# ON GIVES MATION OF STREET

#### CITY OF SOMERVILLE

Commonwealth of Massachusetts 93 Highland Avenue Somerville, MA 02143 (617) 625-6600

# **BUSINESS LICENSE APPLICATION - Mobile Food Vendor**

File #: 18-007358

License #: BL18-000031

Address: Grand Union BLVD

Licensee: Ademir Guerini The Chef Grill

DBA Name: Chef Catering LLC

Business Ownership Type: LLC

Legal Name of Entity: Chef Catering LLC

Owners/Officers: Ademir Guerini, , ,

# **License Information:**

Do you want to operate at Davis Sq? No

Describe your days, dates, and hours of operation:

Do you want to operate at Union Sq? No

Describe your days, dates, and hours of operation:

Do you want to operate at Tufts (College Ave. south of Talbot St., adjacent to the parking lot and adjacent to the Tufts Oval)? No

Describe your days, dates, and hours of operation:

Do you want to operate at Magoun Sq. (South side of Broadway east of Cedar St. adjacent to Trum Field)?: No

Describe your days, dates, and hours of operation:

Do you want to operate at City Hall/High School Concourse in front of High School)?: No

Describe your days, dates, and hours of operation:

Do you have a location you would like to propose? Yes

Describe your location: On Grand Union Blvd at Assembly Row in front of the Kmart.

Describe your days, dates, and hours of operation: Hours of Operation: Sunday:11:00 am-

5:00pm Saturday: 11:00am-8:00pm Friday: 11:00am-8:00pm Thursday: 11:00Pm-8:00pm Wednesday: 11:00am-5:00pm Tuesday: 11:00am-5:00pm

Do you have a 2nd location you would like to propose?: No

**Describe vour location:** 

Describe your days, dates, and hours of operation:

Approval Conditions: None

Approved By:

John J. Long, Approved City Treasurer, Approved Ben Lipham, Approved Scott Whalen, Approved

**CS Fire, Approved with Conditions** 

Approval will be based on inspection and permitting of the Food Truck prior to vending. So we are on the same page, the truck will be parked on Grand Union Blvd and not in the Kmart parking lot.

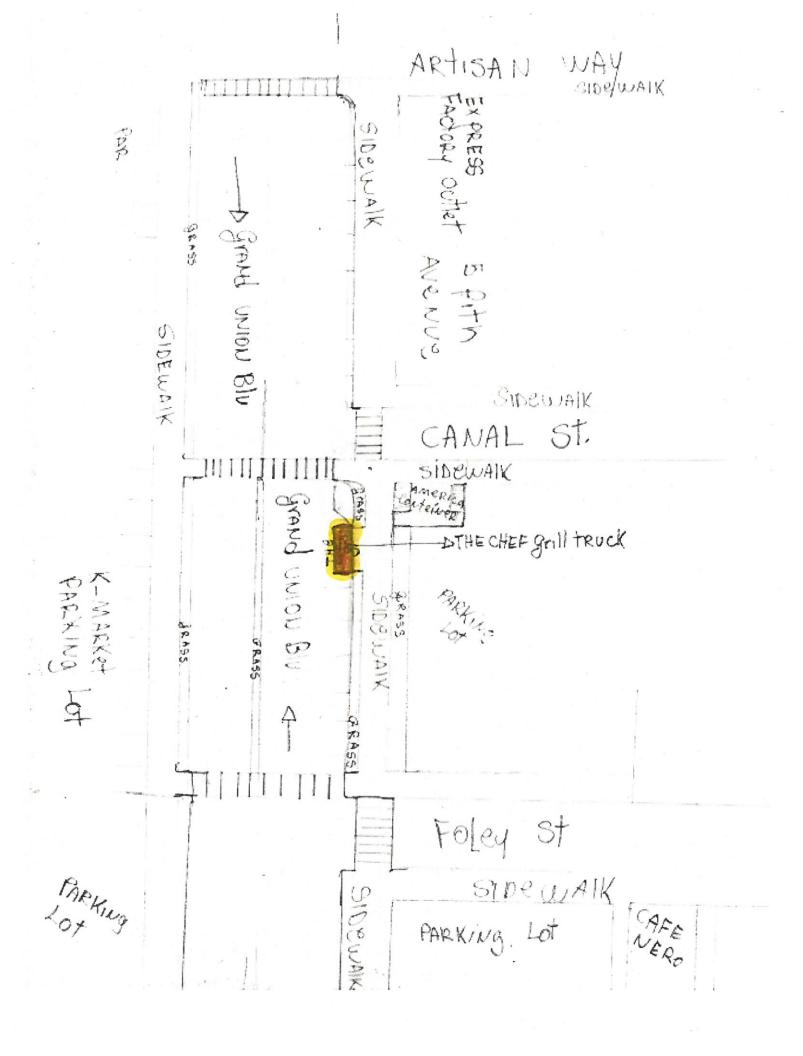
**Suzanne Rinfret, Approved with Conditions** 

Meters must be bagged; signage provided with dates and times of food truck occupancy.

