

FOOD TRUCK ● PRIVATE EVENTS ● LATE NIGHT SNACKS



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@el\_koreano\_foodtruck

# ABOUT EL KOREANO

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The El Koreano food truck features a menu inspired by both Mexican and Korean cuisine for an ultimate culinary fusion. Enjoy everything from pork bulgogi tortas to fried rice quesadillas that will enhance your taste buds' experience.

## CATERING

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Looking for a unique and exciting way to cater your event? El Koreano has you covered! We can accommodate up to 200 guests for private events, as long as there's enough space for the truck (14ft high 13ft wide, and 30ft long). Our catering package includes 4 hours of service and a 20% gratuity to ensure everything goes smoothly and your day is unforgettable. Feel free to stop by the food truck during our regular hours to sample our menu options for your event. El Koreano offers full-service or drop-off catering for corporate and social events. As partners with ACT 3 Catering, our team is highly experienced in delivering exceptional catering experiences.

## STAFFED EVENTS

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Our experienced team will set up a beautifully arranged buffet station featuring an array of delicious dishes tailored to your event's needs. From setup to serving, our staff ensures everything is kept at the perfect temperature, freshly stocked, and beautifully presented throughout. We also offer a staffed, non-buffet option with our food truck. Imagine the excitement as our team arrives, ready to serve guests directly from our truck, creating an interactive dining experience that feels both personal and fresh.

## LATE NIGHT SNACKS

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Keep the celebration alive with our delicious late-night snack service, perfect for keeping guests fueled and the energy high! As the night winds down, surprise everyone with a curated selection of crowd-pleasers like gourmet tortas, crispy fries, tacos, and more.

# SERVICE PACKAGES

## STAFFED BUFFET

- Buffet setup (tables, linens, chaffers & sternos), replenishments
- Includes real china and silverware
- Choice of 3 Entrees, 2 Sides, Condiments
- \$22pp, 23% admin fee & 20% gratuity (tax not included)
- Event staff are an additional charge based on guest count & services
- \$5,000 minimum before tax

## STAFFED NON-BUFFET

- Includes compostable plates and flatware
- Choice of 3 Entrees, 2 Sides, Condiments
- Per person selection: 1 Entrée, 2 Sides, 2 Condiments
- \$19pp, 23% admin fee & 20% gratuity (tax not included)
- Event staff are an additional charge based on guest count & services
- \$5,000 minimum before tax

## STANDARD FOODTRUCK SERVICE

- Food truck staff
- Includes compostable plates and flatware
- Choice of 2 Entrees, 2 Sides, and Condiments
- Per person selection: 1 Entrée, 2 Sides, 2 Condiments
- \$19pp, 15% admin fee, 15% gratuity (tax not included)

## LATE NIGHT SNACK

- Staffing for your entire event (additional staffing will be based on guest count & services)
- Includes compostable plates and flatware
- Choice of 2 Entrees, 2 Sides, Condiments
- Per person selection: 1 Entrée, 2 Sides, 2 Condiments
- \$15pp, 15% admin fee, 15% gratuity (tax not included)

## OTHER DETAILS TO CONSIDER FOR YOUR EVENT

Minimum guest count: 75

Maximum guest count: 200

Time it takes to serve 75-100 (45 min – 1 hour)

Time it takes to serve 100-150 (1 hour – 2 hours)

Time it takes to serve 150-200 (2 hour – 2.5 hours)

Distances over 30 miles will include a drive time fee.

# MENU

## MAINS

Korean Fried Chicken Torta | e  
*fried chicken thigh, pickled daikon and carrot, sweet and spicy chili sauce, sriracha mayo*

"Que Rico" Pork Bulgogi Torta | e  
*pork, coleslaw, grilled pineapple, mozzarella, sriracha mayo, jalapeño*

Barbacoa Torta | sf, e  
*shredded beef, kimchi coleslaw, jalapeño, cilantro, chipotle aioli*

"Fried WHAT!?" Quesadilla | e  
*kimchi fried rice, shredded mozzarella, salsa roja, sriracha mayo, flour tortilla*

"Don't Be Cheesy" Corn & Cheese Quesadilla | veg, e  
*sweet corn, caramelized onion, grilled jalapeño, sweet gochujang sauce, mozzarella, mayo, avocado crema*

"Mamas Trio Tacos" mix + match  
*Chicken Taco with mango salsa, coleslaw, avocado crema | gf*  
*Barbacoa Taco with kimchi slaw, green onion, chipotle aioli | gf, df, e*

"Kimchi Bokkeumbap" w/ Fried Egg\* | gf, e  
*kimchi fried rice, furikake, sriracha mayo, fried egg, tajin*  
*\*add protein | pork bulgogi, barbacoa beef, or chicken*

Sweet & Spicy Tofu Bowl | v, gf, df  
*fried tofu, rice, pickled daikon and carrot, pickled onion, pickled cucumber, sweet and spicy sauce*

## SIDES

Furikake Fries | veg, gf, sf, e  
*furikake, tajin, sriracha mayo*

Elote | veg, gf, sf  
*grilled corn, red bell pepper, onion, lime, mozzarella, cotija, sour cream, tajin*

