Special Events, On-Site Mobile Grilled Cheese Cart

We are honored and excited to serve at your special event. Our on-site mobile cart lets your event guests order, customize, and have their grilled cheese cooked and served fresh off the grill, right in front of their eyes! A dedicated culinary and events team brings The American Grilled Cheese Kitchen to you.



We can perform our mobile cart services both indoors and outdoors. We are prepared for all indoor environments and equipped for all outdoor environments. We only need an 8 ft x 4ft space to perform our services, and we can basically setup anywhere!

Menu & Pricing

For our mobile cart services we offer:

Food	Price*
Option 1: Custom Made-to-Order Grilled Cheese: Our most popular! Mousetrap grilled cheese sandwiches (sharp cheddar, creamy havarti, and Monterey jack on artisan sourdough) served with guests choices of up to 3 add-ons (ie: bacon, tomato, arugula, caramelized onion, smoked turkey, etc)	\$15/hd
Option 2 : Made-to-Order Signature Grilled Cheese: Selection of up to 2 of our current menu's signature grilled cheese sandwiches	\$15/hd
Option 3: Kids Party!: Our basic Kids Grilled Cheese [sharp cheddar on Sourdough Bread] plus Cookies and Fruit. Add \$2 per head to include an optional add-on (ie: bacon, tomato, arugula, caramelized onion, smoked turkey, etc)	\$12/hd
Add fresh organic mixed green salads to any of the above	+ \$4/hd
Add smoky tomato soup shooters to any of the above	+ \$3/hd
Add fresh baked treats to any of the above (cookies, brownies, etc)	+ \$3/hd
Add baked Mac n Cheese to any of the above	+ \$5/hd
Add bottled soft drinks to any of the above	+ \$3/hd
Add Wheat Free bread to any of the above	+\$5/hd

^{*}All prices include sales tax, gratuity, and regular event fees; minimum event = 50 people. Additional fees may apply depending on distance, location access, and venue type Please fill out and submit our online event form, or email stacie@theamericansf.com to check availability and book your event today!

For large-scale public events, festivals and farmers' markets, please contact stacie@theamericansf.com.