

BRIGHT THYME

food truck

CATERING



Hello!

Explore the flexibility of having a Bright Thyme Catering food truck at your wedding or event. Whether you're looking for full service or a simple two-hour experience, our mobile kitchen is here to fit your vision.

Create your own menu or select from our offerings, we are a full catering company and are happy to tailor everything to your preferences.

To provide our food truck service, we utilize mobile kitchen units sourced from our sister company, Bright Side Services.

While you might come across our trailers at festivals and private gatherings, it's important to note that we differ from the traditional food truck services. Opting for our mobile kitchen for your event truly offers a unique experience. We curate specialized menus based on our catering offerings, enhancing the overall service at your event.

Fresh ingredients • Custom menus • Dietary accommodations



Contact us

908.275.0230

BRIGHTTHYME.COM

The Details

Menu & Customization

We're thrilled to offer you the opportunity to craft a menu tailored to your preferences from our diverse catering selections. While we'll certainly provide guidance to ensure your menu aligns seamlessly with your party's theme, we want to emphasize that you'll have ample creative freedom in the menu creation process.

We've also curated a collection of menu samples inspired by the lively and delicious food truck window service style that you can select and combine to create your food truck experience. These options are designed to bring a delightful and flavorful touch to any type of event you have in mind. Feel free to explore these samples and select and make combinations that resonates with your event's vibe and preferences.

Pricing & Staffing

A minimum food purchase of \$2,000 is required for our food truck services.

We are all about flexibility to suit your preferences! We present you with two distinct options for staff and service to cater to your specific event requirements:

- **Food Truck Window Service Style:** This option involves only the essential culinary staff needed to serve your guests. Your guests will simply approach the window to pick up their delightful food. It's a streamlined approach that ensures efficient service while keeping things hassle-free.
- **Food Truck and Full Staff Service:** Picture this: our capable staff starts by circulating with delectable appetizers, followed by your guests making their way to the food truck to select their entrée. Subsequently, our team handles the post-event cleanup and breakdown of the event space, ensuring a seamless conclusion to your gathering. This comprehensive service is designed to provide you with utmost convenience and a stress-free experience.

For both of these options, an hourly rate staffing fee will be incorporated into your invoice. This fee is determined based on the specific timeline and details of your event. Our primary aim is to accommodate your preferences and tailor our services precisely to your needs.

Additional Costs

Rentals and rental coordination fee for specialty equipment, plates, glassware etc.

NJ taxes are not included unless otherwise noted.

Gratuity & Pricing Notes

Gratuity is not required, though it is always warmly appreciated and encouraged at your discretion.

All pricing is referential and subject to change.

Contact Bright Thyme Catering: 908.275.0230 / Brightthyme.com / Info@brightthyme.com

The Menus

HOT DOGS AND BURGERS

Beef Hot Dogs
Cheeseburger with the works
Fries
Coleslaw
Mexican Street Corn Salad
Brownies and Vanilla Ice Cream
Bottled Water, Assortment of Soda, Disposable Product
\$2,000 Serves 50 guests + Tax (Extra Guest \$30 PP)
Includes: Transportation Fee, 2-hour service, Food

EMPANADAS AND PASTELITOS

CHOICE OF 4 FLAVORS (2 EMPANADAS GF / 2 PASTELITOS) FROM

Seasoned Shredded Chicken
Seasoned Shredded Beef
Ground Beef
Black Beans & Potato (Vegan)
Seasoned Yellow Rice & Potato (Vegan)
Cheese
Ham and Cheese
Pernil
Pernil and Sweet Plantain
Buffalo Chicken
Thanksgiving: Butternut Squash, Bacon & Cheese
Bottled Water, Assortment of Soda, Disposable Product
\$2,000 Serves 60 guests + Tax (Extra Guests \$25 PP)
Includes: Transportation Fee, 2-hour service, Food

TACOS

TACOS CHOICE OF 3 FLAVORS FROM

Chicken
Beef
Fish
Vegetarian
Al Pastor
Birria
Carnitas

All Orders Come with Soft Corn Tortilla. Side of Pico de Gallo, Coleslaw, Guacamole & Sour Cream
Bottled Water, Assortment of Soda, Disposable Product
\$2,000 Serves 60 guests + Tax (Extra Guests \$25 PP)
Includes: Transportation Fee, 2-hour service, Food

The Menu



IT'S A PARTY FROM THE FOOD TRUCK MENU

APPETIZERS

Guacamole Shrimp Cup
Mini Chicken & Vegan Empanadas
Tequeños (Venezuelan Style Cheese Sticks)
Mini Beef Sliders

DINNER

Pork Spare Ribs
Pollo Asado (Roasted Chicken Quarters)
Four Cheese Mac & Cheese
Caesar Salad
German Potato Salad
Cornbread

DESSERT

Tres Leches Cake

\$3,500 Serves 50 guests + Tax (Extra Guests \$60 PP)
Includes: Transportation Fee, 3.5-hour service, Food

The Plan

Once you have booked your venue, we can coordinate a tasting.
Here's how it works:

Choose or Create Your Menu

Work with us to curate a menu that reflects your vision and preferences.

Reserve Our Services

Your date is officially reserved once a contract is signed and a 20% non-refundable service retainer is received. This retainer is applied toward your final total.

Final Payment

The final guest count and remaining balance are due 14 days prior to the event.
Easy, right? 😊

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