



FOOD TRUCK PARTIES



Option A: Full Menu

Ideal for smaller parties 75 and under.

Pricing: \$1,500 base minimum (includes up to 50 servings). Each additional guest: \$22/pp.

SMASHED BURGERS

ALL AMERICAN

Smashed patty, homemade pickles, American cheese, and F.T.S burger sauce on brioche

GARLIC BURGER

Smashed patty, American cheese, lettuce, homemade pickles, and confit garlic aioli on brioche

SHIZ BURGER 🌶️

Smashed patty, lettuce, homemade pickles, thick-cut bacon, American cheese, and homemade hot pepper jam on brioche

FRIED CHICKEN SANDOS

WHAT A BABE 🌶️

Buttermilk fried chicken, homemade pickles, and homemade hot honey on brioche

THICKEN BACON RANCH

Buttermilk fried chicken, lettuce, thick-cut bacon, and homemade ranch on brioche

CLASSIC CLUCKER

Buttermilk fried chicken, American cheese, homemade pickles, lettuce, and F.T.S sauce on brioche

HOT CHIX 🌶️🌶️

Buttermilk fried chicken, homemade hot sauce, homemade pickles, and homemade ranch on brioche

VEGETARIAN

BBQ PULLED SHROOM

Vegetarian twist on a classic! Pulled smoked blue oyster mushrooms, homemade pickles, and homemade BBQ sauce on brioche

HANDCUT FRIES

SIDE OF FRIES

HOMEMADE SAUCES

- Hot Honey
- Hot Sauce
- Ranch
- F.T.S Sauce
- BBQ Sauce
- Hot Pepper Jam
- Garlic Aioli



LOADED FRIES

BUFFALO CHICKEN RANCH LOADED

Chopped buttermilk fried chicken, homemade hot sauce, homemade ranch

SMASHBURGER LOADED

Chopped smashed cheeseburger, F.T.S sauce, homemade pickles



Option B: Best Sellers

Ideal for Larger Parties for maximum efficiency.

Pricing: \$1,200 base minimum (includes up to 50 servings). Each additional guest: \$19/pp.

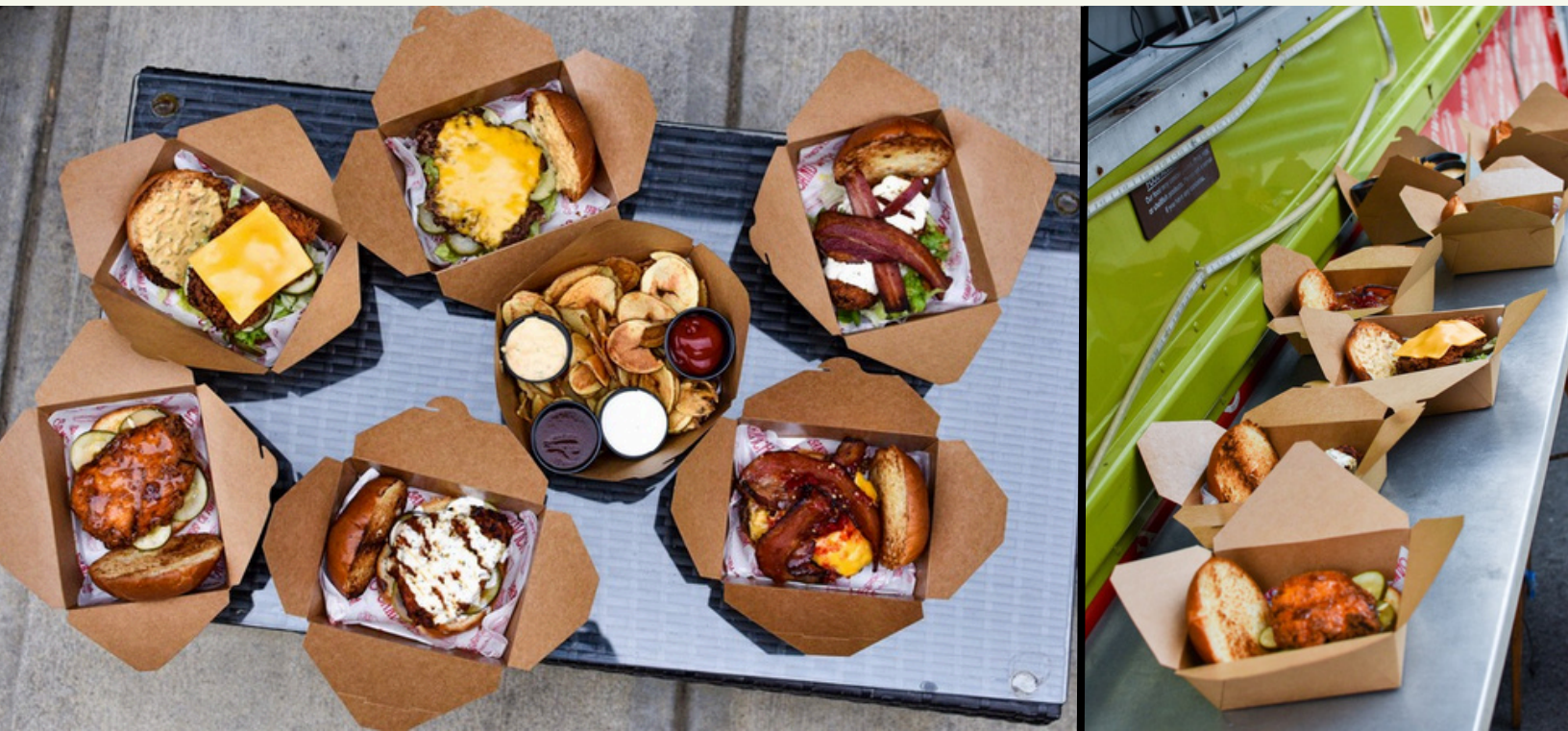
What a Babe- Buttermilk fried chicken, homemade pickles & hot honey on a local fresh brioche roll.

