



3B Events



WHAT WE DO

One of the hottest culinary trends right now is mobile food trucks. As Baby's Badass Burgers was amongst the first to hit the LA food truck scene, we know all the ins and outs of this industry and all the best truck concepts out there. With over 300+ trucks roaming around the streets of LA, we have the inside scoop on who's the best and most reputable. Trucker Glam Events only enrolls the BEST food trucks to participate in our events' As you will see in the coming pages, you can select from a variety of the TOP food trucks for your event and we will orchestrate your party from beginning to end. Whether it's a corporate event, birthday, Bar Mitzvah or any other event you throw, your guests will have the rare opportunity to sample 3-4 different trucks, each having their own unique cuisine!

In addition to coordinating your own custom Trucker Glam Event, if you wish, we will also help promote your business through Twitter. Today social media is pinnacle to businesses! The FTs depend on Twitter and other social media outlets to survive. Our customers know where we are at any given moment by either following us on Twitter, going to our Face Book page or logging onto our website. Trucker Glam Events tracks each truck and provides several "tweets" for them with approval from the client following the event to reach all of their followers. The trucks range from 1,000-50,000 followers. What better way to promote your business than with the help of your trucker friends!

There is no other company out there with the events background and mobile food truck experience that we have. Trucker Glam Events will handle all of the coordination and logistics of your event from start to finish. All you have to do is pick out which trucks you would like and which menu items to select and Trucker Glam Events will orchestrate the rest. Your guests will have a fun and unique culinary event experience they'll never forget.... with the ladies who put the "GLAM" in the trucking world!

WHO WE ARE

Celebrated event planner Lori Barbera and ex-New Yorker restaurateur Erica Cohen, who launched her career in the restaurant world as one of the founding partners in the first of The ONE Group's many restaurants, are Co-founders of Trucker Glam Events. In late 2009, the pair launched their first mobile food truck concept and alas, Baby's badass Burgers was born.

Named by the Travel Channel as "The Best Burger in LA" after winning their popular show "Food Wars," the truck has also been featured on HBO's "Entourage," NBC's "The Defenders" and boasts a long list of celebrities who will stand in line to get their hands on one of their burgers. With several trucks in LA and franchises in OC, Jacksonville, Austin and Las Vegas, as well as a flagship location coming soon, these ladies with their hot pink truck and gorgeous Burger Babes have made their mark in LA's fast growing and competitive burger scene.

For her part, Barbera, who has produced countless events for celebrities from Keri Hilson to Common to Chelsea Handler; companies from Comedy Central, HBO, ABC, NBC to Paramount to VH-1 Rock Honors honoring The Who; and shows from Dancing with the Stars to True Blood to Big Love to Entourage, is applying her considerable event and catering expertise directly to the launch of Trucker Glam Events. She has already created a buzz with customers from all over the entertainment industry who wish to enliven their lunch and dinnertime offerings. Together, the dynamic duo of Cohen and Barbera originated Trucker Glam Events.

PRESS



What's Hot: JW Marriott at L.A. LIVE trucks in Local Flavor

The JW Marriott Los Angeles L.A. LIVE now offers a different catering experience for groups and conventions: a gathering of some of the city's well-known food trucks for a Gourmet Food Truck Lunch.

In conjunction with meeting planners, the hotel's Events team can figure out which trucks to feature and how many menu items to include per truck. Day-of, the hotel hosts the parked trucks along the convention center drive or the adjacent event deck; the hotel also provides plenty of picnic tables. Guests can then wander and sample items from posted menus outside the trucks.

"This is a creative way to show off the city's culinary and cultural diversity, and leverage a popular and fun food movement," says Bill Buckley, JW Marriott Los Angeles L.A. Live director of sales and marketing. "The cost to host a truck lunch is roughly the same per person as serving a buffet-style meal in one of our meeting rooms – so it's a very viable option for most planners."

Banquets & Catering

Culinary Convoy

At JW Marriott Los Angeles L.A. LIVE, food trucks drive B&C excitement.

BY TRACY MORIN

From gourmet to avant-garde to comfort food, perhaps no other city in the country has a food truck scene as vibrant as that of Los Angeles—and, thanks to mass-media exposure, these trucks have transcended local lore. Naturally, execs at the JW Marriott Los Angeles L.A. LIVE brainstormed on how to use them to set apart their services for meeting groups.

"Our goal is to infuse JW Marriott with what's culturally relevant, and what's more quintessential to L.A. than food trucks?" asks Bill Buckley, director of sales and marketing. "Not only do they speak to L.A.; they've permeated pop culture. And, because group attendees might not have free time to explore the city, it's a great opportunity to bring L.A. to them."

Meeting attendees can now experience a sampling of those trucks, which line up on a private street outside the hotel's ground-floor ballroom. Working with top-notch roving restaurants is facilitated by Trucker Glam Events, with co-owners Lori Barbera and Erica Cohen (also owners of popular local truck Baby's Badass Burgers) working as liaisons between individual trucks and the hotel. Although some hotels buy their own trucks to simulate the street food experience, Buckley believes his hotel is unique in contracting independents to create memorable B&C experiences.

Though he admits the former approach would be cheaper and less



Meeting attendees don't have to hit the streets to sample L.A. street foods. JW Marriott Los Angeles L.A. LIVE brings food trucks to the property. "If we just had our own truck, we might as well stay in the ballroom," says Bill Buckley, director of sales and marketing.

organizationally taxing, the authentic tastes, culture, and aromas—plus the opportunity for oft-stifled attendees to relish fresh air—make the setup unforgettable. "We talk about creating memories for life and curating the experience for guests, and we want to offer planners and attendees something really unique that resonates," explains Buckley. "Meeting planners are always asking us to push the envelope; if we just had our own truck, we might as well stay in the ballroom."

Vehicles of Variety

As Buckley suggests, variety is a key component of the food-truck attraction. Attendees from across the

nation—particularly cities without a thriving street food culture—want to try the foods they've heard about on TV, from Kogi BBQ and fusion fare to Border Grill and epicurean burgers. Hotel staff discuss with clients what flavors they'd prefer, and because no two trucks are alike, attendees strive to experience as many as possible.

A 600-guest event, Barbera notes, might offer 15 cuisines, with trucks churning out 1,800 savory meals, plus one or two dessert trucks adding a sweet finish. "These groups are in the hotel for days; they might eat every meal in the hotel and never have time to go out for lunch," notes Barbera.

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From food trucks to handmade chocolate, rooftop spaces to local breweries, hotels are taking meetings and events in completely new directions.

By Ann Bagel Storck, managing editor

Los Angeles is one of the birthplaces of the food truck movement—one of today's hottest culinary trends—so when JW Marriott Los Angeles L.A. LIVE was looking to offer groups a truly "Angeleno" experience, food trucks were the perfect fit.

"We are seeing more meeting planners looking to incorporate local or destination-driven culinary experiences into their itineraries," says Allison Williams, the hotel's assistant director, food & beverage. "Event F&B is no longer just about serving delicious food, but also how to showcase regional flavors and trends for a unique meal."

For its Gourmet Food Truck Lunch offering, JW Marriott Los Angeles L.A. LIVE's events team works with meeting planners to determine which trucks to feature—participating

The Gourmet Food Truck Lunch option at JW Marriott Los Angeles L.A. LIVE is especially popular for multi-day conferences, according to the hotel, since it provides a change of pace and a chance for interaction among meeting attendees.

trucks have included the Kogi BBQ Truck, Baby's Badass Burgers and Get Shaved Shave Ice—and how many items to include per truck menu. Trucks park alongside the hotel's convention center drive or adjacent event deck, and guests order from the trucks just as they would on the street. Williams says three groups have selected the food truck option since it debuted about a year ago, and one of the hotel's sister properties in Austin, Texas, is considering a similar offering with trucks in its area.



