

foods you know - flavors you love

AMERICAN FLAVORS CATERING

www.americanflavorsfoodtruck.com



American Flavors was born in 2014 that serves comfort foods that you are used to having but with our own spin. With gourmet burgers, grilled cheeses, our signature seasoned waffle fries, you are sure to find something that you will truly enjoy!



INTRODUCTION

our promise

Great food defines an event and exceptional coordination assures an unforgettable experience. From drop-off catering to on site service with wait staff, the Taco Picasso team works effortlessly to provide an experience.

Whether you are hosting a company gathering or celebrating a birthday or a wedding American flavors party packages are a simple inclusive solution for your food & service needs.

The chef Jamin (owner) focus largely on utilizing the very best locally sourced ingredients and works passionately to curate an unforgettable meal for each event.

You may contact us at
858-336-7418 or americanflavors@yahoo.com



INFO



You need to know ...

IMPORTANT!

* our food truck is 30 ft LONG (like a big RV)
- we need to have enough space to turn
around.

* our food truck must be park on a level
surface as possible.

* our food truck runs on generator - so its
totally self-sustaining - no plug in necessary.

Appertizers/Snacks

Cheese and/or Charcuterie Platter

Artisanal Cheeses, artisanal charcuterie, marinated olives, dried fruit & nuts, crostini, pickled vegetable.

Price \$4/6 per person

Sausage Board

Chef's selection, honey dijon mustard, sauerftaut, mango churney.

Honey Ricotta Peach Crostini

Hummus + Pita Platter

3 ways: Original/ garlic/ red peppers

Salad BAR

Mix greens and selection of in season toppings.

Chikcen Wings (buffalo or BBQ)

Served with carrots + celery and ranch dipping sauce.



Bar set up

Bar set up usually we do in front of the truck or inside/outside of the location where your guest can easily snack before main course.

Additional Bar set ups available upon request.



PARTY PACKAGE 'A'

choose up to 4 entrees

RECOMMENDATION: ONE ITEM FROM EACH CATEGORY

Grilled Cheeses

- Pulled pork Grilled Cheese
- Chicken Buffalo Grilled Cheese
- Plain grilled cheese - Vegetarian (perfect for kids)

Wraps / Sandwiches

- Pulled Pork Sandwich
- Fried Chicken Sandwich
- Chicken Bacon Ranch Wrap
- Sweet Thai Chilli Wrap
- BLTA Wrap

Burgers

- Backyard Burger
- Blue Burger
- BBQ Burger
- BLTA Burger
- Beyond Burger (vegetarian/vegan)

Sliders

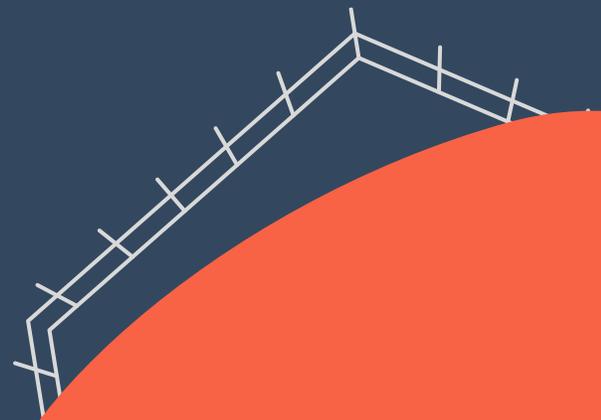
- Pulled Pork Sliders
- Chicken Buffalo Sliders

Others

- Loaded Bacon Blue fries
- Loaded BBQ Pork Fries

choose 1 side

- Home made potato chips
- Waffle fries
- Shoestring fries (salt/pepper)
- Garlic/Parm fries
- Mac Salad (cold)
- Potatoe Salad (cold)
- Baked Bean (hot)
- Butter roasted Corn (off the cob) (hot)



