OUTER BANKS FOOD TRUCK & CATERING

252.449.8181 ✦ KILLDEVILGRILLOBX.COM ✦ SOUTHOFKDG.COM

FOOD TRUCK TOUR

For over 20 years, Kill Devil Grill has served the Outer Banks—and now it's hitting the streets! The **Grill 'Em All food truck** is available for weddings, parties, and social events, serving up street tacos with fresh OBX seafood, plus apps, sides, and salads that blend KDG favorites with South of KDG's Latin flair.

MINIMUMS & FEES

Minimum Food Order starts at $1,100*

Truck Rental Fee from $350*

[includes 15 miles of travel from the kitchen]

18% Coordination Service Fee on all food truck catering events

2-Hour Serving Period

[additional truck service time can be added for $100/extra hour]

ON-SITE REQUIREMENTS

- The space is AT LEAST **28' long** (3 parking spaces wide), **13' high, 12' wide**
- No low hanging tree limbs
- Flat parking surface

LIMITATIONS & EXCEPTIONS

Limitations may apply for serving the main meal from the truck for guest counts over 60.

*Minimums & truck rental rate may vary based on event date, time and location.

*Contact our catering team for peak dates and recommendations on the best service options for your event.

*** NON-TRUCK SERVICE

In addition to food truck service, we also offer buffet, family-style, and plated catering. Please ask your sales representative for details.

APPETIZERS

APPETIZER PLATTERS

PLATTERS OF 30

CHEESESTEAK EGG ROLLS 135.00
shaved ribeye, caramelized onions, cheese
[served with ranch and red sauce]

SOUTHERN BBQ EGG ROLLS 135.00
NC style pulled pork, pimiento cheese
[served with mustard bbq]

MINIATURE CRAB CAKES (SH) 165.00
signature KDG crab cakes *[served with house remoulade]*

KILL DEVIL WINGS (GF) 75.00
buttermilk brined, smoked, roasted, grilled, and tossed *[served with ranch]*

STATIONARY OR PASSED

2 FOR 9.00 // 3 FOR 12.00

BRUSCHETTA TOAST POINTS (VG)
garlic brushed toast points, fresh bruschetta tomatoes, sweet balsamic reduction

PORK PASTOR SKEWERS
slow braised pork belly *[grilled to order and smothered in pineapple glaze]*

TOSTONES (GF)
hot honey, cotija cheese

MAC & CHEESE BITES
molten, creamy bites *[breaded and fried]*

AGUA CHILI SHOOTER (GF)(VG)
citrus marinated hearts of palm, cucumber, cilantro, lime, serrano chili

TOFURIZO LETTUCE CUP (V)
sweet potatoes, black beans, aji panca aioli

APP STATIONS

SPINACH DIP & CHIPS 7.00
creamy spinach & artichoke *[served with corn tortillas]*

CRAB DIP & CHIPS (SH) 8.00
fresh blue crab dip *[served hot with corn tortillas]*

GUACAMOLE, QUESO & SALSA BAR (GF) 8.00
all of our favorite house dips *[served with corn tortillas]*

NC FRITO PIE STATION (GF) 7.00
TX classic with a NC twist *[served with all the fixins]*

(GF) GLUTEN-FREE (V) VEGETARIAN
(VG) VEGAN (SH) SHELLFISH (P) PEANUTS

KDG CLASSICS

30.00 / PERSON

1 ENTREE, 2 SIDES, PLUS SALAD & ROLLS
ADDITIONAL ENTREE OPTION ADDED ON FOR +7.00/PERSON
INDIVIDUAL GUEST SELECTION NOT AVAILABLE
INCLUDE ADDITIONAL SIDE CHOICE FOR +3.00/PERSON

GRILLED CHICKEN PASTA
marinated chicken breast over bucatini tossed in garlic butter, white butter sauce, grilled vegetables

GRILLED SHRIMP PASTA (SH)
bucatini tossed in garlic butter with KDG red sauce, shredded parmigano reggiano

FLAT IRON
6-oz cut

PRIME RIB
8-oz slow roasted prime rib *[served with au jus]*

FRIED SHRIMP (SH)
breaded shrimp *[served with KDG tartar]*

RIBS
½ rack of bbq ribs

HEADLINERS

30.00 / PERSON

1 ENTREE, 2 SIDES, PLUS SALAD & ROLLS
ADDITIONAL ENTREE OPTION ADDED ON FOR +7.00/PERSON
INDIVIDUAL GUEST SELECTION NOT AVAILABLE
INCLUDE ADDITIONAL SIDE CHOICE FOR +3.00/PERSON

BISTRO STEAK (GF)
southwest spiced, chimichurri marinated, grilled and sliced

BLACKENED CITRUS-MARINATED CHICKEN BREAST (GF)
citrus marinated chicken breast with our house made blackening seasoning

SOY-GLAZED AHI TUNA (P)
local yellowfin tuna *[seared rare and finished with our sweet soy glaze]*

BLACKENED FISH
choose from rockfish, halibut, or mahi
freshly caught, brought straight to you, cooked how you like *[seasonal availability]*