Savory Trucks

BABY'S BADASS BURGERS



ABOUT

Baby's Badass Burgers has been at the forefront of the LA food truck scene since our inception in 2009. With almost 13,000 twitter followers, winners of several food contests (Travel Channel's "Food Wars", Cooking Channel's "Eat Street") and multiple television appearances (HBO's "Entourage", CBS' "The Defenders", ABC's "Shark Tank", CNBC's "Restaurant Startup"), it's apparent why Baby's is a leader in the food truck industry. We also have a very loyal and strong celebrity base (Gwyneth Paltrow, Cameron Diaz, Courtney Cox, "The Rock", Jay Leno, Charlie Sheen and many, many more!) & were featured in the movie, CHEF, starring Sofia Vergara, Scarlett Johansson, Robert Downey Jr. and Jon Favreau.

www.babysbadassburgers.com
www.twitter.com/BabysBBs

MENU

MAINS:

BEEF BURGERS

Original Beauty - Half Pound Burger

Swiss, grilled onions, sautéed mushrooms, baby's special sauce

All American Girl - Half Pound Burger

Smoked cheddar, lettuce, tomato, pickles, baby's special sauce

Au Naturelle Veggie Sliders

Crush Avocado, Lettuce, tomato, grilled onions

SIDES:

Pig Tail Curly Fries

Assorted Chips

COUSINS MAINE LOBSTER



ABOUT

Cousins Jimmy and Sabin serve their native Maine lobster in a variety of ways via their lobster shack on wheels. Cousins Maine Lobster has been featured on: Shark Tank, Good Morning America, The Today Show, Katie Couric, The Food Network, The Chew and Queen Latifah. Voted the #1 food truck in LA the last 2 years and the #1 lobster roll in the West by Tasting Table, Cousins Maine Lobster is excited to add to your special event!

www.cousinsmainelobster.com
www.twitter.com/cmlobster

MENU

MAIN:

Half Connecticut Style Lobster Roll - Warm lobster meat in butter and served in a Butter Toasted Split Top Style Roll

SIDE:

Small cup of New England Clam Chowder

THE GRILLED CHEESE TRUCK



ABOUT

One of the first trucks to hit the streets in LA, The Grilled Cheese Truck has cheesy goodness for everyone at your event from young to the not so young! Named the #1 food truck in California over 10 times, their Melts have appeared on several "best sandwiches in the country" lists. They have been featured on countless television shows including *Unwrapped*, *Unique Eats*, *Food Paradise* and more. With the ability to customize menus to your guest's liking, The Grilled Cheese Truck is a must at any event!

www.thegrilledcheesetruck.com
[Twitter.com/grlldcheesetruck](https://twitter.com/grlldcheesetruck)

MENU

MAINS:

The Plain & Simple with Cheddar or American Cheese - Sharp Cheddar or American on French Bread

Mom's Melt with Bacon - Sharp Cheddar Cheese, Applewood Smoked Bacon, and Sliced Tomatoes

SIDE:

Cup of **Tomato Soup**

KOGI TRUCK



ABOUT

Within a few short years of putting street food on the map of the minds of the everyday diner, Kogi has become a kind of iconoclastic symbol wherein which legends are born and rules are made to be broken. Currently Kogi has over 130,000 twitter followers & set off a flavor bomb that would shake up the foundations of the industry so that street food would never be looked at the same way again. Thanksgiving of 2008, Kogi BBQ had first rolled out as the little Korean-taco-truck-that-could, peddling Korean barbecue tacos on the streets of L.A. Little did they know that within a few short months, they would become an icon of LA street food, a roving symbol of rebellion & independence.

www.kogibbw.com
[Twitter.com/kogibbq](https://twitter.com/kogibbq)

MENU

MAIN:

Kogi 3 Taco Plate - Meat Options: short rib, chicken, spicy pork, or tofu; tacos topped with sesame-chili salsa roja, julienne romaine lettuce and cabbage tossed in Korean chili-soy vinaigrette, cilantro-green onion-lime relish, crushed sesame seeds & sea salt

SIDE:

Slaw - julienne romaine lettuce and cabbage tossed in Korean chili-soy vinaigrette

PEACHES' SMOKEHOUSE & SOUTHERN KITCHEN



ABOUT

Peaches' Smokehouse & Southern Kitchen serves slow-smoked BBQ and classic Southern fare made with sustainable ingredients. The owners, Chef Ryan and Diana Lamon, are the 2013 winners of the Cooking Channel's "Food Truck Face Off" and have been featured on Good Day LA, Behind the Food Carts and Food GPS, where they were named one of the "Top Fried Chicken Sandwiches in LA". Chef Ryan is a Bon Apetit award-winning chef and together with his wife, Diana, own Poppy + Rose, a downtown LA eatery named one of the "Hottest New Brunches in LA" by Zagat in 2014.

www.peachestruck.com
www.twitter.com/peachestruck

MENU

MAINS:

Pulled Pork Sandwich - slow-smoked pork topped with fresh coleslaw
Fried Chicken Sandwich - free-range buttermilk fried chicken with house pickles and aioli
Organic BBQ Chicken Sandwich - wood-smoked chicken breast with fresh slaw

SIDE:

Fresh Coleslaw

BORDER GRILL



ABOUT

Chef-owners Mary Sue Milliken and Susan Feniger are known as Food Network's "Too Hot Tamales" and both have competed on Bravo's *Top Chef Masters*. Border Grill Truck has been featured on *The Rachael Ray Show* and *The Oprah Winfrey Show*. We believe "modern Mexican" cuisine should be light and healthful, with a large dose of flavor. They favor a fresh take on authentic Mexican fare, featuring traditional meats, poultry, and seafood enhanced by lots of fruits and vegetables, herbs, fresh salsas, rice, beans, and handmade tortillas. We source humane certified, antibiotic, and hormone free meats and poultry.

www.bordergrill.com
www.twitter.com/bordergrill

MENU

MAINS:

(2) Carne Asada Tacos - Grilled Steak, Salsa Fresca on fresh Corn Tortillas
Chicken Quesadilla - Citrus Chicken with Manchego, Panela and Cotija Cheeses on fresh Flour Tortilla
VEGAN & VEGETARIAN:
(2) Sweet Potato Black Bean Tacos - Roasted poblano, caramelized onions, corn salsa, pickled onions

SIDE:

Homemade Tortilla Chips & Arbol Salsas

VCHOS TRUCK



ABOUT

Vchos (vee-chos), a slang word used in Central America meaning young people. Chef Wendy is an El Salvador native who mastered the traditional cooking of Central America. Vchos is LA's first gourmet pupusa truck. Chef Wendy brings to the table her traditional Latin flavors with a modern Latin twist.

www.vchostruck.com
www.twitter.com/VCHOSTruck

MENU

MAINS:

PUPUSAS, a thick handmade corn tortilla, stuffed with cheese & meats or veggies (2/order):

Pork Pupusa - A thick hand made corn tortilla stuffed with Braised pork shredded finely, mixed with a blend of white cheeses. Served with a pickled coleslaw and a thick red Salsa.

Chicken Pupusa - A thick hand made corn tortilla stuffed with all white meat chicken, mixed with a blend of white cheeses. Served with a pickled cabbage and a thick red Salsa.

