



MOBILE WOOD-FIRED CATERING

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SALADS

HOUSE ITALIAN **G V**

Romaine, red wine vinaigrette, marinated feta, red onion, cherry tomato, Kalamata olives, & pepperoncini.

CAESAR** **V**

Gem lettuce & shaved Parmesan. Served with crostini.

Add Pulled Chicken
Add Crostini

PASTAS

MEAT LASAGNE

Ricotta, sausage, fresh basil, cheese & red sauce.

RWP NOODLES

Cheese sauce, noodles, sausage, peas, roasted red peppers, parsley, chives & shaved parmesan.

APPETIZERS

BAR CHIPS **G V**

Gaufrette-style, seasoned with rosemary, garlic salt, & black pepper. Served with Sriracha aioli.

FIRE-ROASTED VEGGIES **G V**

Seasonal vegetables with carrot-ginger vinaigrette.

WOOD-FIRED WINGS **G**

BBQ, dry jerk rub, or buffalo. Served with your choice of green goddess or bleu cheese.

MEATBALLS **G**

Beef & lamb with red sauce, shaved Parmesan, & fresh herbs.

GLUTEN-FREE & VEGAN OPTIONS ALWAYS AVAILABLE
ADDITIONAL MENU ITEMS MAY BE AVAILABLE ON REQUEST

PIZZAS

WE ALWAYS BRING CHEESE, PEPPERONI, SAUSAGE & OUR SIGNATURE RED WAGON PIZZA
YOU'LL SELECT TWO ADDITIONAL MENU OPTIONS FROM THE FOLLOWING SPECIALTY PIES:

RED WAGON PIZZA

(ALWAYS INCLUDED)

Red sauce, sopressata, banana peppers, cheese, sausage, chili flakes, garlic salt, & fig balsamic.

OLIVE OYL **V**

Pesto, green olives, artichokes, mushrooms, house & ricotta cheeses, lemon, & black pepper.

MARGHERITA **V**

Red sauce, garlic, basil, fresh mozzarella & parmesan cheeses, black pepper, & olive oil.

MCLOVIN' IT

Olive oil, hamburger, cheddar & American cheeses, diced onion, romaine, dill pickles, toasted sesame seeds, & special sauce.

ROTATING VEGAN PIZZA **V**

Seasonal plant-based specialty.

RED WOOD'S BBQ

BBQ sauce, cheddar, Sriracha glazed chicken, corn, red onion, bacon, & cilantro.

CARL THE CUBAN

12-hour citrus pork, shaved ham, cheese, dill pickles, & French's mayo.

G = Gluten-Free V = Vegan V = Vegetarian  = Guy Fieri's Favorite Dishes

NOT YOUR TYPICAL FOOD TRUCK

Our wood-fired oven is on a trailer, then we build our kitchen on-site under a tent. We need a flat surface area about 40 ft x 20 ft & access to an electrical outlet (if possible).

