


Grub Truck Y'all Catering — by Chef True

Grub Truck Y'all Catering

Chef-Owned | Gourmet Quality | Hassle-Free Service

 Grub Truck Y'all — Blonde Meets Grill LLC

 469-420-0354 |  Chef@GrubTruckYall.com

 grubtruckyall.com



BLONDE MEETS GRILL LLC
HOSPITALITY CONSULTING

Meet Chef True — Grub Truck Y'all | Blonde Meets Grill LLC

Culinary Excellence, Made Simple

Chef True is a classically trained chef with expertise in gourmet catering, scratch-made meals, and exceptional hospitality. Through Blonde Meets Grill LLC, she brings a passion for bold flavors, fresh ingredients, and unforgettable food experiences.

Grub Truck Y'all combines the best of food truck convenience with high-end catering, ensuring every event—from casual gatherings to upscale receptions—is seamless, delicious, and professionally executed.

Our Catering Services

We offer two distinctive catering options tailored to your event needs:

Buffet-Style Catering

- ✓ Full-service catering with setup, professional presentation, and staffing
- ✓ Perfect for weddings, corporate events, and formal gatherings
- ✓ Customizable menus to fit your preferences

Food Truck Catering

- ✓ Interactive, on-site cooking straight from our gourmet food truck
 - ✓ Ideal for festivals, parties, and casual gatherings
 - ✓ A fun and engaging experience for your guests
-

Grub Truck Y'all Catering — by Chef True

Buffet-Style Catering – What's Included

All Buffet Packages Include:

Freshly prepared, high-quality ingredients
Buffet-style setup with chafing dishes and serving utensils
Disposable plates, napkins, and cutlery
Full setup and breakdown by our team

Staffing & Service Details

- Buffet Setup includes chafing dishes, serving utensils, disposable plates, cutlery, and napkins
- Professional Staffing for setup, service, and cleanup is included
- Customization Available to accommodate dietary restrictions or preferences

Booking Details:

Included 3 hours of service - Extended Service Time Available – \$200 per additional hour
Minimum of 50 guests required
Delivery & Setup Fee: \$150 (within 25 miles)
On-Site Staff: \$25 per hour per staff member
Custom Packages Available – Ask for a Quote!
50% Deposit due at booking to reserve date, time, product and staff.
Deposit is refundable within 30 days of event date. See Catering Contract for details.

Grub Truck Y'all Catering — by Chef True

Buffet Catering Packages – Tiered Menu Packages

Tier 1 – Casual Crowd-Pleasers (\$15-\$19 per person)

1. Gourmet Hot Dog Bar \$15pp
 - – Classic Grilled all-beef hot dogs with a toppings bar and potato chip bar
2. Classic Burger Bar \$15pp
 - – Build-your-own brisket burgers with gourmet toppings, fresh mixed greens salad with ranch, potato chips
3. Southern Comfort Feast \$18pp
 - – Pulled pork, smoked chicken, mac & cheese, coleslaw, and homemade biscuits with whipped butter and honey
4. BBQ Sliders Bar \$19pp
 - – Choice of 2 meat sliders (beef, pulled pork, smoked turkey, bbq chicken) with potato salad, baked beans, and fresh mixed greens salad with ranch

Tier 2 – Elevated Comfort (\$20-\$25 per person)

1. Spring into Summer Cookout \$20pp
 - – Grilled burgers, chicken, baked beans, coleslaw and potato salad
2. Classic Comfort Spread \$22pp
 - – Herb-roasted chicken, smoked pulled pork, mashed potatoes and roasted seasonal vegetables
3. Italian Feast \$25pp
 - – Charcuterie Skewer, Alfredo Chicken, Vegetarian Lasagna, fresh Caesar salad, and garlic breadsticks
4. Southern Grub Selection \$25pp
 - – BBQ chicken quarters, smoked sausages, baked beans, fresh mixed greens salad with ranch and cornbread with whipped butter and honey.