Veggie pupusas - A thick hand made corn tortilla stuffed with sautéed season spinach and mushrooms, mixed with a blend of white cheeses. Served with a pickled cabbage and a thick red salsa

SIDES:

Fried Plantains

Casamiento - mixture of rice & pinto beans cooked together

TA BOM TRUCK



ABOUT

Ta Bom...what does that mean, you ask? It's Portuguese for "It's Good." We are that confident our food will have you hooked. New York Street Food writes, "If anyone wants to open a Brazilian food truck in NYC, we'll be first on line, as long as it's as good as Ta Bom". Wolfgang Puck's, Chef Bernardo Coelho says, "This is really amazing, true Brazilian food."

www.tabomtruck.com/
www.twitter.com/TaBomTruck

MENU

MAINS:

Beef Stroganoff - Braised beef, slow cooked in a creamy sauce, served over rice with potato stix

Grilled Vegetable Bowl - Seasonal vegetables grilled with Brazilian herbs and spices; drizzled with teriyaki sauce and served over white rice

Frango (Chicken) Prato Feito - Fresh boneless chicken breast marinated and grilled with Brazilian herbs and spices, served with white rice, black beans, fried plantains, salsa and farofa (yuca flour)

SIDES:

Mozzarella Pastel - A typical fast-food Brazilian style empanada; crisp pastry with melted mozzarella cheese

Garlic Fries - French fries topped with grilled minced garlic, our home-made garlic herb mayo, grated parmesan cheese and finely chopped parsley

MADE IN BROOKLYN PIZZA



ABOUT

Made in Brooklyn is a food truck filling Los Angeles' void for classic New York style pizza. Rooted in authenticity and meant to be eaten the right way – with your hands – Made in Brooklyn prepares its pies with fresh, high-quality ingredients and crafts its house-made tomato sauce, sausage, meatballs, and pizza dough in-truck using all of the same equipment found in New York's best pizzerias. Offering pizza, stromboli, garlic knots, and salads for lunch and dinner, Made in Brooklyn is a food truck that makes pizza the way it's supposed to be – the New York way.

www.mibpizza.com
www.twitter.com/MIBPizza

MENU

MAINS:

CHEESE - just cheese, sauce & crust!

MEAT-ZA - pepperoni, house made sausage, house made meatballs

MARGHERITA - fresh mozzarella, sauce & basil

SIDE:

None

DOGTOWN DOGS



ABOUT

Dogtown Dogs is the most compelling gourmet truck concept to emerge. Each dog on the menu presents a sophisticated variation of traditional favorites with an innovative spin. Artful in presentation, the soulful flavors elicit a sense of nostalgia as you bite into the best dog of your life.

www.dogtowntogs.com
www.twitter.com/dogtowntog

MENU

MAINS:

The Dogtown Dog - all beef hot dog with our home made fennel slaw with roasted red peppers and Dijon mustard

The Spicy Angeleno - bacon wrapped all beef hot dog with our three pepper salsa fresca, tomatillo verde, topped with fried jalapeños

The California Dog - all beef hot dog dressed with basil aioli, avocado, arugula, tomatoes, and a lite vinaigrette, topped with fried onions

SIDE:

Tater Tots - Idaho russet potatoes fried in canola served with sea salt

BOWLED & BEAUTIFUL



ABOUT

Founded by single moms Liza Barnes & Jessica Butorovich when they met in culinary school. Food Network saw their potential & drive and selected them to star on "The Great Food Truck Race Season 4", where they displayed their talents with great courage & passion. Their love for California Fusion cuisine is the inspiration for the bowls they create. The food is fresh, healthy, flavorFULL and fun!

www.bowledandbeautiful.com
twitter.com/BowledBeautiful

MENU

MAINS: **ALL BOWLS ARE GLUTEN-FREE **ALL BOWLS CAN BE MADE VEGETARIAN or VEGAN UPON REQUEST

The Beverly Hills Barbie Bowl - Locally Grown Greens topped with Cilantro Lime Rice, Smokey Black Beans, Grilled Chicken Breast, Confetti Corn Relish, Crispy Tortilla Strips, and Creamy BBQ Chipotle Sauce.

Roasted VEGGIE Sweet Potato, Black Bean Soyrizo Chili Bowl - Roasted Sweet Potatoes, Smoked Black Beans and Soyrizo Chili topped with our signature Confetti Corn Relish and homemade Crème Fraiche.

SIDE:
None

INDIA JONES



ABOUT

We serve authentic Indian street food. Chef Sumant Pardal, the owner, hails from a family of restaurateurs in India and has been cooking for 38 years. Over the years he has owned & operated several restaurants in Los Angeles, including the famous East India Grills, Tufaan & Tiger Lily. The 2nd annual Vandy Awards brought together seven street vendors from around the city for a day of food and competition at Pan Pacific Park. Chef Sumant Pardal of India Jones Chow Truck won the event's ultimate recognition of sidewalk talent, the Vandy Cup.

www.indiajoneschowtruck.com
twitter.com/IndiaJonesCT

MENU

MAINS:

CURRIES - served over Basmati rice -

Butter Chicken - Shredded Tandoori chicken in a creamy tomato curry

Spicy Pork Vindaloo - Goan style spicy brown curry with pork

Vegetable Green Coconut Curry - Coastal style coconut milk cilantro curry

SIDES:

Frankie (Paneer & Mushroom or Chicken) - Roti rolled up with cilantro-tamarind chutney, chopped onion, a light egg wash
Naan Bread

BOLLYWOOD BITES



ABOUT

Thousands of years ago, all Swami & Gurus meditated on the Himalayas and discovered that these Indian spices are good for the human body. At Bollywood Bites, we incorporate knowledge of spices and years of experience in making healthy, delicious and flavorful food. Our traditional Indian dishes like Chicken Tikka Masala and Goa Special Coconut Shrimp Curry mix with authentic street dishes like Pani Puri, Keema Pav, Kathi Rolls and so much more! We have vegetarian/vegan and gluten-free options! Vegan chicken tikka masala is a customer favorite. With experience that has proven to be the first choice of Hollywood's celebrities, Sanjay Patel welcomes you, your family and friends to Bollywood Bites and looks forward to making your next visit with us a tastefully unforgettable one!

www.thebollywoodbites.com
www.twitter.com/BOLLYWOOD_BITES

MENU

MAINS:

CURRIES - served over Basmati rice

Chicken Tika Masala - Tandoori chicken breast in a creamy tomato curry

Lamb Vindaloo - onions, garlic, tomatoes with India spices

VEGAN-Vegetable Curry - mixed vegetables with onions, garlic and ginger & tomatoes in a curry spice

SIDE:

Paneer Katti Roll - Indian imported cheese cooked in creamy onion & tomato sauce wrapped in a tortilla w/ onion, lettuce & mint tamarian sauce

OKAMOTO KITCHEN



ABOUT

Okamoto Kitchen is the brainchild of Chef Chizuru and Gerald Abraham, whose mission is to introduce people to authentic, lesser known Japanese dishes such as Chicken Nanban, Cheese Mochi and Classic Style Japanese Curry. The vibrant Akiba-style decor and engaging customer service make Okamoto Kitchen an experience you will be talking about with your friends.

www.okamotokitchen.com
www.twitter.com/OkamotoKitchen

MENU

MAINS:

Beef & Rice Bowl - Thinly sliced ribeye steak and onion simmered in a mildly sweet sauce flavored with soy sauce and rice wine. Served over rice with sesame seeds and red ginger

Japan Fried Chicken Plate - Japanese style fried chicken served classic style (lemon and mayo) or Okamoto style (special glaze, green onion, sesame seeds) over rice and includes our house salad

Nom Bomb Sandwich (Vegetarian Available) - Sweet-and-sour, teriyaki-glazed, deep-fried chicken or tofu with shredded cabbage, tartar sauce, and jalapeño on a brioche bun

SIDE:

None

RICE BALLS OF FIRE



ABOUT

Chef James Park's career in the restaurant business began ten years ago in Northern California when he trained under a Japanese master sushi chef. After learning the art of sushi and creating authentic Japanese food for years, Chef James opened his own Japanese fusion restaurant, Bay Shabu, Sushi and Sake in San Francisco, where he experimented with integrating Korean and Hawaiian flavors into Japanese cuisine. After the success of his first restaurant, Chef James travelled to Asia to open his second restaurant, Sushi Rock in Guam. 2013 was the year for Chef James to return to his roots in Los Angeles, the city he grew up in and loved. Rice Balls of Fire was birthed from the knowledge he obtained throughout his many experiences in international food and travel. It represents and encapsulates all the food that Chef James loves: a fusion of Japanese, Korean, and Hawaiian cuisines. Rice Balls of Fire will enrich your taste buds and ignite the senses. Our food will blow your mind with the taste of Asian masterpiece.

www.riceballsoffire.com
www.twitter.com/RiceBallsOffire

MENU

MAINS:

