American Flavors *Catering*

Gourmet burgers, grilled cheese, and signature seasoned waffle fries for weddings, company gatherings, and private parties.



Family-owned since 2014

Foods you know. Flavors you love.

On site food truck catering, buffet set up and drop off catering.

Request a quote ↗

Find your party package

All three packages use the same menu. Choose the entrées and sides you'd like to offer your guests.





COMPARE	The Classic	The Cookout	The Full Spread
Entrée choices	**Up to 4**	**Up to 5**	**Up to 6**
Side choices	Choose 1	Choose 2	Choose 3

Kid-friendly menu items are available. Ask us about the options.

THE ENTRÉE MENU

Burgers

Backyard Burger
Blue Burger*
BBQ Burger*
BLTA Burger*
Beyond Burger (vegetarian or vegan)

*** Premium item. Ask for a quote.**

Wraps & sandwiches

Pulled Pork Sandwich
Fried Chicken Sandwich
Chicken Bacon Ranch Wrap
Sweet Thai Chili Wrap*
BLTA Wrap
Hot Dog

Sliders

Pulled Pork Sliders
Buffalo Chicken Sliders

Grilled cheese

Pulled Pork Grilled Cheese*
Buffalo Chicken Grilled Cheese*
Plain Grilled Cheese (vegetarian, kid-friendly)

Loaded fries

Loaded Bacon Blue Fries
Loaded BBQ Pork Fries

The side menu

Homemade potato chips
Signature seasoned waffle fries
Shoestring fries with salt and pepper
Garlic Parmesan fries
Macaroni salad (cold)
Potato salad (cold)
Baked beans (hot)
Butter-roasted corn off the cob (hot)

Start with something *to share*

Set out snacks before the main course with an appetizer bar by the truck or at your venue.

Sausage board
Chef's selection with honey Dijon mustard, sauerkraut, and mango chutney.

Honey ricotta peach crostini

Hummus & pita platter
Original, garlic, or red pepper hummus.

Salad bar
Mixed greens and a selection of seasonal toppings.

Chicken wings
Buffalo or BBQ, with carrots, celery, and ranch.

Additional bar setups are available on request.



Explore our elevated appetizers **See page 4**

Elevated *appetizers*

Set out a spread for cocktail hour, or give guests a few bites before dinner.



Gourmet cheese & charcuterie

Ask about platter options.



Crispy beer-battered shrimp bites



Crudités platter

A fresh vegetable platter for sharing.

Desserts & drinks

Ask to add dessert or beverage service to your quote.

DESSERTS



Churros

Cinnamon sugar, with an ice cream option.



Mini doughnuts

Assorted flavors.
4-dozen minimum



Beignets

Dusted with powdered sugar.

BEVERAGES



Soft drinks

Canned soda / water
Mexican soda



Fresh lemonade

Lemonade station
20-person minimum



Aguas frescas

20-person minimum



Coffee & tea

Coffee / tea station
20-person minimum

Beverage service includes disposable, recyclable cups and lids, plus stirrers, sugar, creamer, lemon, and honey.

From the truck *to the table*

Book your catering and event setup together. We can coordinate rentals and staffing for weddings, company gatherings, and private parties.



Tables & chairs

Plan seating, dining tables, and buffet space for your guest count.

Bar setups

Ask about bar setups and beverage stations for your venue.

Staffing & service

Ask about waitstaff, event management, and any other setup needs.

Add rentals to your quote

Share your venue, guest count, and what you need. We'll help coordinate the details alongside your catering.

Request a quote ↗

Planning your event

Review timing, service charges, and payment terms as you plan your booking.

Dietary requests

Send dietary requirements in writing before the event. Our catering manager will confirm which requests we can accommodate.

Menu availability

Menu items and drinks are subject to seasonal availability. We'll offer options for any substitutions and ask for your approval before making changes. Some items may be unavailable on weekends or public holidays.

Guest count & minimums

Some orders have guest or quantity minimums. The applicable minimum may still be charged if your guest count falls. Confirm your final guest count in writing by the deadline in your quote. Send changes with enough notice for production. Your confirmed count is the minimum for catering and billing. After the deadline, we can only consider increases.

Service & additional charges

Service includes two hours. Additional service time is quoted for your event. Menu prices exclude California sales tax, gratuity, delivery, and staffing. Equipment hire, extra services, and additional beverages requested on the day may cost extra.

Deposit & cancellation

A **50% non-refundable deposit** secures your date. The remaining 50% is due on the event date. Submit cancellations at least two weeks before the event. Cancellations three days before the event incur the full invoice amount.

Servingware & equipment

We provide disposable, recyclable plates unless otherwise noted, plus disposable napkins and utensils at no extra charge. Request use of your own platters when ordering. A fee of 5% of the total order may apply depending on order size. American Flavors assumes no liability for lost or damaged client equipment. Loss or breakage of our equipment is billed at retail replacement cost. Delivery charges may apply.

Rental coordination

Third-party rentals follow the provider's pricing and terms. Rental orders arranged by American Flavors carry a **10% fee of the total order value.**

Waitstaff & event management

Staff bookings have a four-hour minimum plus travel time. Extra hours due to schedule changes or circumstances outside our control are billed after the event. A **20% gratuity** is added to the event total for staffed events.

Payment methods

We accept online card payments (Visa, Mastercard, Amex, Discover), checks, Venmo, and Zelle. Credit card payments incur a **4.5% processing fee.** Check and Venmo payments have no processing fee. Receipts go to the email listed on your catering application.

Corporate accounts

Repeat clients may apply for a corporate account through the catering manager.

Meet our *family*

Chef Jamin and Ornela launched American Flavors in 2014 and added Taco Picasso in 2015. Today their family business brings two trucks and two cuisines to events.

Explore both trucks at foodtrucktopia.com ↗



Jamin, Ornela, and their daughters

At your venue

Ask about drop-off catering, on-site truck service, and optional waitstaff.

For on-site service, our 30-foot truck arrives 30 to 45 minutes early for setup. It needs level parking and room to turn. The truck runs on a generator and needs no electrical hookup.

Request a catering quote

Include your name, phone and email, event date and time, full event address, and estimated guest count. Tell us about any rentals or setup you'd like to add.

Email for a quote ↗

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