

FINAL MASTER MENU | UPDATED SEPTEMBER 13, 2026

727-403-6910 | TropicalChicas2024@gmail.com | www.TropicalChicas2024.com

TROPICAL CHI-CA'S

FOOD TRUCK & CATERING | 100% NON-ALCOHOLIC DRINK MENU

SANDWICHES & HOT DOGS

Chicago Chi Dog — **$9.95**
Vienna Beef all-beef dog on a steamed poppy-seed bun with yellow mustard, neon relish, onion, tomato, pickle spear, sport peppers and celery salt.

Chi-Ca's Hawaiian Hot Dog — **$10.95**
Vienna all-beef dog with grilled pineapple, pickled red onions, sliced jalapenos and creamy sriracha-lime sauce.

Chi-Ca's Tropical Wagyu Burger — **$16.95**
Wagyu beef patty on a toasted bun with melted cheese, lettuce, tomato, pickles, onion and Chi-Ca's Creamy Sriracha Cilantro-Lime Crema. Bacon +$3.

Sweet & Spicy Pulled Pork Sandwich — **$15.00**
Slow-cooked pulled pork with Chi-Ca's BBQ sauce, pineapple coleslaw and fried pineapple on a toasted bun. No cheese or jalapenos.

ISLAND BOWLS

Caribbean Jerk Chicken Bowl — **$16.95**
Six ounces of jerk chicken, peppers and onions, pineapple, cilantro and island sauce. Choice of Coconut Rice or Cilantro-Lime Rice.

Tropical Teriyaki Chicken Bowl — **$16.95**
Six ounces of teriyaki chicken, peppers and onions, pineapple and teriyaki glaze. Choice of Coconut Rice or Cilantro-Lime Rice.

Tropical Pulled Pork Island Bowl — **$16.95**
Six ounces of pulled pork, red, yellow and green peppers, pineapple and Chi-Ca's BBQ drizzle, finished with a lime wedge. Choice of rice.

ISLAND SPECIALTIES

Kevrenna's Famous Caribbean Ceviche — **$20.00**
Eight-ounce serving with shrimp, mango, avocado, red onion, jalapeno, cilantro and fresh citrus, served with tortilla chips. No tomatoes.

Caribbean Coconut Shrimp Basket — **$18.00**
Six coconut shrimp with sweet chili or cocktail sauce and lemon. Fries sold separately.

Tropical Loaded Pulled Pork Fries — **$15.00**
Ten ounces of seasoned fries with pulled pork, cheddar cheese sauce, pineapple-jalapeno pico, BBQ drizzle and green onions.

ADD-ON: Seasoned Fries +$5 | Sweet Potato Fries +$7

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ISLAND FAVORITES, SIDES & TROPICAL DRINKS

ISLAND FAVORITES & SWEETS

Chicago Pizza Puff — **$9.00**
Golden, crispy Chicago carnival-style favorite.

Jamaican Spicy Beef Patty — **$8.00**
Flaky pastry with savory, spicy seasoned beef filling.

Fried Oreos — **$3 each / 3 for $8**
Classic Oreos in sweet batter, fried golden and dusted with powdered sugar.

Fried Pineapple Rings — **$3.50 each / 3 for $9**
Pineapple rings in sweet batter, fried golden and lightly dusted with powdered sugar.

ISLAND SIDES

Seasoned Fries - 5 oz Add-On — **$5.00**
Crispy fries with island seasoning.

Sweet Potato Fries - 5 oz Add-On — **$7.00**
Crispy sweet potato fries.

Pineapple Coleslaw - 4 oz — **$5.00**
Chilled pineapple coleslaw.

Coconut Rice — **$5.00**
One-cup serving with Jamaican peas and coconut flakes.

Cilantro-Lime Rice — **$5.00**
One-cup serving finished with fresh lime.

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TROPICAL DRINKS - NON-ALCOHOLIC

Frozen Daiquiris - 16 oz — **$13.00**
Piña Colada, Strawberry, Mango or Pineapple Daiquiri.

Strawberry-Piña Colada Swirl - 16 oz — **$15.00**
Strawberry daiquiri and piña colada mixed together.

Kevrenna's Famous Colada in a Fresh Pineapple — **$18.00**
Strawberry daiquiri and piña colada mixed and served in a prepared fresh pineapple.

