.00
- Mini Sopes (2) Homemade thick tortillas topped with chicken, cheese, sour cream, radish, and avocado. - \$5.00

CURBSIDE by A Cappella Catering (10)

- Austin Brisket (GF optional) 12 hr "lo & slo" smoked beef brisket and marinated onions on portuguese bun - \$11.00
- CURBSIDE Chicken Double-breaded breast, cheddar, boar jam, arugula on ciabatta - \$12.00
- Grilled Brieze Brie, cheddar, pesto mayo, fried with parmesan on sourdough - \$11.00
- Tacofishious Two tortillas with battered cod, cabbage slaw, pico de gallo, avocado cilantro cream. - \$12.00
- Austin Slider 12 hr "lo & slow" smoked beef brisket and marinated onions on a mini ciabatta bun. - \$5.00
- Cranberry or Ginger Spritzer \$3.00

Explore India Food Truck (11)

- Butter Chicken (GF optional) Marinated tandoori chicken with a rich and buttery tomato cream sauce. Served with basmati rice. -\$10.00
- Fusion Curry Bowl (GF optional) Curried ground chicken served on a bed of basmati rice, finished with fresh lettuce, cucumber, tomatoes, green onions, spiced yogurt (raita) dressing. - \$10.00
- Indian Street Samosas Two of our famous vegetarian samosas topped with chana masala, tamarind chutney, indian spiced yogurt (raita), fresh cucumbers, green onions, and crispy onions. - \$9.00
- Chana Masala GF optional) Chickpeas served in a fragrant oniontomato curry. Served with rice. - \$9.00
- Vegetarian Samosas Golden and crispy triangular pastry stuffed with peas, potatoes, and mild Indian spices. Served with a sweet tamarind chutney dip. \$5.00

Jackie O's Street Treats (7)

- Sugared Mini Donuts Your choice of 12 mini donuts, made fresh to order - cinnamon sugar, white sugar, icing sugar, or plain. - \$6.00
- Death by Donut 12 mini donuts served on a tray, drizzled with chocolate and caramel sauce, topped with crushed Skor and real whipped cream. - \$8.00
- Strawberry Shortcake 12 mini donuts served on a tray, drizzled with strawberry topping, sprinkled with icing sugar, topped with real whipped cream. - \$8.00
- Maple Bacon 12 mini donuts served on a tray, drizzled with maple syrup, and real bacon bits, sprinkled with icing sugar, and topped with real whipped cream. - \$8.00
- Apple Delight 6 cinnamon sugar mini donuts served on a tray, topped with apples, drizzled with caramel sauce. - \$5.00
- Fresh squeezed lemonade \$4.00
- Bottled pop and water \$2.00

Lemon Heaven (5)

- Freshly Squeezed Lemonade Small \$3.50
- Freshly Squeezed Lemonade Regular \$5.00
- Freshly Squeezed Lemonade Jumbo \$6.50
- Flavours Nine self-serve flavours available to add: Lime, Cherry, Ice Tea, Blue Raspberry, Watermelon, Strawberry, Mango, Peach or Tiger's Blood (Strawberry + Coconut)

Meat Street Pies (6)

- Cornish Pasty Ground beef, onions, peas, carrots, swede with gravy wrapped in flaky pastry. - \$8.00
- Jamaican Patty Ground beef, onions, scotch bonnet peppers wrapped in puff pastry shell. - \$7.00
- Tourtiere Ground pork and beef, celery, onions, herbs and spices, in pie pastry topped with puff pastry. - \$8.00
- Scotch Pie Ground beef, onions, herbs and spices in hot water pastry. - \$6.00
- Spritzers Our own brews! Eliminating pop to provide a lower-sugar drink with more flavour. Choose from three flavours: mango, lemon lime, or ginger beer - \$5.00 (or \$3.00 with a pie)

Ohana Donuts (13)

- Filled Donut Gourmet, hot donuts covered in cinammon sugar. Get them filled with either vanilla whip cream, coconut whip cream or vanilla custard. - \$2.75
- Unfilled Donut One of our fresh gourmet donuts tossed in cinnamon sugar! - \$2.25
- Hibiscus Flavor Filled Donut We are offering a special, unique Hawaiian filling for this event. Enjoy a hibiscus flavored filling! - \$2.75
- House Lemonade \$2.75
- Iced Coffee Freshly brewed. \$2.75