PARTY PACKAGE 'B'

choose up to 5 entrees

RECOMMENDATION: ONE ITEM FROM EACH CATEGORY



Burgers

- Backyard Burger
- Blue Burger
- BBQ Burger
- BLTA Burger
- Beyond Burger (vegetarian/vegan)

Grilled Cheeses

- Pulled pork Grilled Cheese
- Chicken Buffalo Grilled Cheese
- Plain grilled cheese - Vegetarian (perfect for kids)

Wraps / Sandwiches

Sliders

- Pulled Pork Sliders
- Chicken Buffalo Sliders

- Pulled Pork Sandwich
- Fried Chicken Sandwich
- Chicken Bacon Ranch Wrap
- Sweet Thai Chilli Wrap
- BLTA Wrap

Others

- Loaded Bacon Blue fries
- Loaded BBQ Pork Fries

choose 2 sides

- Home made potato chips
- Waffle fries
- Shoestring fries (salt/pepper)
- Garlic/Parm fries
- Mac Salad (cold)
- Potatoe Salad (cold)
- Baked Bean (hot)
- Butter roasted Corn (off the cob) (hot)

PARTY PACKAGE 'C'

choose up to 6 entrees

RECOMMENDATION: ONE ITEM FROM EACH CATEGORY

Grilled Cheeses

- Pulled pork Grilled Cheese
- Chicken Buffalo Grilled Cheese
- Plain grilled cheese - Vegetarian (perfect for kids)

Wraps / Sandwiches

- Pulled Pork Sandwich
- Fried Chicken Sandwich
- Chicken Bacon Ranch Wrap
- Sweet Thai Chilli Wrap
- BLTA Wrap

Burgers

- Backyard Burger
- Blue Burger
- BBQ Burger
- BLTA Burger
- Beyond Burger (vegetarian/vegan)

Sliders

- Pulled Pork Sliders
- Chicken Buffalo Sliders

Others

- Loaded Bacon Blue fries
- Loaded BBQ Pork Fries

choose 3 sides

- Home made potato chips
- Waffle fries
- Shoestring fries (salt/pepper)
- Garlic/Parm fries
- Mac Salad (cold)
- Potatoe Salad (cold)
- Baked Bean (hot)
- Butter roasted Corn (off the cob) (hot)



Add on

Dessert CHURROS

with cinnamon sugar

with ice cream



mini DOUGHNUTS
assorted flavors
4 dozens min



Beignets
with powdered sugar

Add on Beverage



Can Sodas/Water \$2 per person

Mexican Sodas
\$3 per person

Fresh Lemonade Station
\$3 per person (min 20 ppl).



Coffee/Tea Station
\$3 per person (min 20 ppl).

Includes disposable recyclable cups & lids,
stirrers,
sugar, creamer, lemon and honey



READY TO RESERVE OUR FOOD TRUCK ?

WE NEED THE FOLLOWING INFORMATION:



Full name / phone number / email / of the person reserving services with us.



Event Date / Time



Event full address.



ESTIMATED Attendance - DOES NOT have to be exact - we can adjust attendances 3 days prior event if needed.



IMPORTANT: we don 't hold reserve dates without deposit.

We accept payments: online / Venmo / Zelle / checks

50% Deposit is required.

ADDITIONAL INFO:

our service is 2 hours. if you need longer than 2 hours - there will be additional charge \$100 per hour.



our truck arrives 30-45 min prior service to set up.

You may contact us at

858-336-7418 or americanflavors@yahoo.com



Fine Print

DIETARY REQUIREMENTS

American Flavors can accommodate most dietary needs upon request. All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until American Flavors has approved it can be accommodated. Please speak to our catering manager should you have a specific dietary requirement.

MENU SELECTIONS

All food and beverage menus and selections are subject to change due to seasonal availability. If a substitution needs to be made, a American Flavors representative will provide options and get client approval prior to making the change.

