

DROP-OFF

2025

FOOD TRUCK PACKAGES



FOOD PACKAGE

Kickstarts, Full Builds, and Final Laps are outlined on the next page.

THE SPARK PLUG

1 Kickstart • 1 Full Build

**\$30/
GUEST**

Perfect for launch parties, casual gatherings, and smaller guest counts.

THE PIT STOP

1 Kickstart • 1 Full Build • 1 Final Lap

**\$35/
GUEST**

Perfect for mid-sized events, happy hours, and team socials.

THE FULL TANK

2 Kickstarts • 1 Full Build • 1 Final Lap

**\$40/
GUEST**

Perfect for weddings, milestone parties, and high-volume events.

THE ROAD TRIP

1 Kickstart • 2 Full Builds • 1 Final Lap

**\$45/
GUEST**

Perfect for premium activations, indulgent affairs, and large guest lists.

TRUCK FEES:

Service Fee 5%

Includes event planning, preparation, and coordination.

Food Truck Usage Fee \$500/flat

Covers equipment, propane, gas, disposables, and on-site setup.

Labour Costs

Billed hourly based on staff required for your event:

- Head Chef – \$50/hr
- Prep Chef – \$40/hr
- On-Site Manager – \$60/hr

Travel Fee \$3/per km

Applied to events outside Toronto. Distance is calculated from Provisions (Liberty Village, Toronto)

- Maximum of 4 food items per event, based on guest count
 - Minimum \$1,500.00 food spend
 - All menu items are pre-selected by the host prior to the event
 - Vegan and allergen-friendly option included in every package at no additional charge

KICK- STARTERS

Small-format dishes with bold flavour

BLISTERED SHISHITO PEPPERS 🌿

fermented black bean vinaigrette • sesame seed • crispy shallots • green onion

MINI CHICKEN & WAFFLE SKEWERS

buttermilk fried chicken • cornbread waffle • maple hot honey drizzle

ELOTE CORN RIBS

grilled corn wedges • chipotle mayo • cotija • tajin • lime

CHIPOTLE CHEESE FRIES

crinkle cut fries • fresh tomato • avocado crema • chipotle cheese sauce

MAC & CHEESE FRITTERS

aged cheddar • jalapeño • comeback sauce

GRILLED PEACH SKEWERS 🥜

chili-lime glaze • toasted pecans • mint





FULL BUILDS

Single-serve mains with bold flavour

DOUBLE SMASHED BURGER

two crispy beef patties • American cheese • caramelized onions • house pickles • secret sauce • potato bun

SMOKED BRISKET SANDWICH

12-hour smoked beef • red cabbage and apple slaw • crispy onions • mustard BBQ • potato bun

BIRRIA TACOS

chipotle braised short rib • queso cheese • lime & cilantro onion • beef consommé dip

SHRIMP PO' BOY ROLL

buttermilk fried shrimp • iceberg • remoulade • pickled celery • soft roll

GRILLED PORTOBELLO MUFFULETTA

roasted red pepper • cashew cheese • olive relish • arugula • vegan bun

STREET NOODLE BOX

black pepper chicken • coconut curry sauce • Thai basil • crispy garlic chips • wonton crunch

MAKE IT A COMBO

Upgrade any Full Build with waffle fries and a drink
+ \$7 per person



DAIRY FREE



GLUTEN FREE



VEGAN



CONTAINS NUTS

FINAL LAP

Individual sweets with bold personality

MAPLE BACON DOUGHNUT

maple glaze • crispy smoked bacon • flaky salt

MINI WAFFLE ICE CREAM SANDWICHES

vanilla waffles • salted caramel ice cream
• chocolate shell • rainbow sprinkles

BANANA CREAM PIE PARFAIT

vanilla pastry cream • sliced banana •
graham crumble • whipped cream • brûléed
top

TOASTED S'MORES BROWNIE

dark chocolate brownie • toasted
marshmallow • graham crumb • sea salt

LEMON CHESS PIE

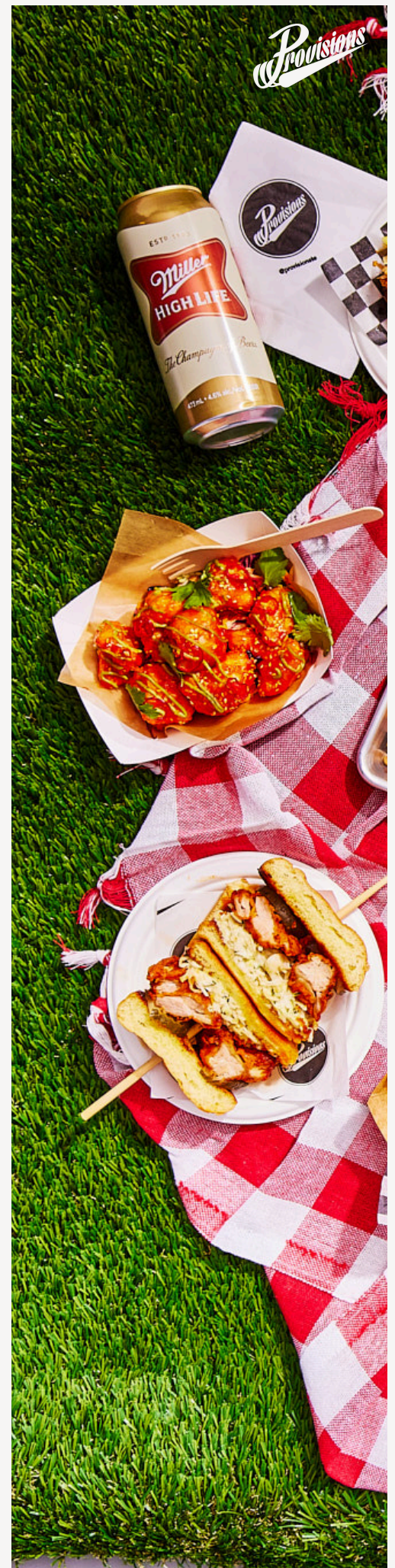
lemon custard • cornmeal crust • brûléed
top • candied citrus zest

SWEET CORN TRES LECHES CUP

corn cake soaked in three milks • vanilla
• cinnamon sugar top

STICKY RICE & MANGO

coconut sticky rice • fresh mango • sweet
coconut sauce • lime zest • toasted sesame



DAIRY FREE



GLUTEN FREE



VEGAN



CONTAINS NUTS



**CONTACT US ABOUT YOUR EVENT!
CUSTOM MENUS AND VINYL WRAPPING AVAILABLE
UPON REQUEST**

CONTACT US:

For questions, orders, or custom requests, please reach out to our team:

- Phone: 647-490-4699
- Email: events@provisionsto.com
- Website: www.provisionsfoodagency.com