Tropical Slushies - 16 oz — **$10.00**
Guava, Passion Fruit or Mango.

Bottled Water — **$2.00**
Served chilled.

Canned Soda — **$3.00**
Chilled Coke or Sprite selections.

Jarritos — **$4.00**
Chilled bottled tropical flavors.

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EVENT & CATERING SIGNATURE PINEAPPLE BOATS

Jerk Chicken Pineapple Boat — **$30.00**
Coconut rice, jerk chicken, peppers and onions, fresh pineapple, tropical pico, island sauce and cilantro in a fresh pineapple half.

Teriyaki Chicken Pineapple Boat — **$30.00**
Coconut rice, teriyaki chicken, peppers and onions, fresh pineapple, teriyaki glaze and cilantro in a fresh pineapple half.

Deluxe Shrimp Pineapple Boat — **$50.00**
Premium shrimp, coconut rice, tropical vegetables, pineapple and creamy cilantro-lime sauce, finished with coconut shrimp.

Advance order and special-event availability only. Signature Pineapple Boats are not part of everyday walk-up service.

WE CATER

Corporate Lunches | City Events | Festivals | Churches | Schools | Weddings | Private Events

24-Foot Mobile Concession Trailer | Full Commercial Kitchen on Wheels | Proudly Serving Pinellas County

Smile - God loves you, and so do I.

God is good all the time, and all the time God is good.

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LICENSED PRIVATE MIXOLOGIST

A SEPARATE SERVICE - NOT PART OF THE FOOD TRUCK



KEVRENNA McDONOUGH

35 YEARS OF MIXOLOGY, HOSPITALITY & LEADERSHIP

Born and raised in Chicago, Kevrenna began her professional journey as a model in the display windows of the historic Palmer House Hilton. After modeling, she went upstairs to bartend elegant events in the hotel's penthouse. She completed bartending school, joined Chicago's Bartenders Union Local 101 and launched the career that would become her lifelong calling.

Over the next 35 years, her work carried her from Chicago to Lake of the Ozarks, Jamaica, Key West and the Florida Keys, as well as cruise ships, private yachts and yacht shows. She served luxury corporate events, charity galas, Ferrari and Maserati events, weddings and private celebrations. As a team captain, she led approximately 20 hospitality professionals with high standards for cleanliness, organization, presentation and guest care.

PRIVATE MIXOLOGY SERVICES

Hire Kevrenna for weddings, corporate events, anniversaries, birthdays, holiday parties and private celebrations. She arrives ready to provide polished bar service with warmth, personality and genuine hospitality. The host or client supplies all alcohol, ice, glassware and tables where lawful and venue-approved. Private mixology is booked separately from the food truck.

Guided by the Holy Spirit, Kevrenna brings faith, hospitality, personality and care into every guest experience. Her purpose is simple: serve good food, serve good people and make every guest feel welcome.

That spirit of service is personal. As caregiver to her 86-year-old father, a Vietnam veteran living with severe dementia, Kevrenna brings the same patience, loyalty, discipline and loving attention to her family, her business, her team and every guest she serves.

TROPICAL CHI-CA'S FOOD-TRUCK DRINKS ARE 100% NON-ALCOHOLIC. PRIVATE MIXOLOGY IS A SEPARATE SERVICE. ALL SERVICES FOLLOW APPLICABLE FLORIDA DBPR, LOCAL AND VENUE REQUIREMENTS.

ROMANS 12:13

Share with the Lord's people who are in need. Practice hospitality.

PSALM 107:9

For he satisfies the thirsty and fills the hungry with good things.

MATTHEW 25:35

For I was hungry and you gave me something to eat, I was thirsty and you gave me something to drink, I was a stranger and you invited me in.

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SCAN FOR THE CURRENT MENU

Open the official Tropical Chi-ca's menu with your phone camera.

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NOW BOOKING - TROPICAL CHI-CA'S IS OFFICIALLY OPEN

Bring vibrant island flavor, genuine hospitality and memorable service to your event.

OUR 2026 CALENDAR IS FILLING FAST - RESERVE YOUR DATE TODAY

Corporate & Office Events | Hospitals & Healthcare Teams | Churches & Community Events

Weddings | Anniversaries | Birthdays | Private Parties | Carnivals | Festivals

Halloween Parties | Thanksgiving Celebrations | Christmas & Holiday Events

Smile - God loves you, and so do I.