Kimchi Fried Rice | gf, e  
*rice, kimchi, furikake, sriracha mayo, tajin*

Cucumber Kimchi Salad | gf, df, sf  
*cucumber kimchi, pickled daikon and carrot, pickled onion*



*\*Consuming raw or undercooked meats, poultry, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions*

V = VEGAN || VEG = VEGETARIAN || GF = GLUTEN FREE || DF = DAIRY FREE ||  
SF = SOY FREE || E = CONTAINS EGGS

# OPTIONAL ADD-ONS

## KIDS MENU

Cheese Quesadilla | veg, sf  
flour tortilla, mozzarella cheese  
\*add protein | barbacoa beef or chicken

Grilled Cheese Torta | veg, sf  
mozzarella or american cheese

Chicken Tenders | df, sf

French Fries | v, gf, df, sf



## DESSERTS

Churros | veg, sf  
dulce de leche, cocoa pebbles

Gochujang Caramel Ice Cream Sammy | veg, sf  
gochujang caramel cookie, salted caramel ice cream, mango puree



## DRINKS

Mexican Coca-Cola  
Jarrito Soda  
mango, orange, pineapple, tamarind  
Sprite  
Diet Coke  
Bottled Water

## SAUCES + EXTRAS

Chipotle Aioli  
Avocado Crema  
Sriracha Mayo  
Salsa Roja  
Pickled Onion  
Pickled Cucumbers



# BAR SERVICES

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## HOSTED BAR

- Enjoy an open bar without the hassle of calculating bar needs, purchasing alcohol, garnishes, mixtures and delivering day-of. Choose the drink selection prior to your event to be served by licensed bartenders, and we'll handle the rest! Specialty drinks are offered upon request from our signature/seasonal cocktail menu. The deposit will be based on the average cost of two drinks per guest - pricing will vary based on your tier selection. The final tab will be calculated four business days after your event.

## CASH BAR

- Offer your guests a seamless bar experience without the hassle of purchasing alcohol, garnishes, or bar equipment. We will provide all alcohol, mixers, garnishes, ice, menus, as well as the banquet permit and bar equipment at no extra charge. Specialty drinks are offered upon request from our signature/seasonal cocktail menu. Clients may also request their own signature cocktail. Guests are responsible for purchasing their own drinks. The deposit will be based on the average cost of two drinks per guest - pricing will vary based on your tier selection. Minimum of two staff members is required. The final tab will be calculated four business days after your event. We will process a refund of the deposit based on actual consumption. If the deposit is not met, we will refund the total amount of actual sales and retain the difference.

## YOU BRING IT, WE SERVE IT

- Client provides all alcohol, mixers, garnishes, napkins, glassware or cups, keg taps and tubs, and banquet permit. We will supply bar equipment, licensed mixologists and liability insurance. The client must provide us with a full list of what will be provided for the bar when final details for the event are due. Charged at \$3 per guest for beer + wine or \$5 for beer, wine, and spirits. Add-ons are available upon request. These include:
  - Cocktail napkins and disposable cups | \$1.50 per guest
  - Garnishments for drinks | \$1.50 per guest
  - Non-alcoholic beverages and mixers | \$3 per guest
  - If client chooses to supply alcohol only, we can provide all the above for \$6 per guest.

# F.A.Q

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## WHY HIRE A FOOD TRUCK?

- Food made fresh to order and prepared on site.
- Frees the host from the agony of food preparation and clean up.
- Fast, friendly service.

## WHAT TYPE OF EVENTS DOES EL KOREANO SERVE?

- Graduations, birthdays, weddings, company meetings - any event where people are hungry, looking for a good time and a great torta.

## IS THERE A TRAVEL FEE?

- No charge for the first 30 miles traveled but anything over this distance will have an additional drive time fee added. Our headquarters is located in Tukwila, Washington. The farthest distance we travel is 45 miles.

## HOW DO I BOOK THE FOOD TRUCK?

- If you're ready to book the food truck please call 425-251-9102 or email us at [info@elkoreano.com](mailto:info@elkoreano.com).

## DOES THE FOOD TRUCK REQUIRE A DEPOSIT?

- There is a \$500 deposit for standard and late night snack events. \$1000 deposit for staffed events.

## WHAT IS YOUR CANCELLATION POLICY?

- If a cancellation occurs more than 60 days before the event date, then all monies paid by the client will be refunded except the non-refundable deposit. If a cancellation occurs less than 60 days prior to the event date, then all monies paid will be forfeited and non-refundable.



# PRESS & PRAISE

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“Tasty as heeeeell, if you like that spice  
this is for you!”

**Mikayla**

“It was so flavorful. Their menu is just  
delicious and original.

Their prices are very reasonable and portions  
are good size.”

**Magda**

“Super friendly staff and quick service. Their  
food is SO good that we will go out of way to  
pick up an order when they're in the area.

Highly recommend their quesadillas and  
fried rice.”

**Jen**

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Also seen on FOX13 Seattle's Food Truck Friday



*“This is a flavor explosion.”*

Brian MacMillan, FOX13 Seattle