



MAKE SILO FOOD TRUCK PART OF YOUR EVENT AT LIQUID STATE BREWERY!

Let award winning Silo Food Truck cater your next event! Known for our famous fried chicken and mac & cheese along with tasty and colorful vegetarian & vegan options, Silo is sure to have something for everyone.

WHAT KIND OF SILO EXPERIENCE IS RIGHT FOR YOUR EVENT?

Start a TAB with a credit card on file!

You can arrange to start a tab for your guests where they can order off the menu from our staff and you can pay at the end. A great way to let guests order what they want, but you still treat. 20% Gratuity is applied to all tabs.

Check out our menu here: <https://silo-food-truck.square.site/>

Please give us a heads up for parties of 40 or more

Guests pay their own way!

Silo Food Truck is open to the public, serving patrons at the brewery for walk up service or online ordering Wednesday thru Sunday. If you are having an event when we are in operation, your guests are welcome to order in person or order online from the QR codes at the tables in your event space. We will even bring it right to you!

Check out our menu here: <https://silo-food-truck.square.site/>

Please give us a heads up for parties of 40 or more.

Silo's Signature Buffet: Order ahead and don't worry about a thing!

Silo can cater your private event at Liquid State buffet style-with flare! Choose from a variety of items listed to create your own Silo experience. We provide the food, plates, forks and service. You provide the people! We are happy to work with you to help you meet your event needs.

- Food Minimum for buffet style: \$500.00 to \$1,500 pending on day of week and time
- 20% Gratuity applied
- 8% Sales tax applied
- \$22.50 per hour per staff member (minimum of 1 staff; 3 staff per 100 people)



BUFFET OPTIONS

(Order a la carte. Prices are based per person.)

PROTEIN

Silo's Famous Fried Chicken (approximately 2 pieces per person)	\$10.00
BBQ Smoked Pulled Pork (GF/DF)	\$10.00
Ithaca Soy Fried Tofu (V/GF)	\$5.00

MAC & CHEESE

Silo Signature Mac with house made béchamel cheese sauce (Veg)	\$6.00
Spicy "Orgasmac" w/ Andouille sausage and Peruvian pickles	\$8.00
Ham & Pickle Mac with Patriot dill pickles & deli ham	\$8.00
Veggie Mac with local greens & pickled red onions (Veg)	\$8.00

SALAD

Silo Baby Green Salad (V)	\$7.00
<i>Remembrance Farms greens, candied pecans, golden raisins and balsamic Vinaigrette</i>	

SIDES

All sides are priced at \$4.00 per person, per side.

Cornbread w/Honey Butter (Veg)	Silo Signature Slaw (V/GF)
Purple Coconut Sticky Rice (V/GF)	Creamy Cilantro Slaw (Veg/GF)
Smoked Tomato Black Beans (V/GF)	Seasonal Vegetable (V/GF)
Truck Cut Fries (V/GF)	

SAUCES

Choose two for \$1.00 per person.

Green Coconut Curry (V)	Roasted Pepper Mayo (Veg)
Telekinetic BBQ Sauce (V)	Honey Butter (Veg)
House Hott Sauce	Truck Gravy
Honey Mustard (Veg)	

PICKLES

Choose two for \$1.00 per person.

Asian Trio Pickles (V) carrots, daikon & cucumbers
Pickled Red Onions (V)
Peruvian Pickles (V) pickled red onions and jalapeno peppers
Patriot Dill Pickles (V)
Barrel and Brine Fire & Ice Pickles (V)