SUSHI WRAPS - *Sushi rice wrapped in soy paper and green salad*

Hollywood - Spicy Tuna, Shrimp, Snow Crab

Alaska - Salmon, Cream Cheese, Avocado

Veggie - Cucumber, Avocado, Spring Mix

SIDE:

None

GREENZ ON WHEELZ



ABOUT

Greenz is the first and only salad truck in California since its inception in 2009. We use only the freshest and finest ingredients and when possible, organic veggies are used. We offer 10 refreshing salads that are sure to satisfy the heartiest appetites. This green food truck is a hard one to miss..."Lettuce Serve You!"

www.greenzonwheelz.com
www.twitter.com/greenzonwheelz

MENU

MAINS:

BBQ Chicken - Black beans, corn, jicama, tomato, cilantro, green onion, crispy tortilla strips, jack cheese, BBQ & ranch dressing

Italian - Prosciutto, mortadella, salami, tomato, peperoncini, garbanzo beans & provolone cheese with balsamic vinaigrette

Greek - Feta cheese, kalamata olive, cucumber, peperoncini, tomato, red onion & dill with balsamic or lemon vinaigrette dressing

Chinese Chicken - Almonds, water chestnuts, green onion, crispy wontons, sesame seeds & our "soon to be famous" dressing

Mixed Greenz - Tomato, cucumber, green apple, candied walnuts & blue cheese crumble with balsamic or lemon vinaigrette dressing

SIDE:

None

JOGASAKI SUSHI BURRITO



ABOUT

From the day they opened, LA has shown their love and support for Jogasaki Burrito. Ranked #15 in 2012 for Best Food Trucks in LA. Featured on "Eat St" with James Cunningham and voted best new truck by LA Weekly in 2012. Their delicious sushi combinations wrapped in delicate soy paper make for an amazing hand roll experience.

www.jogasakiburrito.com/
www.twitter.com/JogasakiBurrito

MENU

MAINS (MINI SUSHI BURRITOS):

Spicy Tuna Delight Burrito - spicy tuna, avocado, and cucumber wrapped w/ soy paper

Spicy Salmon Delight Burrito - spicy salmon, avocado, and cucumber wrapped w/ soy paper

VEGETARIAN-Veggie Burrito - seaweed salad, avocado and cucumber wrapped w/ soy paper

SIDE:

Edmame - delicious traditional Japanese snack. Soy pods steamed and served with salt

505 FOOD TRUCK



ABOUT

Bringing the AMAZING flavors of New Mexican Red and Green Chile (that's "e" not "t") to the streets of Los Angeles. At 505 Food Truck LA we serve up the food we love in the city we love! New Mexicans are passionate about our food and Our Chile is prepared fresh every day using Family recipes, Fresh California produce, and authentic New Mexican Chile. So whether you are a transplanted New Mexican looking for a taste of home or a native Californian looking to add some spice to your foodie life - WE GOT YOU COVERED!!

www.505foodtruckla.com
www.twitter.com/505FoodTruckLA

MENU

MAINS (2 FULL SIZED TACOS):

New Mexico Red Chile Beef Tacos - Fresh corn tortillas stacked w/ Red Asada Beef Chile & Cheese with lettuce & tomato

New Mexico Green Chile Chicken Tacos - Fresh corn tortillas stacked w/ Shredded Chicken Green Chile & Cheese topped with lettuce & tomato

Vegetarian - Tostadas - flat corn tortilla topped with refried beans, cheese, lettuce & tomato

SIDE:

None

JOE'S PIZZA



ABOUT

Joe's Pizza is the New York slice in LA. We have appeared on the Jimmy Kimmel show, Heidi Klum has popped in and served pizza with our guys- just for fun, Justin Bieber grabs slices all the time and People Magazine said, "The pizza was absolutely delicious! People swarmed around it!" We love LA and LA seems to love us!

www.joespizza.it
www.twitter.com/joespizzatruck

MENU

MAINS (Pizza by the slice):

Cheese – homemade marinara and shredded mozzarella

Pepperoni - homemade marinara, shredded mozzarella and pepperoni

Caprese – A light tomato sauce, slices of mozzarella and tomato topped with basil

Veggie – homemade marinara, mixed peppers, mushrooms, olives and onions

SIDE:

None

THE POKE HUT



ABOUT

We aim to bring you great Hawaiian-style poke through premium sushi grade fish, other high quality ingredients, attention to details, consistency and a commitment to you because you all made The Poke Hut happen...Mahalo!!!

www.thepokehut.com
www.twitter.com/ThePokeHut

MENU

POKE BOWL - Option 1:

- White Rice and Premium Furikake Rice Seasoning
- 4 ounces of Local Wild-Caught Non-CO Treated Ahi
- Ponzu Sauce
- Toppings: Onions, Green Onions, Masago and Sesame Seeds

POKE BOWL - Option 2:

- Brown Rice and Premium Furikake Rice Seasoning
- 4 ounces of Local Wild-Caught Non-CO Treated Ahi
- 50/50 Sauce - Our Ponzu + our housemade Spicy Mayo
- Toppings: Onions, Green Onions and Sesame Seeds

VEGETARIAN Option:

- Signature Rice - The Original Rice Bomb (Double Portion)
"Sweet and sticky white rice, fried onions, fried garlic, onions, green onions, and sesame seeds drizzled with our House-made Spicy Mayo."

SIDE:

Wakame Seaweed and Sesame Salad

MANDOLINE GRILL



ABOUT

Mandoline Grill is a one woman owned and operated truck. I am Vietnamese and it is our mission is to provide the best Vietnamese food through Southern California. We have been in business for almost 5 years, and operate in Los Angeles. We serve healthy and super tasty Vietnamese food with a twist. We offer vegan-friendly in addition to carnivore dishes including banh mi (Vietnamese french baguette sandwiches), vermicelli rice noodle bowls, Vietnamese fusion tacos, and Vietnamese nachos.

www.mandolinegrill.com
www.twitter.com/MandolineGrill

MENU

BANH MI SANDWICHES:

12" toasted French baguette sandwich w/ marinated and grilled protein, served with fresh cucumbers, cilantro, jalapenos, and house made pickled daikon and carrot.

- Grilled Pork Banh Mi
- Hawaiian BBQ Chicken Banh Mi
- Vegan Lemongrass Tofu Banh Mi

SIDE:

All Banh Mis are served with a side salad of romaine lettuce, mixed herbs, fresh cucumber slices, and housemade pickled daikon and carrot w/ a housemade Vietnamese vinaigrette

MEAT THE GREEK



ABOUT

We are a family-owned business with recipes that have been in our family since the late 1930's. The recipes that have been passed down from generations from Grandmothers to daughters & sons & have been built up for over 70 years. We offer gourmet fresh cooked meals on wheels. It all began in the beautiful country of Greece, where the Mavropoulos family started a company of extra olive oil and cheese. The family continues their traditional foods that are cooked with natural ingredients & everything down to the special sauces are imported from Greece.

www.meat-the-greek.com
www.twitter.com/MeatTheGreekLA

MENU

MAINS:

Gyros - choice of Lamb or Chicken, wrapped in crisp hot pita and topped with tzatziki, tomatoes, onions, lettuce with hand cut french fries and seasonings

VEGETARIAN-Greek Salad - tomatoes, cucumbers, onions, green peppers, olives, topped with feta cheese, extra olive virgin oil and oregano

SIDE:

French Fries

TROPIC TRUCK



ABOUT

We are a Caribbean Food Truck born in Los Angeles, CA. Our menu is influenced by the bold spices and flavor characteristics of the Caribbean, from our Jamaican style Jerk Chicken to our Cuban influenced Roasted Pork. We pride ourselves with our variety of organic Meats and wild caught Seafood of the highest quality. Our out of the box Fresh Lobster dishes and flavor packed Signature Poke will not disappoint any appetite. We offer customized catering menu options, including Vegan and Gluten Free, for all of your event planning needs.

www.thetropictruck.com
www.twitter.com/Thetropictruck

MENU

MAINS:

Plates with Wildcaught Blackened Mahi Mahi, Wild Mojo Shrimp OR Grilled Organic Vegetables w/ Jerk Spices served with Saffron Rice, Black Beans, Plantains, Pico de gallo & Slaw

SIDE:

None

RICHEEZE



ABOUT

Richeeze Melts is the culmination of a want for an amazing Grilled Cheese Sandwich that we all loved as kids. We were talking about why there weren't enough Grilled Cheese Sandwiches out there, and how much everyone loves the All-American Classic Grilled Cheese Sandwich. As we sat and talked about our childhood memories and love for Grilled Cheese, the idea sparked, and Richeeze was born. The more we talked about the idea we began to smile and say, Richeeze! The idea caught like wild fire and next thing you know everybody was walking around saying "Smile and Say Richeeze."

www.richeezemelts.com
www.twitter.com/RicheezeMelts

MENU

MAINS:

(Half a Grilled Cheese with a 9 oz. Mac & Cheese)

CLASSIC GRILLED CHEEZ - All-american richeeze blend on white bread. The best classic grilled cheeze on the planet!