MENU SELECTION & CONFIRMATION

A minimum number of guests/quantity of items may apply to some orders or menu items. Should your anticipated guest count reduce, American Flavors reserves the right to apply the minimum as outlined in the menu. Staffing costs may be incurred for some events. Confirmation of any changes in numbers must be received in writing with sufficient notice to allow production to accommodate the change without wastage costs for American Flavors. All numbers confirmed 48 hours prior to the event date will be regarded as the minimum number for catering and charging purposes. After this date, some increases may be accepted but no decreases. Some menu items may not be available on weekends or public holidays.

ADDITIONAL MEALS & COSTS

Menu prices are not inclusive of CA state sales tax, gratuity, delivery costs or staff. Equipment hire and any extra services requested may incur additional costs. Extra beverage requirements on the day of event will incur additional costs. Our catering service includes 2 hour service for any catering. Anything extra will be charged \$100-150 per additional hour.

PAYMENT AND CANCELLATION POLICIES

American flavors charges 50% non-refundable security deposit to secure the event and 50% of catering order on event date. Corporate accounts available, inquire with catering manager for details. Cancellations must be made no later than 2 weeks prior to the event date. Should catering be canceled 3 days prior event date, the full invoiced amount will be charged regardless of the circumstances.

PRESENTATION

Catering will be presented in disposable, recyclable catering plates unless otherwise noted. Disposable napkins and utensils are provided with no additional charge. Should you prefer catering to be presented on platters provided by the client, this must be specified when you order and a 5% fee of the total order value may be applicable depending on size of catering order. American Flavors will not be held liable for any lost or damaged equipment provided by the client. Catering equipment which belongs to American Flavors may be utilized during your event. Breakage or loss of any equipment will be charged to the client at retail prices for its replacement. Delivery charges may apply.

Fine Print

EQUIPMENT HIRE

American Flavors can source anything your event may require from a third party event rental provider. Any equipment or event supply rentals are subject to the pricing, terms and conditions of the rental company. A 10% fee of the total order value will be applied to any rental orders which have been arranged by American Flavors. Please speak to the event coordinator should you have any rental needs.

STAFF HIRE

If you would like your event serviced, we have experienced wait staff and event management available. Staff rates are charge on a minimum of four hours, plus travel time. Any additional hours worked by the staff at your event as a result of changes to the planned schedule of your event or by circumstances out of our control will be charged to the client post event. A 20% charge will be added to your event total for gratuity.

CORPORATE ACCOUNTS

Corporate accounts are available on application for repeat clients. Please speak to our Catering Manager for details.

PAYMENT OPTIONS

American Flavors accepts Visa, MasterCard, AMEX and Discover. Most payments are processed online and 4.5% credit card processing on the invoice. unless the catering invoice is paid via check/Venmo then no processing fee is added. Receipts will be emailed to the email address listed on catering application. if Security Deposit is not paid from the client, your event is not confirmed.



Thank
you!

Meet our family

Get to know us...

It all started back in 2014 when we decided to leave corporate jobs and follow the dream of being entrepreneurs.

November 2014 our 1st gourmet food truck was born, 'American flavors'. After being successful and attending multiple events, weddings, and birthday parties, we realized that to grow and service our customers better we needed to add another gourmet food truck so we were able to attend even bigger events with having 2 trucks under same roof and make it easier for our customers to have multiple options for their guests. so... On July 2015 - 'Taco Picasso' was born.

By having two trucks with different cuisines we were now able to offer double the food options for our customers.

The Vision that we saw that vendors and event organizers were able to do one stop shop for multiple cuisines and different catering options with us only.

During our time with the food trucks not only has our business grown but so has our family. We now have 3 beautiful daughters.



Jamin (husband/ dad & the Chef)

Ornela (Wife/ Mom & takes care business behind the science)

Janela (dad's little helper)

and twins Karina & Savanna (dad's future helpers)

Cheers!

FOOD TRUCK TOPIA
FOR ALL YOUR CATERING NEEDS

www.foodtrucktopia.com | 858.336.7418

Check out our other gourmet food trucks
www.foodtrucktopia.com