(GF) GLUTEN-FREE (V) VEGETARIAN (VG) VEGAN (SH) SHELLFISH (P) PEANUTS

BEACH TO TABLE

15.00 / PERSON

2 TACOS, 1 SLIDER
[CLASSIC KDG]

BLACKENED TUNA TACO
blackened local tuna, shredded cabbage, pico, lime crema, cotija cheese

PORK BELLY PASTOR TACO
grilled pineapple, cilantro, onion

CARNE ASADA TACO *
sliced southwest marinated flank steak, guacamole, pickled red onions, cotija, aji amarillo aoili

CITRUS-MARINATED CHICKEN TACO *
chipotle apple slaw

HARISSA BBQ VEGGIE TACO VG
shredded cabbage, salsa criolla

23.00 / PERSON

2 TACOS, 1 SLIDER, 2 SIDES
[SOUTH OF KDG]

BLACK BEAN SLIDER VG
chipotle lime slaw, roasted poblano scallion jam

CRAB CAKE SLIDER SH
lettuce, tomato, tartar sauce

SMASH BURGER SLIDER
caramelized onions, american cheese, mustard, mayo

FRIED CHICKEN SLIDER
fried chicken breast tossed in nashville hot seasoning served with honey mustard

*** MAKE IT A SLIDER!**

GF GLUTEN-FREE · V VEGETARIAN · VG VEGAN · SH SHELLFISH · P PEANUTS

SALADS

4.00 / PERSON

HOUSE SALAD VG
field greens, shredded carrots, diced cucumbers, roma tomatoes, homemade garlic butter croutons
[tossed in a house vinaigrette]

CAESAR SALAD SH
field greens, garlic butter croutons, crouton crumbles, freshly grated parmigiano reggiano

CITRUS BASIL SALAD V
kicked up house salad with freshly cooked corn, goat cheese
[tossed in a citrus basil dressing]

KDG'S FAMOUS FRIED CHICKEN SALAD +2.00
field greens, corn, tomatoes, cucumbers, bacon, spicy fried chicken, potato stick
[served with our famous ranch]

GRILLED BEET SALAD V GF
arugula, marinated veggies, grilled beets, pumpkin seeds, cotija cheese
[tossed in a saffron vinaigrette]

SIDES

4.00 / PERSON

HARISSA GRILLED CARROTS VG
fresh spanish marinated carrots, aji amarillo aoili

SOUTHWEST SMOKED CAULIFLOWER VG
rubbed, cold smoked, and grilled to perfection
[finished with salsa verde]

BRUSSELS SPROUTS GF
bacon lardons, whole grain mustard viniagrette

ROASTED JALAPENO MAC & CHEESE V
house roasted jalapeno cheese sauce, cavatappi pasta

SMOKED TOMATO & CHORIZO PILAF GF V
jasmine rice cooked in a smoked tomato broth, chorizo, spanish veggies

CHIMICHURRI SWEET POTATOES GF VG
roasted sweet potatoes, chimichurri, toasted pepitas

TOSTONES GF
hot honey, cotija cheese

HOPPIN JOHN'S WITH SEA ISLAND RED PEAS & CAROLINA GOLD RICE
carolina gold rice, sea island red peas, veggies, bacon

CHEESY GRITS V
bird mill grits, monterey jack cheese, parmesan

BRAISED KALE
like grandma's collards, braised kale in apple cider vinegar and chicken broth with tasso ham

YUKON GOLD MASHED POTATOES GF V

SLAW V
shaved cabbage, carrots & green onions

MARINATED BLACK BEANS

WHITE RICE V

GF GLUTEN-FREE V VEGETARIAN VG VEGAN SH SHELLFISH P PEANUTS

DESSERTS

CHURRO FRIES (V) **3.50**
cinnamon sugar, ice cream, salted chili caramel
[served with vanilla or chocolate ice cream]

KEY LIME BITES (V) **3.00**
KDG's famous key lime pie, waffle battered,
topped with powdered sugar and strawberry sauce

PLANTAIN BREAD PUDDING (V) **4.00**
bumbu rum glaze

KEY LIME PIE (V) **5.00**
the real thing with nilla wafer crust and strawberry sauce

COOKIES (V) **2.00**
sugar, chocolate chip, snickerdoodle

WHOLE DESSERTS

KEY LIME PIE (V) **72.00**
[whole pie]

APPLE CRISP (V) **50.00**
[half pan]

DESSERT STATION

ICE CREAM COOKIE STATION (V) **6.00**
vanilla ice cream, cookie trio (sugar, chocolate chip, snickerdoodle), accompanied by strawberries, chocolate chips, m&m's, sprinkles, chocolate sauce, caramel sauce

BEVERAGES

BEVERAGE STATION
water and choice of unsweet iced tea or lemonade with beverage canisters, plastic cups, ice, sweetener, lemons

CANNED SODAS

BOTTLED WATER, TEA, LEMONADE

LIL ROCK STARS

GRILLED CHEESE MEAL (V) **8.00**

FRESH CATCH MEAL (GF) **8.00**
cornmeal fried fresh catch

KID'S SMASH-BURGER MEAL **8.00**

*[all kids meals are served with fries
sauce options: ranch, bbq, and ketchup]*

(GF) GLUTEN-FREE (V) VEGETARIAN (VG) VEGAN (SH) SHELLFISH (P) PEANUTS