

CONTACT US TODAY

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DAMN FINE CATERING

CATERING OPTIONS FOR ALL EVENTS



**GUIDE
TO BOOKING A
FOOD TRUCK**



WHY OUR FOOD TRUCK?

Less money for fresher & better quality.

Our food truck for your wedding or special event is likely to cost less than a full-service catering contract that will simply transport reheated or pre-made foods to your event. Our food truck offers high-quality ingredients and menus designed for your event by our experienced chefs. We aim to provide fresh, delicious food, not just fast food or a cut-rate catering option

The beauty of hiring our food truck to cater your event is that food truck fare is prepared onsite, so the food tastes even better than catered meals, which are typically prepared beforehand, then delivered to your event site, heated and served.

We can go where traditional caterers can't.

One of the best things about food trucks is that they can go practically anywhere. If you have a home that is too small for a traditional catering, food truck catering might be an option for you. Food trucks can set up in virtually any location, regardless of how remote it is. If you can drive there, so can the food truck.

We serve specialties that many caterers don't.

Our food truck can practically prepare any type of cuisine imaginable. Whether you are throwing a birthday party for your kid whose favorite food is a grilled cheese or you are hosting an evening party for vegetarian friends who love tacos, there is a good chance we can do it.



HOW MUCH DOES IT COST?

Several factors determine the average cost to rent The Damn Fine Food Truck for your event:

- What type of event? Business Lunch, Wedding, Party?
- The type of food being served (*we can do it all, see next page*)
- The number of guests
- The style of service. Buffet style, food truck service, table service
- The number of staffers needed on the truck
- The number of hours the truck will be open to take orders and prepare made-to-order meals
- Any extras such as non alcoholic beverages, dessert, bar services

The average food truck cost can vary from \$8 to \$30 or more per guest.

With a minimum \$1000 event price, costs will depend on the ingredients used, the amount of food being served, and the number of extras included, such as multiple cuisines, beverages, desserts, bar services.

Special public events looking for vendors please inquire via email.



WHAT TYPE OF FOOD?

With a full Service kitchen we can prepare just about anything you can imagine. Tell us who you're feeding and what style of foods you prefer and we can custom create a menu that will work for you.

- **Tacos**
- **Sandwiches**
- **Burgers**
- **Traditional BBQ**
- **Wraps**
- **Gyros**
- **Salads**
- **Quinoa Bowls**
- **Rice Bowls**
- **Pastas**
- **Wings**
- **Soups**
- **Seafood**
- **Desserts**



CONTACT US

Thank you for considering The Damn Fine Food Truck for your next event. If you are still interested in booking our food truck for your next event then please reach out to us with answers to the following questions so that we may begin customizing your upcoming event.

- What type of event? Business Lunch, Wedding, Party, etc?
- Where is the event?
- Type of food being served? *(we can do it all, see previous page)*
- number of guests?
- What is your budget? **Must be at least \$1000** for private use of food truck, due to general costs of staffing and fueling truck. *(Note, Exceptions can be made for public park and serves at your place of business.)*
- How many hours will the truck need to be open to take orders and prepare made-to-order meals?
- Are you interested in Non alcoholic beverages or a catered alcohol event?