THE CALI CLUB - Whole wheat bread with provolone, sliced turkey breast, crispy applewood smoked bacon, and avocado aioli

SIDE:

MAC AND CHEEZE - Richeeze famous three cheeze mac...baked to perfection and served in our richeeze all cheeze bowl

THE PICO HOUSE



ABOUT

Though we are a new food truck, the foundation was laid for Pico House many years ago in the backyard at Chris' house. This is where Phil, Chris and Qudoe began cooking together. Terrible at the start, these barbecues began to improve and a love for cooking was discovered. College then sent us on separate paths but the desire to live and work together never subsided. In New York, Chris met Gemma and Mavis J and convinced them to come back with him. The next year, they moved from New York and we all came to live in what we now call Pico House. As housemates, we often found ourselves seeking food that we couldn't find. From this void, our grain bowls were born.

www.picohouse.com
www.twitter.com/picohousela

MENU

MAINS (Mini 5 Grain Bowl):

Union Lamb - Featuring a carrot puree, this bowl boasts harissa braised lamb that we sautee with onions and peppers. On top, it has a minty tomato and cucumber salad coated in a red wine vinaigrette

Vegetarian-without the lamb

Vegan - same as vegetarian without the goat cheese

SIDE:
None

BELLY BOMBZ



ABOUT

Belly BombZ, a Korean inspired wing & slider concept, started off as a playful conversation among a few friends. Slowly building a Sunday following at a local farmer's market in Long Beach, requests for us to start a gourmet food truck could not be denied any longer. As of September 2012, Belly BombZ rolled out their very first gourmet food truck, serving Korean inspired street food all over LA and Orange County. Through all the blood, sweat, tears, kitchen logistics, engine problems, parking tickets, and towing that were to follow, Belly BombZ kept striving to be up there with some of the best gourmet food trucks LA county had to offer, running with our philosophy and commitment to always making sauces from scratch and cooking our food to order.

www.bellybombz.com
www.twitter.com/BellybombZ

MENU

MAINS:

Boneless Wings (4 pieces/order) - Choice of 1 sauce:
Firecracker – Korean Style Sweet and Spicy
Mom's Recipe – Sweet and Tangy Sesame Vinaigrette
Soy Caramel – Sweet and Savory Caramelized Sou

SIDE:
Served with Jasmine Rice and Miso Citrus Slaw

MAD DUMPLINGS



ABOUT

Mad Dumplings is a gourmet food truck serving patrons in Los Angeles and Orange County. We indulge our customers in the most UNIQUE flavors of dumplings imaginable. Oh, and did I mention our dumplings are BIGGER, BADDER & MADDER than anything you've ever tasted? Follow us on IG, FB, Twitter & Snapchat as we as we strive to be innovators in the world of food where creativity and imagination are boundless. Come be MAD with us!

www.maddumplings.com
www.twitter.com/MadDumplings

MENU

MAINS:

(3 Dumplings)

Pork Belly Longanisa Dumpling - Mad Dumplings' best seller, this dumpling is stuffed with sweet filipino-inspired sausage & topped with a sliver of marinated & grilled pork belly & a slice of jalapeno for a fresh kick

VEGETARIAN-Mac Attack Dumpling - Deep-fried Mac 'N Cheese dumpling dressed with house spicy cilantro/mayo sauce

SIDE:

None

TRI TIP MAN



ABOUT

The Tri Tip Man food truck is a family-owned business, run by owner and Trail Boss, Jeff Killough. Our truck has an 18-foot kitchen, featuring a Cook-shack smoker, where we serve up a variety of Smokin' Tri-Tip sandwiches and other cowboy grub. The tri-tip we serve is not your typical Santa Maria fare. We marinate ours in our own "Kickin' Cowboy Rub", a coffee-based blend of spices, also available for sale at our truck. And instead of grilling over red oak, we smoke our beef over pecan wood, resulting in an amazing flavor.

www.tritipman.com
www.twitter.com/TriTipManTruck

MENU

MAIN:

BBQ Jane - Tender tri-tip sandwich topped with our signature BBQ sauce

SIDE:

Homemade Tangy Baked Beans

WISE BBQ



ABOUT

Wise Barbecue brings the revered tradition of the Texas Smokehouse Meat Market to Los Angeles. Pepper Crusted Beef Brisket, Spare Ribs and Country Sides you won't find better Texas Style BBQ in all of Los Angeles. We specialize in Large BBQ Events, Corporate Office and Studio Catering and Gourmet Food Truck Events. From Private Party to Gala Event, large or small every event is different. We work with you to make sure your guests have only the best BBQ food experience possible. Our satisfied clients include The L.A. Clippers, Bob's Burgers TV Show, Investors Business Daily, Paramount Studios, The Annenberg Foundation, Nike, Nickelodeon, ABC Prospect Studios, and many more.

www.wisebarbecue.com
www.twitter.com/wisebarbecue

MENU

MAIN:

PULLED PORK - Yorkshire Pork Shoulder. Signature dry rub and slow smoked overnight. Just the right amount of sweet and spice cooked until the bark is crispy and the meat falls off the bone. Pulled and served with a touch of honey

SIDE:

COLE SLAW - Shredded Broccoli, Cabbage and Carrots with our Slaw Dressing to make a real refreshing side dish. Sweet and tangy with a bit of black pepper spice

THE CHAIRMAN



ABOUT

Chef Hiroo Nagahara is the culinary mastermind behind the Chairman. He was formerly restaurateur Charlie Trotter's executive chef at Bar Charlie in Las Vegas and partnered with Mobi Munch to bring his food to the masses. As Chef Hiroo explains, "Mobi Munch challenged me to blur the lines between brick-and-mortars and the food truck scene. We wanted to see how far we could push street food using techniques from high-end restaurants and The Chairman was my first concept." The Chairman's visual branding is designed by Taiwanese-American visual artist, James Jean, who is known in the American comics industry as a prominent cover artist for various books published by DC Comics, as well as for his work with Prada, ESPN, and Atlantic Records. His work, which has been collected in numerous volumes, has been compared by The New York Times to that of Maxfield Parrish.

www.hailthechairman.com
www.twitter.com/thechairmanla

MENU

MAINS (2 Steamed Buns):

SPICY CHICKEN - spicy chicken with pickled carrots and cucumbers, sesame puree

FRIED MISO-CURED TOFU - miso-cured tofu with bok choy, tofu mayo, miso vinaigrette

SIDE:

Homemade Wonton Chips

CRISPY CUBAN



ABOUT

Crispy Cuban brings authentic Cuban food to The Streets of LA. Served from an authentic replica of an old Havana trolley, we've created a gourmet food truck experience like no other! Our inspiration derived from the movie, 'Chef'. Our family recipes have been perfected and passed down from generation to generation. The Crispy Cuban is built on an authentic flauta bread that is made specially for us by Portos Bakery. Our ham is in-house cured & glazed and we use only the best swiss. Our Lechon (Roast Pork) is marinated & cooked for over 16 hours in our secret recipe Mojo Sauce. We then toast our Cubanos which is customary in Havana, using a sandwich press called a Plancha which fuses all the flavors together, melting the cheese resulting in our sandwich being extra crispy.

