

wedding menu

BASIC CHEESESTEAK PACKAGE

Featuring all the classics. Fresh made-to-order cheesesteaks prepared on our custom-made cheesesteak grill by one of our friendly and professional chefs.

INCLUDES

USDA Choice Thinly Sliced Ribeye Steak, Chicken Steak, and Vegetable Sandwiches

offered with your choice of toppings to include: classic cheez whiz, provolone, american cheese, sautéed mushrooms, grilled onions

condiments to include: hot & mild peppers, ketchup, mayonnaise, hot sauce, pickles

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water served cold in tubs of ice

PACKAGE DETAILS

- Includes: Two chefs for two hours and necessary disposables.
- All service extensions are custom priced and based on availability.
- All events also have monetary minimums. Generally speaking, these minimums are based on a 50-person guest count.
- Our wedding menus are priced differently because weddings are utterly unique and require special attention. First, wedding guests are hungry and we make sure to have enough cheesesteaks to satisfy everyone. Plus, weddings often require more staff and preparation time to get everything just right. We want it to be perfect for you!
- Events on peak days will have a higher monetary minimum.
- Non-peak events take place on:
 - All Mondays, Tuesdays, Wednesdays and Thursdays
- Peak events take place on:
 - Fridays, Saturdays and Sundays
- Payment Information:
 - We ask for a 50% non-refundable deposit for every party.
 - *Delivery/set-up fee is additional. It is based on distance from our Malvern location and the choice of our cheesesteak trailer or historic custom cheesesteak truck.
 - Sales tax will be added.
- Trailer/truck access to party site is required.
- Please don't hesitate to call if you have any questions at all! We want your party to be extra special, and we will accommodate in any way we can to make sure you and your guests are satisfied.



wedding menu

STANDARD WIZ PACKAGE

\$26.95 PER PERSON*

Our standard cheesesteak menu featuring all the classics. Fresh made-to-order cheesesteaks prepared on our custom-made cheesesteak grill by one of our friendly and professional chefs.

INCLUDES

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condiments to include: hot & mild peppers, ketchup, mayonnaise, hot sauce, pickles

French Fries

offered with your choice of sea salt, cheese or gravy drizzled on top

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water served cold in tubs of ice

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BBQ CLASSIC PACKAGE

\$28.95 PER PERSON*

Take your summer barbeque buffet to the next level with our pulled pork and grilled chicken specialties that will fill your guest's summertime cravings.

SANDWICHES

PICK 3

Cubano Pork Sandwich

french baguette, pulled pork, sliced ham, swiss, dijon, sliced pickles

Italian Roast Pork

seeded long roll, broccoli rabe, fire-roasted red peppers, sharp provolone

Bourbon BBQ Pork

brioche, zesty slaw, cilantro aioli, pickles

Italian Chicken Sandwich

seeded long roll, sharp provolone, sliced prosciutto, arugula, giardiniera, balsamic drizzle

Chicken Sandwich

offered with your choice of grilled or blackened chicken, brioche bun, lettuce, tomato, onion, garlic aioli

Veggie Panini

ciabatta, roasted seasonal vegetables, fresh mozzarella, basil pesto

Grilled Cheese

sliced brioche, fontina, pork belly, roasted tomato relish

SALADS

Spiral Cut Pasta

roasted red peppers, red onion, carrots, summer tomatoes, black olives, cheddar, creamy italian dressing

Classic Caesar Salad

crisp romaine, focaccia crouton, parmesan cheese, cherry tomato, creamy Caesar dressing

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water
served cold in tubs of ice



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BBQ CLASSIC PACKAGE

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POST WEDDING BRUNCH PACKAGE

Just tied the knot but don't want the fun to end? The Lost Cow will provide a fun and flavorful brunch from our custom flat top grill.

INCLUDES

Homestyle Buttermilk Pancakes

served with guest's choice of maple syrup, fresh berries, chocolate chips, whipped cream, powdered sugar

Scrambled Eggs

whole farm fresh eggs scrambled with guest's choice of fresh mushrooms, sautéed onions, red peppers, green peppers, scallions, tomato, bacon, crumbled sausage, feta cheese, jack cheese

Hash Browns

fresh fried hash browns, served with hot sauce and ketchup

Fresh Fruit Salad

seasonal fruit

Beverage Service

regular and decaffeinated coffee, imported teas, sweeteners, half & half and lemon, orange juice, cranberry juice

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water
served cold in tubs of ice

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WIZWIT PACKAGE

\$30.95 PER PERSON*

Fresh made-to-order cheesesteaks prepared on our custom-made cheesesteak grill by one of our friendly and professional chefs.

INCLUDES

USDA Choice Thinly Sliced Ribeye Steak, Chicken Steak, and Vegetable Sandwiches

offered with your choice of toppings to include: classic cheez whiz, provolone, american cheese, sautéed mushrooms, grilled onions

condiments to include: hot & mild peppers, ketchup, mayonnaise, hot sauce, pickles

Victory Garden Salad

arcadian spring mix, grape tomato, cucumber, red onion, carrot served with ranch dressing and balsamic vinaigrette dressing

French Fries

offered with your choice of sea salt, cheese or gravy drizzled on top

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water served cold in tubs of ice

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BURGER MANIA PACKAGE

Who doesn't love a burger? Spice it up with tasty toppings and super sauces and you've got a hit with your guests. Even better, it comes with fries! Made with farm fresh Angus beef.

