

# SUPER MAC BROS.



## GOURMET MAC & CHEESE



FROM FOOD NETWORK  
CHOPPED CHAMPION  
CHEF TOMMY D'AMBROSIO

### FULL MENU

#### FIRE MARIO

spicy tomato cream sauce, penne pasta, parmesan

#### BIG BOWSER

chipotle cream, roasted corn, bell peppers, cheddar, elbow pasta, apple wood smoked bacon

#### SWEET LUIGI

fresh pesto cream, italian squash, bell peppers, parmesan, linguini pasta

#### TRUFFLE TOAD

alfredo truffle cream sauce, roasted garlic mushrooms, parsley, elbow pasta

#### ROSALINA SOUTHWEST MAC

chorizo, chipotle cream, black beans, roasted sweet corn, cilantro, salsa verde

#### DAISY MAC *(veg option)*

grilled tofu, grilled sweet corn, bell peppers, elbow pasta, cheddar cheese sauce



### SMALL BITES *minimum of 25 people*

#### BRUSCHETTA

tomato, fresh mozzarella, basil, balsamic glaze

#### PRETZEL BITES

with whole grain mustard

#### ELOTE

street corn, lime cilantro aioli, smoked paprika, cotija cheese

### SALADS *minimum of 25 people*

#### WALUIGI SALAD

mixed greens, garden tomato, english cucumber, pickled red onion, house balsamic dressing

### DESSERTS

#### CHURROS

classic churros dusted with cinnamon sugar

#### MINI CANNOLI

### DRINKS

bottled water | glass bottle soda

can soda | house-made (32oz) mason jar lemonade

### MENU PACKAGES

#### MENU A

*no protein*

#### FIRE MARIO

#### BIG BOWSER

#### DAISY MAC *(veg option)*

#### SWEET LUIGI

#### MENU B

*Choice of 2 Proteins: chicken or steak*

#### FIRE MARIO

#### TRUFFLE TOAD

#### ROSALINA SOUTHWEST MAC

#### DAISY MAC *(veg option)*

#### MENU C

*Choice of 3 Protein  
chicken, steak or shrimp*

#### FIRE MARIO

#### SWEET LUIGI

#### BIG BOWSER

#### DAISY MAC *(veg option)*





# 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 and 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 ten business days prior to the function. 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. Modern Tortilla and Aioli Burger will provide an additional 10% beyond what has been guaranteed. Should there be a need to use this overage the truck manager will speak with the onsite contact for approval. Oak Wood Fire Pizza will not provide any overage.

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

**HOLD & HARMLESS** - To protect and defend hold harmless the Aioli Gourmet Burger Restaurant, Food Truck, 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 MAJOUR** - In no event shall Aioli Gourmet Burgers, Modern Tortilla or Oak Wood Fire Pizza, Super Mac Bro, Protein & Poke 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 or hardware) services; being understood that Aioli Gourmet Burgers, Modern Tortilla or Oak Wood Fire Pizza 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. The original date will be used in regards to cancellation if the event gets postponed.

Days from Event Percentage Due\*

30 Days 50%

14 Days 75%

7 Days 100%