www.crispyscuban.com
www.twitter.com/CrispyCuban

MENU

MAIN:
The Crispy Cuban - Slow Roasted Pork, House Cured Ham, Imported Swiss Cheese, Thinly Sliced Dill Pickle, and Mojo Sauce. Hot Pressed on a Super Crispy Cuban Baguette

SIDES:
Maduros - Sweet Fried Plantains
Cuban Style Black Beans and Rice

BREW WINGS



ABOUT

Founded in 2013 by Stefano Enjem, and developed in and around the craft brewery scene in Southern California, BrewWings takes this same careful craft approach to our wings and other unique pub-style food. Extra large, juicy chicken wings, tossed in Stefano's homemade Buffalo sauce are just the beginning. Add in our crispy beer battered chicken tenders, loaded tots, waffles and our BrewWings only specialties, the Kickin' Chicken Sandwich and Kickin' Chicken Tots, and you have BrewWings' definition of delicious! BrewWings can be found at various events across LA and Orange County, breweries, and even at your local office park for lunch. We're available for catering any type of event and add a unique option for weddings, office and holiday parties, and bar mitzvahs; and we are of course, the perfect match for any Super bowl party!

www.brewwing.com
www.twitter.com/brewwings

MENU

MAINS (Mini Rolls):
Signature Wings and Waffles - Our jumbo chicken wings, tossed in Stefano's original buffalo style or BBQ sauce, served with the one and only fried belgian waffle with a drizzle of maple syrup
Kickin' Chicken Sandwich - Served in our toasted sourdough bread, we shred and melt three cheeses, add grilled bacon, fresh jalapeño and our seasoned grilled chicken with a side of our crispy tater tots

SIDE:
None

CHUBBEE MONKEE



ABOUT

What started out as a Passion for amazing food, turned into an obsession that was always on our owner's mind. Our Chef/Owner Sam worked for a very large corporation for nearly 18 years and one day decided to leave his lucrative, cushy office job to work 16 hours a day in the hot kitchen of a food truck with no A/C (uh... idiot alert)! The name Chubbee Monkee is derived from our Owners Birth year (year of the monkey) and his Chubby Physic growing up as a child. The food created on the truck is represented by our owners upbringing (what he himself enjoys eating) and his passion for constantly evolving his menu through the things he learn while traveling around the world.

www.chubbeemonkee.com
www.twitter.com/ChubbeeMonkee

MENU

MAINS:

SMOKED BRISKET FRIED RICE BOWL - 4 hour smoked brisket with classic fried rice

MONKEE WINGS OVER RICE - Garlic chili soy glazed chicken wings (sweet & spicy)

SIDE:

None



Dessert Trucks



GET SHAVED



ABOUT

Get Shaved is a Hawaiian shave ice and ice cream company created by husband and wife, Pat and Kristin Roskowitz, in 2008 and was inspired by a love of all things sweet and frozen. They started with a mobile truck traveling the streets of LA and quickly developed a stellar reputation for being the best authentic Hawaiian shave ice around. Flash forward 6 years later and they've now grown to 4 storefront locations and 2 mobile trucks. They have well over 1000 reviews on Yelp with a 4 1/2 star average and were voted one of the top 5 best dessert trucks in LA by CBS. They also have the capability of serving up to 1000 custom orders in one hour!

www.getshavedice.com
www.twitter.com/getshaved

MENU

SHAVE ICE COMBOS:

- 1. Rockin Rainbow** - Cherry, Blue Raspberry, and Pineapple Shave Ice with Vanilla Ice Cream
- 2. Root Beer Dream** - Rootbeer Shave Ice with Sweetened Condensed Milk Topping and Vanilla Ice Cream
- 3. Sour Puss** - Watermelon, Lemon, and Lime Shave Ice with Sour Spray Topping and Vanilla Ice Cream
- 4. Let Them Eat Cake** - Blue Vanilla, Coconut, and Pineapple Shave Ice with Sweetened Condensed Milk Topping and Vanilla Ice Cream
- 5. One Love** - Melona, Mango, and Watermelon Shave Ice with Sweetened Condensed Milk Topping and Vanilla Ice Cream
- 6: Berrylicious** - Boysenberry, Blue Raspberry, Strawberry with Sweetened Condensed Milk Topping and Vanilla Ice Cream

PALAZZOLO'S



ABOUT

Palazzolo's is LA's only truly artisan gelato truck, made from fresh all natural ingredients. Over 20 delicious flavors available daily, including vegan and gluten free options...we literally have something for everyone! As seen on Food Network with our Red Raspberry Ghost Pepper sorbet. Our TV debut on The Mindy Project was fun, and a favorite of Oprah's.

www.palazzolotruck.com
www.twitter.com/palazzolotruck

MENU

FLAVORS:

(ALL AVAILABLE FOR YOUR EVENT)

- | | |
|------------------------------|-----------------------------|
| Toasted Coconut Almond Fudge | Chocolate Chip Cookie Dough |
| Triple Dark Chocolate | Fresh Strawberry |
| Mascarpone Caramel Pistachio | Dutch Fudge Cookies & Cream |
| Sea Salted Caramel | Cappuccino Chocolate Swirl |
| Peanut Butter Cup | Crème de Menthe Chip |
| Italian Pistachio | Banana Caramel Praline |
| White Chocolate Raspberry | Mango Sorbetto |
| Bourbon Caramel Pecan | Lemon Zest Sorbetto |
| Mexican Chocolate Chipotle | Sweet Black Cherry Sorbetto |
| Strawberry Chip | Red Raspberry Sorbetto |

PARADISE COOKIES



ABOUT

Paradise Cookies & Ice Cream® is a privately-owned, family-run cookies and ice cream establishment founded with one simple notion in mind: to bring high-quality and affordable cookies and ice cream services to neighborhoods throughout Southern California with unparalleled customer service. All our cookies are made from scratch and baked fresh throughout the day using only the finest all-natural ingredients. Our line of homemade premium ice cream is made the old-fashioned way, with just the right amount of butter fat to ensure that every bite tastes rich and creamy. Private catering services are also available through our fleet of Paradise Trucks®.

www.theparadisetruck.com
www.twitter.com/Paradise_Truck

MENU

ICE CREAM COOKIE SANDWICHES:

Cookies (select 2) - Chocolate Chip, Red Velvet, Crushed Oreo, Oatmeal Raisin, Double Chocolate, Sprinkles Cookie, Snickerdoodles

Ice cream flavors (select 2) - Vanilla, Chocolate, Strawberry, Cookies & Cream, Butter Pecan, Mint Chip, Rocky Road

NITROPOD



ABOUT

NITROPOD is the future of frozen desserts. We combine science, technology, and the culinary arts to create an unforgettable product and experience. We flash freeze organic and all-natural ingredients with liquid nitrogen. The result, is the smoothest, creamiest, best tasting ice cream and sorbet in the world.

www.nitropod.net
www.twitter.com/NITROPOD

MENU

PLEASE SELECT 3 REGULAR FLAVORS & 1 NO DAIRY

REGULAR:

Vanilla Bean
Chocolate
Mint Chip
Cookies n Cream
Salted caramel
Bananas Foster
French Toast
Cold Brew Coffee

NO DAIRY:

Mango
Raspberry
Pineapple

SWEETS BY STAYCE*



ABOUT

Stayce has been deemed "Betty Crocker" by her friends and family which inspired her to start baking professionally. Stayce makes everything from gorgeous custom cakes to cookies, pies and just about anything you can dream up. Stayce uses only the best ingredients in her baked goods such as imported chocolate from Belgian and Échiré butter. Clients love her attention to detail as Stayce custom colors her cake pops to match the company colors.