BURGER VARIETIES

PICK 3

All American Angus Beef Burger

crisp lettuce, sliced tomato, vidalia onion, american cheese

Southwest Turkey Burger

chipotle aioli, avocado relish, pepperjack cheese, smoked bacon

BBQ Bacon Burger

sharp cheddar, applewood smoked bacon, louisiana style bbq

Grilled Mushroom & Swiss Cheese Angus Beef Burger

portobello mushroom, arugula, swiss cheese, balsamic glaze

Vegetarian Balsamic Marinated Portobello Burger

blue cheese aioli, roasted peppers, arugula, smoked mozzarella

SIDES

Salt & Pepper Fries

offered with your choice of sea salt, cheese or gravy drizzled on top

Cobb Salad

romaine lettuce, bacon, hard boiled egg, red onion, cherry tomato, blue cheese dressing

Condiments on the Side

ketchup, mustard, mayonnaise, lettuce, tomato, onion, pickles

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water served cold in tubs of ice

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SOUTH PHILLY PACKAGE

\$32.95 PER PERSON*

We know your love of Philly isn't just about the cheesesteaks. The South Philly Package combines all the best from this popular area of the city.

INCLUDES:

USDA Choice Thinly Sliced Ribeye Steak, Chicken Steak, and Vegetable Sandwiches

offered with your choice of toppings to include:
classic cheez whiz, american cheese, provolone,
sautéed mushrooms, grilled onions

condiments to include: hot & mild cherry peppers,
ketchup, mayonnaise, hot sauce, pickles

Homemade Potato Salad

all the usual suspects in a creamy dressing

Victory Garden Salad

arcadian spring mix, grape tomato, cucumber, red
onion and carrot with ranch dressing and balsamic
vinaigrette dressing

Fresh Federal Soft Pretzels

served with yellow mustard, spicy brown mustard

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water
served cold in tubs of ice

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VIVA MEXICO PACKAGE

\$29.95 PER PERSON*

Tacos, quesadillas and fajitas have quickly become a popular summer buffet item. Add some Spanish flare into your next fiesta!

OPTIONS

CHOOSE 1

Fajitas

flour tortilla or iceberg lettuce. choose from carne asada, braised chicken, spanish marinated tofu

Tacos

flour tortilla, hard taco shell or iceberg lettuce. choose from spicy ground beef, pulled chicken, spanish marinated tofu

Quesadilla

offered with your choice of braised beef, grilled chicken or grilled tofu, monterrey jack cheddar blend melted in a flour tortilla

FILLINGS

red bell peppers, green bell peppers, onions, mushrooms, shredded cheddar, shredded pepperjack, sour cream, bacon, hot or mild salsa, lime wedge, hot sauce, guacamole, black beans

OPTIONAL

Beverage Package | \$5.95 Per Person

coke, diet coke, sprite, bottled water served cold in tubs of ice

SERVED WITH

Spanish Rice Salad

wild rice, poblano pepper, diced tomato, roasted corn, black beans, queso fresco, avocado-lime vinaigrette

Spring Mix Salad

arcadian mixed greens, tomato, cucumber, red onion, queso fresco, honey chipotle vinaigrette

Crisp Tortilla Chips

spicy salted tortilla chips



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VIVA MEXICO PACKAGE

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CHEESESTEAK PHANATIC PACKAGE

Forget the sandwiches, serve your guests Philly-style! Fresh made-to-order gourmet cheesesteaks prepared on our custom-made cheesesteak grill by one of our friendly and professional chefs.

SANDWICHES

PICK 3

South Philly Cheesesteak

thinly sliced ribeye, onions, whiz

Pizza Steak

thinly sliced ribeye, marinara sauce, whole milk mozzarella cheese

Mushroom Steak

thinly sliced ribeye, grilled mushrooms, swiss cheese

Chopped Chicken Steak

american cheese, hot peppers

Buffalo Chicken Cheesesteak

frank's hot sauce, blue cheese, shredded romaine

SIDES

Herr's Classic Potato Chips

served in individual bags, no sharing required!

Tossed Garden Salad

spring mix, cucumber, carrot, red onion, crouton, shredded cheese, ranch dressing, balsamic dressing

Assorted Tastykakes

OPTIONAL

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coke, diet coke, sprite, bottled water
served cold in tubs of ice



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HISTORIC CHEESESTEAK TRUCK

We're excited to offer our clients a choice between two mobile food service options: Our historic cheesesteak truck and our custom cheesesteak trailer.



Pricing Information

Delivery and set-up fees are an additional cost. Fees are based on distance from our Malvern location and depends on the choice between our cheesesteak trailer or historic custom cheesesteak truck. We recommend inquiring with our team for final cost.



CUSTOM CHEESESTEAK TRAILER

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Pricing Information

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