



The most popular catering service we offer is the **Cart Catering**. We bring out your favorite food cart so all your family, friends, employees, or business partners can enjoy the unique, nostalgic deliciousness of gourmet hot dogs, sausages, burgers, gyros, cheesesteaks, sandwiches, sodas, lemonade and more!

We have 3 different packages for the Cart Catering to suit all your needs!

1. You pick exactly what everyone gets and that's the cost per person. Example would be each person gets a gourmet 1/4lb hot dog or sausage, a bag of chips and a bottle of soda. That will be \$15 per person.
2. You can pick a number you'd like to pay, say \$10/person. Each person would get a ticket and they would turn their ticket in at the cart when they order their food. The menu would be setup with the regular cart menu and specialty dogs, nachos, etc. They would choose what all they want within that number. They can exceed the set amount; they would be responsible for paying anything over the set amount.
3. The most popular option is \$20/person. Everyone can get as much or as little as they'd like of anything they'd like off the regular cart menu and the specialty dogs of your choice.

Traditional Catering

We have your more traditional catering for special events such as baby showers and weddings. This is set up buffet style for your guests to serve themselves or we can serve it for you.

We offer a Hotdog menu, BBQ menu, Pizza menu, Appetizer/Finger Food menu, Taco Bar menu or can work together to build a custom menu to suit your needs.

Drop-off Catering

Drop-off catering is exactly what it sounds like. We deliver your food (hot or cold depending on your needs) and all things needed for a successful event. You and your people handle the set-up and/or distribution of the food. This is perfect for office luncheons, employee appreciation, graduation parties, reunions, and multi-shift events.

All options include the food trays, utensils, napkins, etc. required to enjoy.

All options have a \$150 service fee (this includes insurance, licensing/permits if required, supplies and 2 hours of service, \$75 for each additional hour) and a \$300 minimum. It's a 40% non-refundable retainer to book the date. Retainer is applied toward the total due. Remaining balance is due 2 full weeks prior to the event.

Please reach out if you have any further questions.