MENU

*TABLE SERVICE ONLY

ALL VEGETARIAN - CUSTOM COLORED CAKE POPS:

Red Velvet w/ Cream Cheese Frosting

Strawberries n Cream w/ Strawberry Frosting (seasonal)

Chocolate chip Cookie Dough w/ Vanilla Bean Frosting

THE PUDDING TRUCK



ABOUT

The Pudding Truck is the first gourmet food truck in Los Angeles to serve decadent, old-school stove top pudding and artisan toppings since 2014. Of course unlike the stuff that most of us are used to, our pudding doesn't come from a box but instead is hand-whisked on the stove top in small batches to ensure top-notch quality. We strive to always use the best possible ingredients in all of our puddings, and our dairy flavors are made with organic milk and cream, and humanely harvested cage free eggs. All of our pudding is naturally gluten-free, and our daily specials always include at least one vegan flavor. Our menu regularly changes to take advantage of in-season ingredients, including our various toppings that allow everyone to mix and match in order to customize their own unique treats. We look forward to sharing with you just how delectable the humble pudding can be!

www.thepuddingtruck.com
www.twitter.com/thepuddingtruck

MENU

STOVETOP PUDDING FLAVORS:

Classic Flavors:

Chocolate

Butterscotch

Vanilla Bean

Toppings: Toasted Nuts, Sprinkles, Oreo Crumbs, Chocolate Chip Mini Cookies, whipped cream, sea salt

SUGAR BABIES CUPCAKERY



ABOUT

Sugar Babies Cupcakery began to take form when co-owner Cassandra Workman discovered a hidden passion for confections and baking in 2006. After moving to Los Angeles with sister and Sugar Babies Cupcakery co-owner, Rachel Crystal, the sisters quickly tired of the oversized, cookie-cutter desserts at local bakeries. Recognizing the need for a more reasonably-portioned, fun and flavorful treat, the signature mini cupcakes of Sugar Babies Cupcakery were born. These days they wake each morning to craft each of their signature baby cupcakes, cake pops, and other petite treats from scratch, place them in the store, or drive them throughout OC and LA in the Sugar Babies Cupcake truck for your enjoyment.

www.sugarbabiescupcakery.com
www.Twitter.com/Sugar_Babies

MENU

Offering cake pops, mini cupcakes & mini cheesecakes - **Pls select 3 cupcake flavors, 2 cake pop flavors, and both cheesecakes will be offered

CUPCAKES:

Salty Sweet (Vanilla cake w/salted caramel buttercream & caramel drizzle)
Pancakes N Bacon (Vanilla cupcake, maple cream cheese frosting, topped w/brown sugar candied bacon)
Red Rose (Classic red velvet cake w/cream cheese frosting)
Nutty Butter (Chocolate cake w/peanut butter cream cheese frosting, topped w/a mini Reese's cup)

CAKE POPS TOP Flavors:

Red velvet
Chocolate
BirthDay Cake (vanilla cake mixed with a sweet almond buttercream)

CHEESECAKES:

Regular or topped with Oreo crumble

B SWEET



ABOUT

B Sweet was created to bring back the homemade taste in cakes, cookies, pies and many other pastries. This young company has an unmatched level of quality in its products, and it clearly shows not only through its presentation but also in its taste. Individual handwork and attention to detail enables B Sweet to produce fresher and more authentic flavors than pastries produced in larger corporate kitchens. Using the highest quality ingredients such as fresh fruits purchased from the local farmer's market make up its "yummy factor". Our dedication to quality and customer satisfaction is incomparable to those larger companies. If your palette is craving mouth watering and heartwarming baked goods, B Sweet offers the best selection available.

www.mybsweet.com
www.Twitter.com/mybsweet

MENU

Homade Hot Bread Pudding: Choose 4 flavors (at least 200 servings):

- *Salted Caramel
- *Glazed Donut
- *Red Velvet
- *Banana Chocolate
- *S'mores

COOLHAUS



ABOUT

Coolhaus is a gourmet, all-natural, super premium ice cream company featuring sustainably and locally sourced ingredients. Coolhaus has become known for unique sweet meets salty flavors (check out our hand-dipped Salted Chocolate bars) and elevated classics, like our Dirty Mint Chip ice cream made with real, organic mint leaves and a touch of brown sugar. Coolhaus draws inspiration from the world of architecture and design (hence the punny name which is a triple entendre on Bauhaus, architect Rem Koolhaas and the ice cream sandwiches which are tiny little "cool houses") as the founders, Natasha Case and Freya Estrella, both hail from that world—the retro and fun look of the Coolhaus trucks and unique elements like customizable edible wrappers make Coolhaus a visual stand-out. Today, with a national fleet of trucks in 4 cities including LA, NYC, Austin and Dallas, 2 brick and mortars in the LA area (Culver City & Pasadena) and a national retail line in markets like Whole Foods, Coolhaus is a proven popular concept wherever it can be found. Named best ice cream truck in LA by media outlets including Zagat, Vogue, Rachael Ray, Forbes, NY Times, BuzzFeed and loved by many celebrities including Mandy Moore, Hilary Duff, Andy Samberg, Zoe Deschanel, Jamie Lee Curtis, Adam Sandler and many more, the Coolhaus experience is sure to knock your socks off and change forever your concept of a trip to the ice cream truck!

www.eatcoolhaus.com
www.twitter.com/Coolhaus

MENU

MINI-SAMMIES (scooped to order):

- Chocolate Chip Cookie + Dirty Mint Chip Ice Cream
- Oatmeal Raisin Cookie + Tahitian Vanilla Bean Ice Cream

HAND-DIPPED BARS:

- Salted Chocolate ice cream bars hand-dipped in Salted Chocolate
- Snickerdoodle + Salted Caramel (mini) Sammie

SWEET E'S BAKE SHOP



ABOUT

Hi! I'm Erica, but my friends call me "E"...thus, the beginning of Sweet E's "the mini bake shop." Growing up in Texas, I spent a lot of time in the kitchen baking with my Grandma Mimi and my mom. We baked up all types of sweets and I was always the designated helper, wanting to get my hands dirty in the kitchen. With much encouragement from my family and friends, in 2009 I took the plunge and Sweet E's Bake Shop was no longer a dream, but a reality. We bake everything from scratch using the finest ingredients, including sweet cream butter, bittersweet Belgian chocolate, Madagascar bourbon vanilla, fresh fruits and natural citrus zests. We provide several options for vegan, gluten free & sugar free requests.

www.sweetesbakeshop.com
www.twitter.com/SweetEsBakeShop

MENU

DESSERTS:

- Stuffed Cookies** (Andes, Oreo, Reeses, Rolo, Twix)
- Cake Pops** (Cookies N Cream, Red Velvet, Chocolate Chip Cookie Dough, Dark Chocolate, Lemon, Banana Split, Pumpkin Spice, Vanilla White Chocolate, Vanilla Milk Chocolate, Chocolate Mint, Chocolate Peanut Butter, Key Lime)
- Cupcakes** (Banana Split, Black and White, Blue Velvet, Carrot, Chocolate Chip Cookie Dough, Chocolate Coconut, Chocolate Peanut Butter, Mint Chocolate Chip, Smore, Vanilla Milk Chocolate)
- Chocolate Covered Oreos** (Dark Chocolate Mint, Milk Chocolate, Peanut Butter, White Chocolate)
- Whoopie Pies** (Classic, Cookies n Cream, Pumpkin Spice, Red Velvet)

PORCH PIES*



ABOUT

Porch Pies offers your guests a taste of the Deep South with a fun LA twist. Our handheld Sissy Pies are the perfect size for party goers and are made from our family's heirloom recipes. In 2002 we quickly became the "Go to" pie company for some of LA's biggest celebrities. Nationally we've been featured in Vanity Fair, US Weekly, Redbook, Tasting Table and Grantland. Daily Candy named us "Best pies in LA", our Berry Crumble pie was named "Best Berry Pie" in Ventura Blvd. Magazine, and Bon Appetit has twice named us "Best mail order pies".

www.porchpies.com
www.twitter.com/porchpies

MENU

* TABLE SERVICE ONLY

Buttermilk – This classic Chess pie is often called the "Creme Brulee of the South." It's creamy texture is delicate and sweet.
Chocolate Chess – Quintessentially Southern and sure to satisfy any chocolate lover's craving.
Pecan - A classic southern favorite and my own mother's recipe. My mother's recipe was her mother's recipe, and well, it just goes on.
Berry Crumble – Tart and sweet berry medley with a crisp brown-sugar crumble