All American Smash Burger- 4oz smash burger, homemade pickles, shredded lettuce, F.T.S Sauce, & American cheese on a local fresh brioche roll.

BBQ Pulled Mushroom- Smokey pulled blue oyster mushrooms, homemade pickles, & homemade BBQ sauce on a local fresh brioche roll.

All sandwiches include a side of fresh hand-cut French fries

If you have any food allergies or special dietary requirements please inform a member of our team.



Option C: Burger Bash Pop-Up

Ideal for intimate gathering where a food truck may not fit.

Alternative Pricing: \$800 base minimum (includes up to 25 servings). Each additional guest: \$18/pp.

THE EXPERIENCE: COOKED TO ORDER

The heart of our pop-up is the cook-to-order station. Your guests will smell the sizzle and see the flame as our expert burger-smiths grill up fresh, juicy beef patties just the way they like them. This ensures every burger is served piping hot, flavorful, and incredibly fresh.

THE FIXINGS: ELEVATE YOUR STACK

We've curated a selection of toppings that go far beyond standard fast food. Layer your burger with premium ingredients:

- **Toasted Brioche Buns:** The soft, slightly sweet, perfect foundation.
- **American Cheese:** Melted to perfection for that classic creamy bite.
- **Crispy Bacon:** Savory, smokey, and essential.
- **Cured Onions:** Red onions cured in-house for a bright, tangy, and sophisticated flavor pop.
- **Homemade Pickles:** Thick-cut, garlic and dill pickles—crisp and refreshing.
- **Leaf Lettuce:** Fresh, crisp greenery for a clean crunch.

THE SIGNATURE SAUCES: THE FINAL FLAVOR TOUCH

The secret to a truly great burger is the sauce. Forget standard ketchup; we offer a lineup of unique, homemade dressings and dips to customize the final flavor profile:

- **F.T.S Sauce:** Our signature secret weapon. Rich, tang, and addictive. (You'll be asking for the recipe.)
- **Garlic Aioli:** Silky and robust roasted garlic flavor.
- **Hot Pepper Jam:** A perfect balance of sweet heat.
- **Classic BBQ:** Smokey and bold.
- **Creamy Ranch:** Cool and tangy.
- **Hotsauce:** For those who like to kick it up.

THE SIGNATURE SIDE

FTS Potato Salad. This isn't your average deli-counter salad; it's a homemade, perfectly seasoned, and incredibly satisfying accompaniment that complements the burgers perfectly.