



### **About**

Established in 2016, District Small Bites Food Truck & Catering (DSB) is your go-to food partner providing "better-for-you" foods prepared from scratch using fresh ingredients. We specialize in American/Southern comfort foods with regional and international influences. Our butchers blend burgers and marinated chicken is a fan favorite! As are our traditional, tater tots will surely take you back to your childhood. Our sauces are made in-house, in small batches and add layers of preservative-free flavors to our dishes. We are well-versed in combining the best techniques from southern cooking and combining those techniques with classical culinary training. This is how we create fusion flavor-filled twists on everything we prepare.

Our tagline: "Small bites Big flavor!" says it all!

# **Core Competencies**

- DSB is SWaM and Small Disadvantaged
   Business certified, offering nutritious meal options, customizable menus, timely service, and a highly qualified culinary team.
- Quick response, resolution, and follow up
- Early delivery/setup arrival to ensure 100% on time delivery
- Follow up to ensure 100% satisfaction
- Assigned dedicated network of 100+ people
- Dietary needs accommodated
- Customizable Menu options
- · Off-Site Feeding Capabilities

## **Distinct Advantages**

- Mobile Food Truck
- Catering
- Concessions
- Food Handling
- Cater for private, corporate and other events up to 800 guests
- On/off-site pop-up services for 2-4 hours
- Drop off catering, buffets, boxed lunches, prepackaged meals
- Lower overhead than larger caterers resulting in personalized service, higher quality and competitive pricing



## **Past Performances**

- Washington DC Convection Center
- DC Department of Employment Services
- · Washington DC National Guard
- DC Fire and EMS Department
- Homeland Security and Special Operations
- Homeland Security and Emergency Management Agency
- Office of The Mayor for Washington DC
- National Cannabis Festival
- · Celebrate En Rose Festival
- Amazon
- · Radio One
- Urban One
- RFK Stadium
- Audi Stadium
- Comcast Center
- St. Elizabeth Hospital
- · Children's Hospital Center
- Taste of DC
- · Taste of Vienna
- Taste of Tyson's Corner
- Emancipation Day
- Susan G. Komen (More than Pink) Event

- NIH (National Institute of Health)
- Fort Belvoir Military Base
- Quantico Marine Base
- Fort McNair Military Base
- Kaiser Permanente
- Maryland Sheriffs Office
- Virginia Public School System
- Maryland Public School System
- Holly Cross Hospitals
- Shady Grove Hospitals
- Reston Hospital Center
- Walmart
- Target
- Children's Hospital
- Sam's Club
- Costco
- Best Buy
- National Cherry Blossom Festival
- Blerdcon
- Woodbridge Beer Fest
- National Chili Cook off
- Oktoberfest
- Parktoberfest

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#### **NAICS & PSC CODES:**

722310: Food Service Contractor 722330: Mobile Food Services 311991: Perishable Prepared Food 8970: Composite Food Packages 722320:Caterers

#### Media

Chef Reggie is the owner and chef of District Small Bites Food Truck & Catering. His culinary creations have been featured on channel 9 and Good Morning Washington.

https://bit.ly/ImpactFoodTrucks

https://bit.ly/GoodMorningWashingtonDSB

**District Small Bites Food Truck & Catering** 

www.smallbitesdc.com 202.922.5522

catering@smallbitesdc.com | info@smallbitesdc.com | 12006 Wilton Meadows Court, Manassas, VA 20109