EDOUGHBLE*



ABOUT

Rana & John Lustyan launched Edoughble to the delight of cookie dough enthusiasts everywhere. Born from a desire to create a safe indulgence for those who love the cookie dough more than the baked cookies, Edoughble is crafted with the best ingredients, resulting in pure, doughy, unapologetically sugary, spoon-ready deliciousness. Not leaving the slightest detail to chance, ingredients are handcrafted as well, from hand chopped chocolate to luscious Nielsen-Massey Madagascar vanilla bean frosting.

www.edoughble.com
www.twitter.com/Edoughble

MENU

* TABLE SERVICE ONLY

FLAVORS (select 3):
Chocolate Chip Off The Ol' Block - Creamy cookie dough and premium Callebaut dark chocolate chunks
Cookies & Dream - A dark chocolate cookie filled w/sugary vanilla frosting
Birthday Bash - Sugar cookie dough swirled with creamy vanilla frosting and bursting with confetti sprinkles
S'More Please - Mini marshmallows and marshmallow fluff add sweet softness to cookie dough sprinkled with chunks of dark chocolate and cinnamon graham crackers

CREPES BONAPARTE



ABOUT

Crepes Bonaparte recreates the experience of enjoying French crepes on the streets of Paris, France with their made to order breakfast, lunch, and dessert style crepes. Crepes Bonaparte has been featured on Food Network's 'The Great Food Truck Race' and Cooking Channel's 'Food Truck Revolution' and 'Eat Street.' Crepes Bonaparte was named by QSR Magazine as one of the Top 20 Food Trucks in America.

www.crepesbonaparte.com
www.twitter.com/crepesbonaparte

MENU

DESSERT CREPES:

Butter & Sugar - melted butter sprinkled with choice of sugar or cinnamon-sugar

Classique Banana - sliced bananas & Nutella topped with whipped cream and a chocolate drizzle

STICKHOUSE GELATO



ABOUT

YOU'VE HEARD OF HEAVEN ON EARTH. MEET BLISS ON A STICK. Italians first invented ice cream (or Gelato as we call it) in 1565, and we've never stopped trying to make it better. Today, our delicious gelato creations are made fresh each day by our friendly and knowledgeable Gelateristas. These handcrafted works of art use only the finest natural ingredients; organic milk and cream, locally sourced fresh fruit and never any preservatives, colorings or processed sugars. You can taste our love and craftsmanship in every bite.

www.stickhousegelato.com
www.twitter.com/GelatoSticks

MENU

GELATO FLAVORS:

Coffee dipped in dark chocolate

Chocolate & Peanut Butter dipped in milk chocolate

New York Strawberry Cheesecake (no dip)

Hazelnut dipped in Milk Chocolate

Tiramisu (no dip)

Madagascar Vanilla dipped in Milk Chocolate

SORBET FLAVORS (no dipping):

Mango

Strawberry

TOPPING (optional):

Nuts



Specialty



FILLRUP GASTRO GARAGE



ABOUT

Fill 'R Up Deconstructs High-End Dishes With Blowtorches and Welding Goggles. Blowtorches and welding goggles aren't typically what you envision when you think of food, but Fill 'R Up Gastro Garage is changing that image one industrially crafted dish at a time. With its so-called "gastro mechanics" serving gourmet sandwiches and desserts (called "tanks") while wielding work gloves and active blowtorches, this crew may literally be L.A.'s hottest food sensation. Fill 'R Up deconstructs gourmet dishes only to rebuild them into bite-size miniature delicacies. This is a doughnut, but they've taken apart the doughnut and made something new out of it. They create sweet or savory "tanks": brioche-style doughnuts that are torched and filled with nitrous foam in a variety of flavors. The company has worked with clients such as American Idol, Warner Brothers, and Social Media Week Los Angeles, and can travel to events around the country.

www.thegastrogarage.com
www.twitter.com/thegastrogarage

MENU

SAVORY GASTRO TANKS:

Cubano Tank - Gruyere Foam + Torched 12 Hour Slow Roasted Pork + Applewood Smoked Ham + Mustard Caviar + Dill Plank

Piston Pizza Tank - Mozzarella Foam + Torched Shredded Mozzarella + Tomato Basil Puree + Fresh Basil

MENU

SWEET GASTRO TANKS:

Campfire Tank - Double Chocolate Foam + Torched Marshmallow Pillow & Graham Powder + Milk Chocolate Chunk

Nina Pina - Sweet Coconut Foam + Torched Pineapple Half Moons + Toasty Coconut + Caramel Finishing

Princess Buttercup Tank - Double Chocolate Foam + Torched Sweet Peanut Puree + Reese's Peanut Butter Cup + Nutter Butter Powder



Coffee, Tea & Juice Trucks

KINGS ROAD COFFEE



ABOUT

Kings Road Coffee (Est. 1990) is famous for its amazing organic coffee, lattes, cappuccinos, mochas & blended drinks. Our organic gourmet coffee is made from a proprietary roasting and blending method that has turned everyone into loyal customers. If you're a coffee lover, it only takes one cup to become a loyalist! We invite you to give your business or event that added element of gourmet sophistication by having your own private "Espresso Bar" to delight your guests, elevating their coffee drinking experience to new heights.

www.kingsroadcafe.com
www.twitter.com/KingsRoadCafe

MENU

**All drinks can be made hot, iced or blended

Coffee Espresso
Cappuccino
Latte
Vanilla Latte
Mocha Latte
Caramel Latte
Chai Latte
Hot Chocolate
Flat White

TEAS:
Green Tea
English Breakfast
Earl Grey
Chamoile

THE BOBA TRUCK



ABOUT

Boba Tea (also called pearl tea, or bubble tea) is a tea beverage served in a variety of flavors with sweetened tapioca pearls, that are sucked up through an extra large straw and chewed. The Boba Truck is a fully customized gourmet tea / boba bar on wheels. We utilize the latest tea brewing techniques and import only the finest teas from all around the world. Our famous Boba is carefully cooked fresh for each stop with a limited serving time. Customers may also choose from an assortment of additional toppings including mini-Boba, Lychee Jelly, Mango Jelly or Aloe bits.

www.thebobatruck.com
www.twitter.com/TheBobaTruck

MENU

FLAVORS:

Thai Tea
Original Milk Tea
Passion Fruit Black Tea
Mango Black Tea
Peach Black Tea
Lychee Black Tea
Pomegranate Black Tea
Strawberry Black Tea

JUICEBOX



ABOUT

JUICEBOX began with a simple idea - bring fresh juice to Angelenos whenever they need it, wherever they want it. That's why we created the nation's first mobile juice truck, operating out of a Mercedes-Benz Sprinter van. Since hitting the streets in 2013, we've served nearly 50,000 premium juices throughout Los Angeles and beyond. From hit TV shows like "The Voice" and "Modern Family" to national brands like Nike and Calvin Klein, and all the way to the Coachella Music Festival, we're SoCal's definitive juice brand. Behind the enthusiasm of our fans and the success of our company, JUICEBOX is a lifestyle we can all live proudly. In a processed, pre-packaged world, we've staked our claim to healthy and whole options, made-to-order. And by leveraging our celebrity contacts to bring organic juice to the masses, we're changing the way America thinks about nutrition, one juice at a time.

www.juiceboxlosangeles.com
www.Twitter.com/juicebox

MENU

"CORE" JUICES (10 oz):

Kalebox - Spinach, celery, green apple, lemon, ginger

Beetbox - Beet, carrot, apple, ginger, lemon

Citrusbox - Orange, carrot, golden beet, lemon (add ginger or cayenne)

Juicebox - Carrot, golden beet, red pepper, cilantro, red jalapeno

Mojitobox - Cucumber, spinach, green apple, lime, mint

Beachbox - Thai coconut water, lime, ginger, ice