

## WHAT IS BACON JAM??

Most people hear the word “jam” and they automatically think bacon plus fruit preserves equals bacon jam. Not so! *Rebel Melt's Sweet n' Spicy Bacon Jam* is like nothing else you've ever tasted – a delicious concoction of vegetables, sugars, spices, and bacon – and is truly a *labour of love*.

Our *Sweet n' Spicy Bacon Jam* is chock-full of premium ingredients. We start by sautéing a whole lotta fresh onions, garlic & jalapeno peppers, then add scads of tender-crisp bacon that we pre-cook in big ol' batches! Next comes apple cider vinegar, molasses, 100% pure Canadian maple syrup, and several top-secret ingredients. It bubbles away for a few hours until much of the liquid has soaked right in to the bacon and it practically melts in your mouth, giving it that rich, smoky-spicy-sweetness reminiscent of many Southern-style BBQ flavours.

To make it a jam-type consistency, it gets a quick pulse in the food processor and darn if it ain't a pretty sight! The flavours pair perfectly with the smoked Gouda cheese – and more bacon! – in our most popular, award-winning “sammich”, the *Rebel melt*. One bite of this amped-up grilled cheese and your escape from ordinary flavours is complete! Mamaw, in her Kentucky drawl, used to say, “Stop over h'yer at this rest erry and make me a b'loney sammich!” If she were around today, I'm sure she'd forego the b'loney for a *Rebel melt*! (And now you also know why we call 'em sammiches!) ☺

## HOMESTYLE COOKING ON THE GO



## REBEL MELT FOOD TRUCK

### Saskatoon, SK

Family owned & operated. Home of the 6-foot cheese string. ☺

# Rebel Melt



# Food Truck

CATERING

LEGENDARY GRILLED CHEESE  
SAMMICHES & TASTY STREET EATS

## Family Recipes

Three-time champion of Saskatoon's Food Truck Wars, Rebel Melt Food Truck serves up the best in comfort street food! From our family to yours – we create our food from scratch and premium quality products.

At Rebel Melt Food Truck, there's a cheesy flavour adventure for everyone!

CONTACT US

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FOLLOW US ON FACEBOOK  
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LATEST REBEL NEWS!



CHECK US OUT ON THE  
SASKATOON FOOD TRUCK  
ASSOCIATION WEBSITE

<http://www.saskfoodtrucks.ca/our-trucks/rebel-melt/>

CATERING OPTIONS

## 1. SAMMICHES ONLY

CHOOSE ANY 2 MELTS  
(APPROXIMATELY 100 GUESTS  
SERVED/HOUR)

### THE REBEL MELT

Applewood bacon, smoked gouda and our truck-made sweet n' spicy bacon jam.

### THE MEMPHIS MELT

Crispy chicken breast tossed in our own Drunken Sriracha BBQ sauce w/ fresh pico de gallo, cheddar & jalapeno jack.

### THE PICKLED MELT

Ooey-gooley cheddar & mozza with crispy-fried dill pickle spears.

### THE CLASSIC MELT

Oh-so-cheesy cheddar & creamy Havarti – possibly the best grilled cheese you ever ate!

### THE ZUKE MELT

Our crispy zucchini wedges dusted with our own Appalachian spice blend, creamy Havarti and aged balsamic swirl.

### THE MILE HIGH MELT

Tender shredded beef stewed in Mom's Kentucky bbq sauce with jalapeno jack & creamy coleslaw.

CATERING OPTIONS

## 2. FULL MENU SERVICE

ALL SAMMICHES & SIDES  
(APPROXIMATELY 50 GUESTS  
SERVED/HOUR)

### GUESTS' CHOICE

LET YOUR GUESTS CHOOSE THEIR FAVOURITES FROM OUR FULL MENU – ONE SAMMICH AND ONE SIDE PER PERSON. (DRINKS: ADD \$1/PERSON)

#### SIDES:

**SAVOURY SAGE FRIES** – CRISPY SHOESTRING FRIES COOKED WITH FRESH, LOCAL SAGE LEAF.

**ZUKE STIX** – CRISPY ZUCCHINI WEDGES DUSTED WITH OUR APPALACHIAN SPICE BLEND.

### PRICING

Up to 100 guests: **\$18.50** per person  
101 – 150 guests: **\$17.50** per person  
151+ guests: **\$16.50** per person  
(Based on 1.5 to 2 servings per person)

A minimum service charge of \$100/hour applies to all catering options. A minimum \$500 deposit is required for events with less than 100 guests. \*Taxes and gratuity (15%) extra.

Inquire about specialty and custom menu options – we can work with you to create the menu that best suits your tastes and budget.