

Menu



Catering Services

Our Kitchen:

Truck Rental: \$150.00 Per Hour

We bring our kitchen to you anywhere, we cook you a delicious meal, clean and bring our mess with us. The charge includes two chefs and covers the cost of gas, propane, travel and equipment.

*Events located outside of Palm Beach County are subject to additional fuel charges.

Staff:

Server: \$25.00 Per Hour (Guaranteed Minimum of \$125)

Bartender: \$30.00 Per Hour (Guaranteed Minimum of \$150)

Catering Options:

We cater to a wide range of events. Please let us know what type of party you want to throw.

Our pricing is based on the menu options you choose and the number of guests attending your party.

*Most menus can be served off the truck, seated, buffet style or family style.

Tasting: \$35 Per Person

Our Master Chef and Owner, Matthew, will create our delicious dishes for you to try so that you can get a better idea of which menu option to choose for your special occasion. To arrange a date and time that works best please call Matthew at our Truck Line: 561-371-6565.

Drop Off Service: \$50.00 to Deliver

If our truck is unavailable for your date or you would like to go with a more affordable option. Food will be delivered warm. (Disposable Chaffer Dishes, Sternos, Napkins and Utensils are available for \$50.00)

Beverage Options:

- \$2.00 Per Person for Water and Soft Drinks
- \$10.00 Per Person: Includes Water, Soft Drinks, Beverage Napkins, Ice, Cooler and Bar Supplies.

*All Alcoholic Beverages to be provided by the client. Our company cannot supply these items for events, but they can be served by bartenders during our event.

We require a guaranteed minimum of \$1,000.00 on evenings and weekends and a guaranteed minimum of \$600 for weekday lunch events. (This does not include the charge for the servers and bartenders).

*Does Not Include Tax, Gratuity, or Truck Fee

LOCAL-HONEST-SEASONAL-STREETFOOD

Menu



Frequently Asked Questions

- 1) What does the Truck Fee Minimum Include (\$600 Minimum for Lunches, \$1000 Minimum for Evening and Weekend Events)? Does the Minimum include the Truck Fee? The Food Truck minimum includes the price of the truck and food. It does not include the service staff and bartenders.
- 2) What are the advantages of having the Food Truck versus having the food delivered? The advantage of having the food truck on site is that the food is cooked to order so the meals will be straight off the truck hot and freshly prepared. Whereas if you were to have it delivered it would have to travel from our commercial kitchen. The food would be warm and would stay warm if you have a buffet chafing dish set up for your guests.
- 3) Can your guests purchase their meals straight off the truck even if there is a minimum of \$600 or \$1000? Yes, guests may purchase their own meals, but if the total dollar amount purchased does not meet the guaranteed minimum, the host will need to pay the difference.
- 4) Do we have Vegetarian options? Yes, we have a selection of vegetarian options that can be prepared for your event. Please ask our Catering Manager for a list of vegetarian options that may be added to your menu.
- 5) Are there Beverage options to choose from? Curbside Gourmet can accommodate non-alcoholic beverages for your event. All alcoholic beverages will need to be supplied by the clients. Please ask our Catering Manager for details.
- 6) Are we able to schedule a tasting? Yes, we can schedule a tasting for clients. Please reach out to our Catering Managers or Chef to schedule a date and time that would work best. We charge \$35 per person for a tasting. When you schedule your tasting please provide us with how many guests will be attending and which menu you showed interest in for your party.
- 7) When does the hourly fee for the Food Truck begin? The hourly fee for the Food Truck begins when food service starts. We do not charge for the time it takes us to set up or clean up.
- 8) Can you build a customized menu to fit your budget? Curbside Gourmet loves to create a magical event for all sorts of budgets and may be able to customize events to accommodate an events budget.
- 9) Are we able to do clambakes or paella? Yes, our chef can customize a menu including a clambake or paella for you.
- 10) Are we a Full-Service Caterer? Yes, Curbside Gourmet is a full-service caterer. We have the following available for events: Service Staff, Bartenders, Non-Alcoholic beverage options, Various Menu choices available from breakfast to dinner, wedding and special occasions, can set up rental orders at 20% service fee, capable of making your event dreams come true. Please let us know about any of your ideas and we can make it happen.
- 11) Are there any kid friendly options or a kid's menu available? We do have kid friendly options, please reach out to our Catering Manager for the various options.
- 12) What areas in Florida does your company service? We service the South Florida region. Please let us know your date for your event and we can check our availability on our calendar.