Tier 3 – The Full Send Experience (\$45 per person)

Menu includes:

- **Starter:** Classic Caesar Salad & Seasonal Mixed Greens
- **Entrees:** Herb-Roasted Chicken, Slow-Smoked Pork Shoulder, and Vegetarian Lasagna
- **Sides:** Garlic Mashed Potatoes, Seasonal Vegetable Medley, Artisan Bread Selection

Optional Add-Ons: Grilled Salmon, Garden or Caesar Salad,, Pasta Station, Carving Station

Grub Truck Y'all Catering — by Chef True

Optional Buffet Add-Ons & Enhancements

Beverage Options (Priced Per Person)

- Sweet Tea & Lemonade – Add \$3 per person
- Bottled Water & Soft Drinks – Add \$2 per person
- Signature Lemonade Bar (Strawberry or Blueberry) – Add \$4 per person

Dessert Selections

- Assorted Mini Desserts – An array of mini pastries, tarts, and dessert bars. Add \$4 per person

Late-Night Food Trailer Catering – LIMITED TIME OFFER!!

Exclusive Add-On:

Special Offer: Book any Buffet Catering Package and receive \$350 off the Food Trailer Service Fee for After-Hours Service and a discounted per person price of \$10. Save more than \$550 when booked with any Buffet Catering Package!

How It Works:

- ✓ Step 1: Choose any Buffet Catering Package (Tier 1, Tier 2, or Tier 3)
- ✓ Step 2: Add After-Hours Food Trailer Service (11:00 PM – 1:30 AM)
- ✓ Step 3: Receive 15% Off the Food Trailer Rental Fee

Late-Night Menu Includes:

- Gourmet Burgers – 100% all-beef brisket chuck patties with fresh toppings
- Crispy Chicken Tenders – Served with dipping sauces
- Grilled Hot Dogs – Served with condiment packets
- Seasoned Fries

Optional Add-Ons:

- Assorted Cookies – \$2 per person
- Soft Drinks, Water, Lemonade – \$2 per person

Standard Base Service Fee: ~~\$1350~~

Discounted Rate: \$1000 (base service fee) (\$4 discounted price per person)

Price Per Person: \$10

This deal is only valid when booked with any Buffet Catering Package!

Grub Truck Y'all Catering — by Chef True

Food Truck Catering Packages – What's Included

Enjoy a unique dining experience with Grub Truck Y'all serving fresh, made-to-order meals straight from our food truck!

Menu Includes:

- ✓ Gourmet Burgers – 100% all-beef brisket chuck patties with fresh toppings
- ✓ Grilled Hot Dogs – All-beef hot dogs with a variety of condiments and toppings
- ✓ Crispy Chicken Tenders – Freshly fried, golden-brown tenders with dipping sauces
- ✓ Seasoned French Fries – Hot, crispy fries with your choice of seasoning

Booking Details:

- Included 3 hours of service - Extended Service Time Available – \$200 per additional hour
- Minimum of 50 guests required
- Delivery & Setup Fee: \$150 (within 25 miles)
- On-Site Staff: \$25 per hour per staff member
- Custom Packages Available – Ask for a Quote!
- 50% Deposit due at booking to reserve date, time, product and staff.
- Deposit is refundable within 30 days of event date. See Catering Contract for details.

Why Choose Grub Truck Y'all?

- Chef-Owned (Le Cordon Bleu Graduate) & Operated – Quality & expertise in every dish
 - Licensed, Insured, Food Managerial Certification, Diet & Nutritional Advisor Certification
 - Fresh, Scratch-Made Ingredients – Bold flavors & high-quality meals
 - Customizable Menus – Tailored to your event needs
 - Professional, Hassle-Free Service – From setup to cleanup
 - Voted Southlake Style Readers Choice Runner Up Best Fries and 3rd for Best Burger
-

Grub Truck Y'all Catering — by Chef True

Food Trailer Catering – Wedding, Corporate, Private, Birthdays & More!

Base Service Fee: \$1350 (setup & operational costs)

Price Per Guest: \$13

Menu Includes:

- Gourmet Burgers — Served with classic toppings
- Crispy Chicken Tenders – Served with dipping sauces
- Grilled Hot Dogs – Served with condiment packets
- Seasoned Fries

Optional Add-Ons

- Assorted Cookies – \$2 per person
- Beverages (Soft Drinks, Water, Lemonade) – \$2 per person

Specialty Food Truck Experiences: Late Night Bites (After-Hours Package) –

Base Service Fee: \$1500 (covers food trailer setup)

Price Per Guest: \$15

- Gourmet Burgers — Served with classic toppings
- Crispy Chicken Tenders – Served with dipping sauces
- Grilled Hot Dogs – Served with condiment packets
- Seasoned Fries

Booking & Contact Information



Call Us: 469-420-0354



Email Us: Chef@GrubTruckYall.com



Visit Us: grubtruckyall.com

Bringing bold flavors & unforgettable experiences to your event!