John J. Long, Approved



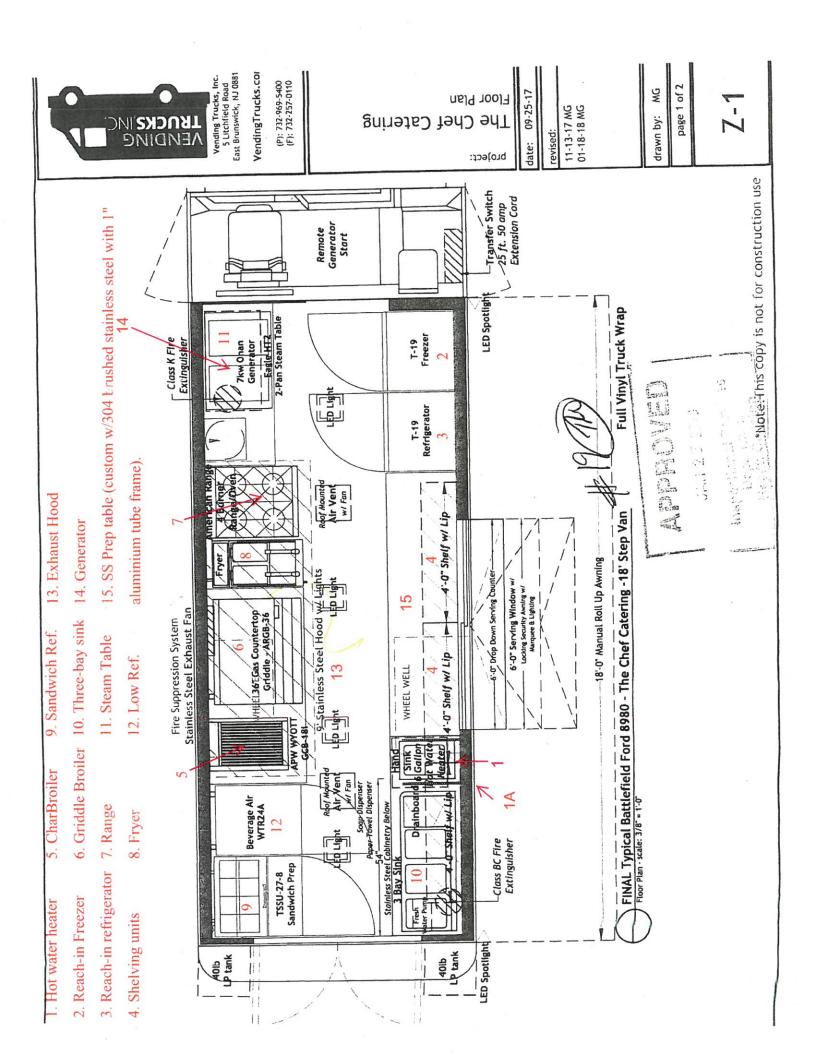
**ASSEMBLY ROW** 











# THE CHEF GRILL Truck Menu

#### **LUNCH AND DINNER**

# Open face AJI CHICKEN MELT

One cibata bread slide ,Country Fried Murray's Chicken tossed in our house AJI sauce, Provolone and green onions.

# **PORK Polynesian BERRY**

Pork Skewer grill ,onion , mix greens, Blueberry houses Sauce on pita bread.

# THE ITALIAN

Provolone, roasted red sweet pepper, onion, Italian sausage grill, and , italian giardiniera marinated veggies, garlic Mustard aioli on Italian sub.

# \*Picanha Steak Sandwich

Top Sirloin steak grill, lettuce, red onion, tomato, mozzarella and house sauce on french roll. (cook to order)

# \*Lamb burger

Lamb, arugula, jack cheese, pickle onion and creamy mint sauce on brioche bum. (cook to order)

# \*Melt burger

12oz of fresh ground, all natural grass fed burger ,greens,caramelized onion, gorgonzola cheese,sauce the porto on brioche bum.

# Portobello Veggie Burger

A vegetarian burger with grilled portobello mushrooms, grilled onions, spinach, veggie cheese, sun-dried tomatoes and aunt mary sauce on sesame bum.

# Steak Entiladas Tostadas

Fried tortilla, Steak,pork or chicken ,Lettuce, onion ,tomato, coleslaw,topping with hard egg and dry cheese.

### **BBQ TEMPEH MELT**

Organic BBQ tempeh, veggie cheese, Cilantro Lime Coleslaw on pita bread

# French Fries or fried polenta sticks

#### Toppings

#### **Herb Truffe Fries**

Fresh herbs, mushroom and truffle oil

#### Napoli Fries

Grill Sausage, Monterey cheese, onion Beer Cheese Fondue Fries.

#### **Chicken Diavlo Fries**

Country Fried Chicken, tomato garlic hot sauce, mussarella cheese, parmesan cheese.

#### SALADS

# Fresh Day

Brussels sprouts, Micro kale ,Manchego cheese, sunflower seeds, acorn squash, chickpeas, carrots in the Tahiri vinaigrette.

#### Mediterranean salad

Rolled Sicilian eggplant with fresh ricotta, spinach,mozzarella ,baked plum tomatoes and parmigiano cheese, walnut in the balsamic reduction.

#### YOKO SUN

oven roasted eggplant, apple ,garlic, onions and raisins .

# **JE Veux Plus SALAD**

Frisée lettuce, Grilled Pear, Endive, Pomegranate, Blue Cheese, and Hazelnut Vinaigrette

#### Sweet end

# S'MORES MELT

Roasted marshmallows, salted chocolate hazelnut spread and graham cracker crumble on pain de Mie bread Fried Cheese cake

Diep fried cheese cake with chocolate dipping sauce.

# Brigadeiro gourmet

The brigadeiro is made from condensed milk, cocoa powder, butter.

#### **Drinks**

BASIL LIMEADE
Pineapple ,Spices ,Ice tea with creamy topping
Green Tea Berries with creamy topping
Water
Sodas
Orange /Apple juice

#### Notice:

\*Consuming raw or undercooked meats, poultry, seafood, shell sh or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy .