



# SPECIAL EVENTS



## CATERING MENU & PRIVATE EVENT GUIDELINES

CHEESY MAC AND RIB MELT  
"THE FULLY LOADED"



CHEF DRIVEN GRILLED CHEESE, 'CUZ THAT'S HOW WE ROLL...

THEGRILLEDCHESETRUCK.COM



# HAVING THE GRILLED CHEESE TRUCK CATER YOUR NEXT EVENT IS EASY CHEESY!

Nothing satisfies hunger or thrills guests MORE than a hot, fresh grilled cheese sandwich! And no one makes a better Melt than The Grilled Cheese Truck. Having The Grilled Cheese Truck as a part of your next special event is not only fun and delicious, it's "easy cheesy" and a great way to make your guests extra happy.

We love sharing our tasty Melts at every occasion. Film Television & Commercial Sets, Festivals, Birthdays, Bar Mitzvahs, Bat Mitzvahs, Weddings, Church Gatherings, Corporate Meetings, Graduations, nearly every Special Event can be made better with cheesy goodness.

To book your event, simply review our menu and select the Melts and sides you'd like to offer your guests and then contact us and we'll put together your event proposal. The day of your event, our truck will show up and serve your guests the best melts they've ever had. After all, you can't say "Grilled cheese" without smiling!



**FRENCH ONION SOUP MELT**

## MINIMUM SALES ORDER

For private events, we require a minimum food sales of between \$1000 and \$2000, depending on the date, time and duration of your event.

In order to book your event and hold the date, we require a 50% deposit. An event is not confirmed until a deposit has been made.

## PARKING SPACE REQUIREMENTS

Our truck requires a parking area that is 30 feet long and 15 feet wide with 25 feet of clearance above the truck, with access to passenger side of truck to open up service doors and serve guests. The parking area must be able to support a vehicle weight of 15,000 lbs.

(Client must verify that The Grilled Cheese Truck has permission to park and serve at event site. Please check with local regulations regarding mobile food vending)



**PLAIN AND SIMPLE MELT WITH CHEDDAR**

## OUR MENU AND SERVICE

We'll arrive at your event and will be ready to serve by the time you request, serving your guests our award winning melts, soup and sides "truckside."

All of our Melts, sides and soups are served fresh and ready to eat in disposable containers.

For your event, we'll print customized menus for our truck and to hand out to your guests that list your customized selections to help make it extra special.

(Due to the style of our menu, we unfortunately do not offer buffet-style catering, to-go or pick-up orders or office drop-off service at this time.)



**"CAB" MELT**

## DAYS OF OPERATION AND HOURS

Tuesday-Saturday, from 10:00am - 10:00pm

Catered event bookings are for 2 hours  
(additional charges for events longer than 2 hrs)

Available Sundays and Mondays by request

## CUSTOM MENUS

If there's something you'd like us to serve that you can't find on our menu, let us know. We'd love to work with you to develop a custom menu for your guests.

to book your next event with us, email [info@thegrilledcheesetruck.com](mailto:info@thegrilledcheesetruck.com) or call (323) 522-3418



# CHOOSE YOUR CHEESE!



**\$12** 2 MELTS  
PER PERSON

**\$7** 1 MELT  
PER PERSON

**ANY THREE  
A MELTS**

**\$15** 2 MELTS  
PER PERSON

**\$8** 1 MELT  
PER PERSON

**ANY THREE  
A OR B MELTS**

**\$18** 2 MELTS  
PER PERSON

**\$9** 1 MELT  
PER PERSON

**ANY FOUR  
A, B OR C MELTS**

\* PRICES DO NOT INCLUDE TAX, SERVICE CHARGE, TRAVEL FEE SIDES OR BEVERAGES.

## A MELTS

### PLAIN AND SIMPLE MELT

YOUR CHOICE OF CHEESE ON FRENCH OR WHEAT.  
PLAIN AND SIMPLY DELICIOUS!

CHOOSE ONE:

AMERICAN CHEESE    SHARP CHEDDAR  
HABANERO JACK    GRUYERE  
MOZZARELLA    SMOKED GOUDA

### MOM'S MELT W/HAM

SHARP CHEDDAR CHEESE, SMOKED HAM  
AND SLICED TOMATOES

### MOM'S MELT W/TURKEY

SHARP CHEDDAR CHEESE, SMOKED TURKEY  
AND SLICED TOMATOES

### SMOKEY MELT W/TURKEY

SMOKED GOUDA, SMOKED TURKEY AND  
SLICED TOMATOES

### SMOKEY MELT W/BACON

SMOKED GOUDA, APPLEWOOD SMOKED BACON  
SLICED TOMATOES

### "CAB" MELT

SHARP CHEDDAR CHEESE, CRISP SLICED APPLES  
AND APPLEWOOD SMOKED BACON

### BUTTERNUT MELT\*

MOZZARELLA CHEESE, ROASTED BUTTERNUT  
SQUASH, TOASTED HAZELNUTS AND  
BROWN BUTTER WITH A PARMESAN SAGE CRUST

### MPB MELT

TOASTED MARSHMALLOWS, PEANUT BUTTER  
AND ROASTED BANANA PUREE

### S'MORE MELT

TOASTED MARSHMALLOWS, CRUMBLED  
GRAHAM CRACKERS AND NUTELLA ON BRIOCHE

## B MELTS

### CHEESY MAC MELT

SHARP CHEDDAR CHEESE WITH SOUTHERN  
STYLE MACARONI AND CHEESE

### CAPRESE MELT\*

MOZZARELLA CHEESE WITH FRESH TOMATOES,  
FRESH BASIL AND BALSAMIC SYRUP

### BRIE MELT

DOUBLE CREAM BRIE, SEASONAL FRUITS & HERBS

### HAVARTI MELT

HAVARTI CHEESE, WHITE WINE BRAISED  
CHICKEN AND ARTICHOKE PESTO

### FRENCH ONION SOUP MELT

GRUYERE CHEESE WITH ONION SOUP CONFIT  
AND A PARMESAN CRUST, SERVED WITH  
ONION SOUP BROTH FOR DIPPING

### GOAT CHEESE MELT

SUNDRIED TOMATO WHIPPED GOAT CHEESE,  
FRESH BASIL, CARAMELIZED MUSHROOMS  
FRESH ARUGULA AND BALSAMIC SYRUP

### MOM'S APPLE PIE MELT

SHARP CHEDDAR CHEESE WITH BROWN SUGAR  
CARAMELIZED APPLES AND CANDIED WALNUTS

### PUMPKIN PIE MELT\*

PUMPKIN SPICED MASCARPONE CHEESE  
WITH CANDIED WALNUTS  
AND TOASTED MARSHMALLOWS

### BANANA CREAM PIE MELT

CARAMELIZED BANANA MASCARPONE, TOASTED  
COCONUT AND CRUSHED NILLA WAFERS

## C MELTS

### CHEESY MAC & RIB MELT (AKA THE "FULLY LOADED")

SHARP CHEDDAR CHEESE WITH SOUTHERN  
STYLE MACARONI & CHEESE, HOUSE SMOKED  
BBQ PORK & CARAMELIZED ONIONS

### PEPPERBELLY MELT

SPICY HABANERO JACK WITH HOMEMADE  
CHILI, FRITOS, FIRE-ROASTED TOMATO  
SALSA & CILANTRO LIME SOUR CREAM

### CHORIZO CON PAPAS MELT

SPICY HABANERO JACK WITH CHORIZO &  
GROUND BEEF, CRISPY CRUSHED TATER  
TOTS AND FRESH CILANTRO

### BOURBON CHICKEN MELT

DOUBLE CREAM BRIE WITH ROASTED BOURBON  
CHICKEN, MAPLE-GLAZED YAMS  
AND CANDIED WALNUTS

### BLEU MELT

BLEU CHEESE, BRAISED SHORT RIBS,  
CARAMELIZED ONIONS AND FIG PASTE

### 'SHROOM MELT

FONTINA CHEESE, CARAMELIZED MUSHROOMS,  
FRESH ARUGULA AND TRUFFLE OIL



\*SEASONAL ITEMS SUBJECT TO AVAILABILITY  
MENU ITEMS CAN BE PREPARED WITHOUT MEAT BY REQUEST

### TATER TOTS

HOT AND CRISPY! OUR TOTS ARE TOPS!  
\$3.00 FULL ORDER \$1.75 1/2 ORDER

### TOMATO SOUP

MADE FRESH FROM SCRATCH!  
\$2.50 CUP OR \$0.50 SHOT  
\$4.50 FOR BOTH

## SIDES, DRINKS, ETC. (ALL PRICES PER PERSON)

### SALADS

\$2.00 HOMESTYLE COLESLAW  
\$2.00 DAVE'S POTATO SALAD  
\$2.00 SWEET POTATO SALAD

### COOKIES

\$1.50 CHOCOLATE CHIP, SNICKER-  
DOODLE, PEANUT BUTTER, DOUBLE  
CHOCOLATE OR OATMEAL RAISIN

### DRINKS

\$1.50 ASSORTED  
SOFT DRINKS &  
BOTTLED WATER

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# CATERING INFO & TERMS



## -BOOKING AN EVENT & PAYMENT-

Typically The Grilled Cheese Truck's schedule is booked up as early as two weeks in advance, so please be sure to contact us with ample time for us to book your Special Event. The grills are normally "chill" on major holidays and open on Sunday and Monday for private events only. Be sure to ask if you'd like us to Melt your event on any of these special days and we'll discuss the requirements.

An event is not considered booked until a 50% deposit has been received. Catered events must be booked at least one week prior to the event. To secure a date, we require both a signed contract & a deposit. The remaining balance will be due on the day of your event (before service begins).

If your event is cancelled 30 or more days prior to the event date, the full deposit will be refunded. If canceled less than 7 days prior to the event, the full deposit will be retained by The Grilled Cheese Truck.

## -SERVICE CHARGE, TRAVEL FEES AND ADDITIONAL COSTS-

Our service charge for private events is 15% of the food and beverage total and is NOT a gratuity. Gratuity may be added or given to our staff at the time of the event, at your own discretion.

For private events, if the event is within 8 miles of our downtown Los Angeles location, the travel fee is waived. For any events outside of the 8 mile radius, we charge a \$4.00 per mile travel fee.

For any events where we are serving guests for longer than 2 hours, a \$2 per person fee will be charged.

## -WHAT WE PROVIDE-

Our melts and sides are served in disposable paper and plastic products. If you would like us to serve on other items that you provide, please let us know ahead of time. At your event, we'll provide customized printed menus with your selections and message to your guests. Due to the style of our menu, we unfortunately do not offer buffet-style catering, to-go or pick-up orders or office drop-off service at this time. It is against our policy to leave extra Melts after your event has ended, regardless of the amount of sandwiches that were consumed.

## -TRUCK MINIMUM ORDERS-

In order to book T&CT for your private event, we need to secure a minimum food sales of between \$1000 and \$2000, depending on the date, time and duration of your event. Any events that run longer than two hours will be subject to an additional charge.

## -ARRIVAL TIME & PARKING REQUIREMENTS-

Unless otherwise requested, T&CT arrives no later than 30 minutes before the start of your event. At the conclusion of the event, it takes approximately 30 minutes for us to prepare our truck for departure.

Our trucks require a parking area of 30 feet long, 15 feet wide and 25 feet of clearance above the truck and allow for us to open up the service doors on the passenger side of the truck. The parking area must also be able to support a vehicle weight of 15,000 lbs. If parking area is located on public property, parking location must be at least 200 feet from food establishments. If the truck is to be parked on public property, you may need to check with your city regarding having us park on the street in your neighborhood. Client must verify that we are allowed to park at the event location site. If, for any reason, The Grilled Cheese Truck is unable to park at the event, all monies for the event, in full, will be retained by TheGrilled Cheese Truck™.

**PLEASE NOTE:** We come to you fully loaded with cheesy goodness. For that reason, the truck will not be able to travel up hills that are 30% grade or higher.

## -PERMITS-

If you are located in Los Angeles, you will not need to obtain a permit. Outside cities may require \$90-\$350 in permit fees (depending upon individual city rates), unless we will be parking on private property (in which case, permits may not be required). Please check with your city for its requirements.

## -PAYMENT FORMS-

The Grilled Cheese Truck accepts cash, checks and most major credit cards (No Discover). If paying by check, deposit payment must be received 10 business days prior to the event for clearance. We will impose a \$35 charge for any bounced or returned checks.

Payment can be made out and sent to:

Grilled Cheese, Inc.  
1193 N. Vermont Ave.  
Los Angeles, CA 90029  
Tax ID: 27-0976130

(323) 522-3418p  
(323) 522-6243f  
info@thegrilledcheesetruck.com  
www.thegrilledcheesetruck.com

to book your next event with us,  
email [info@thegrilledcheesetruck.com](mailto:info@thegrilledcheesetruck.com)  
or call (323) 522-3418