

# BURGER MENU

**MENUS ARE PRICED PER PERSON**

## **MENU A**

**AIOLI BURGER** - AGED SHARP CHEDDAR, CRISP LETTUCE, APPLEWOOD BACON ONION JAM, VINE RIPE TOMATO, ROASTED GARLIC AIOLI

**WHITE TRUFFLE SWISS** - ROASTED MUSHROOMS, SWISS CHEESE, CARMELIZED ONIONS, WHITE TRUFFLE AIOLI

**THE NEW MEXICO** - CHEDDAR CHEESE, NEW MEXICO HATCH GREEN CHILI, GREEN CHILI AIOLI

**CHEDDAR CHEESE BURGER**

**FALAFEL** - HOMEMADE FALFAL, HUMMUS, PICKLED ONION, MANGO SAUCE (AMBA), CUCUMBER

**GOLDEN FRIES**

## **MENU B**

CHOOSE YOUR PROTEIN: BEEF BURGER OR CHICKEN BREAST

**AIOLI BURGER** - AGED SHARP CHEDDAR, CRISP LETTUCE, APPLEWOOD BACON ONION JAM, VINE RIPE TOMATO, ROASTED GARLIC AIOLI

**WHITE TRUFFLE SWISS** - ROASTED MUSHROOMS, SWISS CHEESE, CARMELIZED ONIONS, WHITE TRUFFLE AIOLI

**BLACK AND BLUE** - MAYTAG BLUE CHEESE, ARUGULA, APPLEWOOD SMOKED BACON, CARMELIZED ONIONS, BLACK PEPPER AIOLI

**ITALIANO BURGER** - FRESH MOZZARELLA, TOMATO, BALSAMIC REDUCTOIN, CRISPY BACON, BASIL GARLIC AIOLI

**CHEDDAR CHEESE BURGER**

**FALAFEL** - HOMEMADE FALAFEL, HUMMIUS, PICKLED ONION, MANGO SAUCE (AMBA), CUCUMBER,

CHOICE OF:

**GOLDEN FRIES OR SWEET POTATO FRIES**

**SAUCES** each (displayed on condiment table)

**AIOLIS** : BASIL GARLIC / CHIPOTLE / WHITE TRUFFLE / BLACK PEPPER / ROASTED GARLIC / GREEN CHILI

**OTHER** : HOUSE MADE KETCHUP / HOUSE MADE RANCH



ADDITIONAL TRUCK MENU OPTIONS-PRICED PER PERSON

## UPGRADES

SWEET POTATO FRIES | CHICKEN BREAST  
BEYOND BURGER | GLUTEN FREE BUN

## ADDITIONS

WARM PRETZEL BITES - WHOLE GRAIN MUSTARD

ELOTE - STREET CORN, LIME CILANTRO AIOLI, SMOKED PAPRIKA, COTIJA CHEESE

SIGNATURE SALAD - SPRING MIX, CHERRY TOMATO, ENGLISH CUCUMBER, BALSAMIC

MAC N CHEESE BITES - HOUSE MADE RANCH, CHIPOTLE AIOLI

TRADITIONAL BRUSCHETTA - TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC GLAZE

FIG & APPLE BRUSCHETTA - FIG JAM, MARSCAPONE, GRANNY SMITH APPLE

CHARCUTERIE BOARD - IMPORTED MEATS & CHEESES, ARTISANAL CRACKERS, DRIED FRUIT, NUTS, JAM

## SOMETHING SWEET

### CHURROS

- CREAM OR CLASSIC

- CHURRO BAR - WHIPPED CREAM, CHOCOLATE SAUCE, DULCE DE LECHE, SPRINKLES

MINI CANNOLI - FILLED WITH CHOCOLATE CHIP MARSCAPONE

## BEVERAGES

CANNED SODA | GLASS BOTTLE SODA | BOTTLED WATER

HOUSE MADE LEMONADE (16oz Mason Jar)



# 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 & 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 10 business days prior to the event. 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.

## 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 contracted food and beverage minimum 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

An automatic service fee and gratuity of 20% is calculated based on your food and beverage minimum. Tax is calculated based on the city sales tax in which the event takes place.

## HOLD & HARMLESS

To protect and defend hold harmless Aioli Gourmet Burger, 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 MAJORE

In no event shall Aioli Gourmet Burger 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 and hardware) services; being understood that Aioli Gourmet Burger 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.

Days From Event - Percentage Due\*

30 Days - 50% | 14 Days - 75% | 7 Days - 100%

\*\* Aioli Gourmet Burger does not provide anything additional beyond what we guarantee. \*\*



DINE LIKE A CHOPPED JUDGE!



CHEF  
TOMMY  
D'AMBROSIO

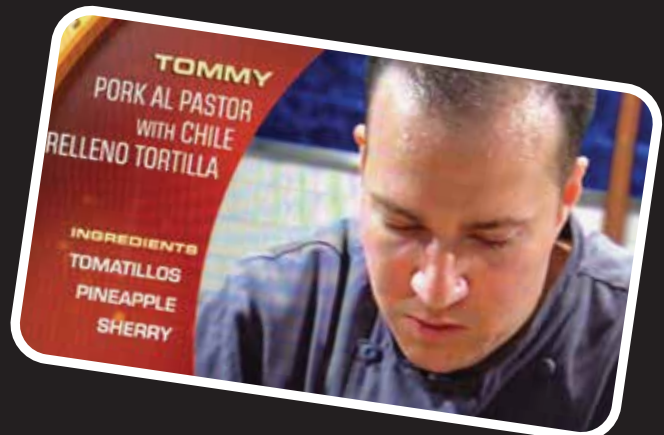


OWNER, EXECUTIVE  
CHEF & CHOPPED  
CHAMPION

CHOPPED



SEASON 37 EPISODE 1,  
TACOS AND TEQUILA



AIOLIBURGER.COM