Poutine World (9)

- French Poutine Hand cut fries, cheese curds and vegetarian gravy.
 \$8.00
- Canadian Poutine Hand cut fries, cheese curds, vegetarian gravy topped with mozzarella, cheddar and parmesan cheese. - \$10.00
- BBQ Chicken Poutine Fresh cut fries, cheese curds, vegetarian gravy topped with BBQ chicken. - \$10.00
- Meat Lover's Poutine Fresh cut fries, cheese curds, vegetarian gravy topped with seasoned ground beef, Italian sausage and bacon.
 - \$12.00
- Mac 'N Cheese Bites \$5.00
- Pop \$2.00 / Water \$1.50
- Lemonade \$3.00

Preserve Food Truck (14)

- Cuban Sandwich Mojo marinated pork loin, honey ham, Swiss cheese, mojito jam, dijon mustard, house dill pickles, honey dijon chips, torpedo bun. - \$9.00
- Hummus Wrap House hummus, house mixed pickles, feta, greens, tomato, pita. - \$8.00
- Green Salad (GF) Greens, feta, pickled red onions, cucumber, dill vinaigrette. - \$6.00
- Potato Salad (GF) Grainy dijon dressing, redskin potato, green onion. \$6.00
- Cornbread Slider BBQ brisket, jalapeno jam, grilled cheddar cornbread. - \$5.00
- Side Salad (Potato or Green) \$3.00
- Drinks \$1.50

Rapscallions Food Truck (4)

- Thai Chicken Green Onion Cake Taco Thailand style chicken served with Thai peanut sauce, cucumber and lettuce. Finished with sesame seeds. - \$9.00
- Roasted Pork Belly Green Onion Cake Taco Chinese style roasted pork belly. Tender meat and crispy pork crackling served with a sweet chilli sauce, lettuce, and pickled carrots and daikon. - \$9.00
- Korean Beef Green Onion Cake Taco Korean style beef drenched in original braising sauce. Served with kimchi and sesame seeds. -
- Teriyaki Tofu Green Onion Cake Taco Crispy tofu served with teriyaki sauce on bed of lettuce and red bell peppers. Finished with sesame seeds. - \$8.00
- Cake and Rolls Combo tray of our green onion cake and a pair of crispy vegetarian spring rolls. - \$5.00
- Vegetarian Spring Rolls (2) \$3.00
- Caramunchies Caramel Treat \$6.00
- Soft drinks or bottled water \$2.00

The Crooked Fork (12)

- Kangaroo Burger Kangaroo meat, tomato, caramelized onion, cabbage slaw with a ginger apple and beet chutney with horseradish aioli on a brioche bun. - \$12.50
- Duck Burger Duck meat, grilled pineapple, tomato, caramelized onion, cabbage slaw with a blueberry aioli on a brioche bun. - \$12.50
- BBQ Pulled Pork Sandwich Alberta pork marinated and slow cooked for 12 hrs. Deep fried cornflakes breaded pineapple, cabbage slaw, caramelized onion and homemade BBQ sauce on a brioche bun. - \$10.00
- Traditional Poutine Quebec cheese curds, duck gravy, fries. -
- Arancini Mushroom risotto balls over tomato basil sauce, truffle aioli and balsamic reduction. - \$5.00

The New Deli (2)

- The Spicy Mother Panini with hot capicolli, provolone, habanero onion jam, banana peppers, and garlic aioli. - \$7.50
- The Turkey Turkey panini with swiss cheese, pesto mayo, spinach, tomato, and red onion. - \$7.50
- The Italian Panini with genoa salami, artichoke hearts, provolone, spinach, and red onion. - \$7.50
- The Veggie Veggie Panini with swiss cheese, pesto mayo, artichoke hearts, spinach, tomato, red onion. \$7.50
- Dill Pickle Soup (Vegetarian/GF) Creamy Dill pickle soup. \$5.00
- All sandwiches can be made with gluten-free bread (limited quantities available) – (+\$1.00)
- Craft Soda (5 varieties) \$3.50
- Canned drinks or bottled water \$2.00