



Catering Policy & Menu

Want the Localista food truck all to yourself? Well, okay then.

We can provide a main course for up to 500 people. Yep, you heard right: five...hundred...people!

We'll happily tailor a menu for your special occasion: parties, weddings, launches, picnics — you name it!

Just send an email with the details, especially the nature of the event, the number of people, the location, date, time, and where we can reach you.

Parking Requirements

Because we're a food truck, please note the following parking requirements:

- Private property only, with written permission for access by the owner or leaseholder.
- **MINIMUM** 10 foot (3 metre) vertical clearance (so we can fit the whole truck into your event, not just the bottom half!).
- **MINIMUM** 30 foot x 10 foot (9 metre x 3 metre) level parking area, with access to passenger-side service window (to serve you without squeezing, scratching, or breaking).

Fees

We charge a \$500 truck rental fee for events within the Greater Toronto Area, which includes two seasoned (get it?) staff, waste disposal, and a darned amazing experience. Outside the Greater Toronto Area, we add a surcharge of \$0.50 per kilometre (the price of gas is cr-azy), but we make the food worth it!.

We require a minimum \$1000 food sales guarantee, which means we can prepare a single main course for 80-100 people or several smaller courses for 20 people or more. We can work out the portions, but the total food order must be a minimum of \$1000.

Want to know more?

Great! Then email us at

catering@localista.ca

Menu

Here are just a few of our most popular catering selections.
We will be happy to discuss any specialized or personalized items you may prefer for your event.

Appetizers and Salads

Seasonal Veggie Pakora ~ \$5

Skewered Satay with appropriate dipping sauce (lamb, chicken, shrimp) ~ \$5 - \$7

Yucca Chips with roasted veggie hummus ~ \$5

Stacked Tomato Caprese Salad ~ \$6

Heirloom beet, watermelon feta salad ~ \$8

Barbequed King Cole duck cake w/ spicy corn relish ~ \$7

Empanada filled with Swiss chard, red beans, and potatoes served with fresh tomato salsa ~ \$6

Entreés

Mediterranean marinated flank steak sandwich w/ grilled red peppers, zucchini, onions, and aged cheddar on sourdough bun topped with garlic aioli ~ \$12.00

“Mad” fried organic chicken with curry dipping sauce, pumpkin biscuit, and kale slaw ~ \$12.00

Pulled barbequed turkey with cranberry-apple-onion relish and kale slaw on sourdough bun ~ \$10.00

Scallion pancake with pork belly, homemade kimchee, honeyed carrots and spicy mayo ~ \$10.00

Pupete, Sicilian meatballs on skewers with all the trimmings ~ \$7.00

Barbequed King Cole duck cakes w/ spicy corn relish ~ \$12.00

Empanadas filled with Swiss chard, red beans, and potatoes served with fresh tomato salsa ~ \$10.00

Pork Belly Steamed Buns with homemade kimchee and honeyed carrots ~ \$8.00

Sicilian Meatball Sandwich with banana peppers and parmesan ~ \$10.00

Dessert

Fresh seasonal fruit tart with crème fraiche ~ \$6

Strawberry Shortcake (in season) \$7

Ginger chocolate chip cookie ~ \$2.00