

FOOD TRUCK CATERING SOLUTIONS

BLOW YOUR GUESTS AWAY NOT YOUR HEAT!



THE TOP CHOICE OF FOODSERVICE
PROFESSIONALS FOR OVER 100 YEARS!



Current State of the Food Truck Industry



According to Straits Research the **global food truck market market size** was valued at **USD 4.3 billion in 2022**, registering a **Compounded Annual Growth Rate of 6.7%**.



Catering Opportunities



- ✓ Weddings
- ✓ Corporate functions
- ✓ Birthday parties
- ✓ Graduations
- ✓ Anniversaries
- ✓ Baby showers
- ✓ Bridal showers
- ✓ Retirement parties
- ✓ Holiday celebrations
- ✓ Fundraisers
- ✓ Product launches
- ✓ Award ceremonies
- ✓ Conferences
- ✓ Seminars
- ✓ Funerals and memorial services
- ✓ Sporting events
- ✓ Music festivals
- ✓ Film premieres
- ✓ Art gallery openings
- ✓ Reunions (family, school, etc.)
- ✓ I'm running out of room!!!





Driving Revenue



- ✓ Increased revenue streams
- ✓ Higher profit margins
- ✓ Steady income during off-seasons

Business Expansion



- ✓ Reach a broader customer base
- ✓ Each event is a marketing opportunity
- ✓ Success in catering can pave the way for fleet expansion



Operational Advantages



- ✓ Predictable scheduling
- ✓ Economies of scale
- ✓ Maximize capital investment



Customer Relationships



- ✓ Long-term partnerships
- ✓ Repeat business
- ✓ Word-of-mouth marketing



Call to Action



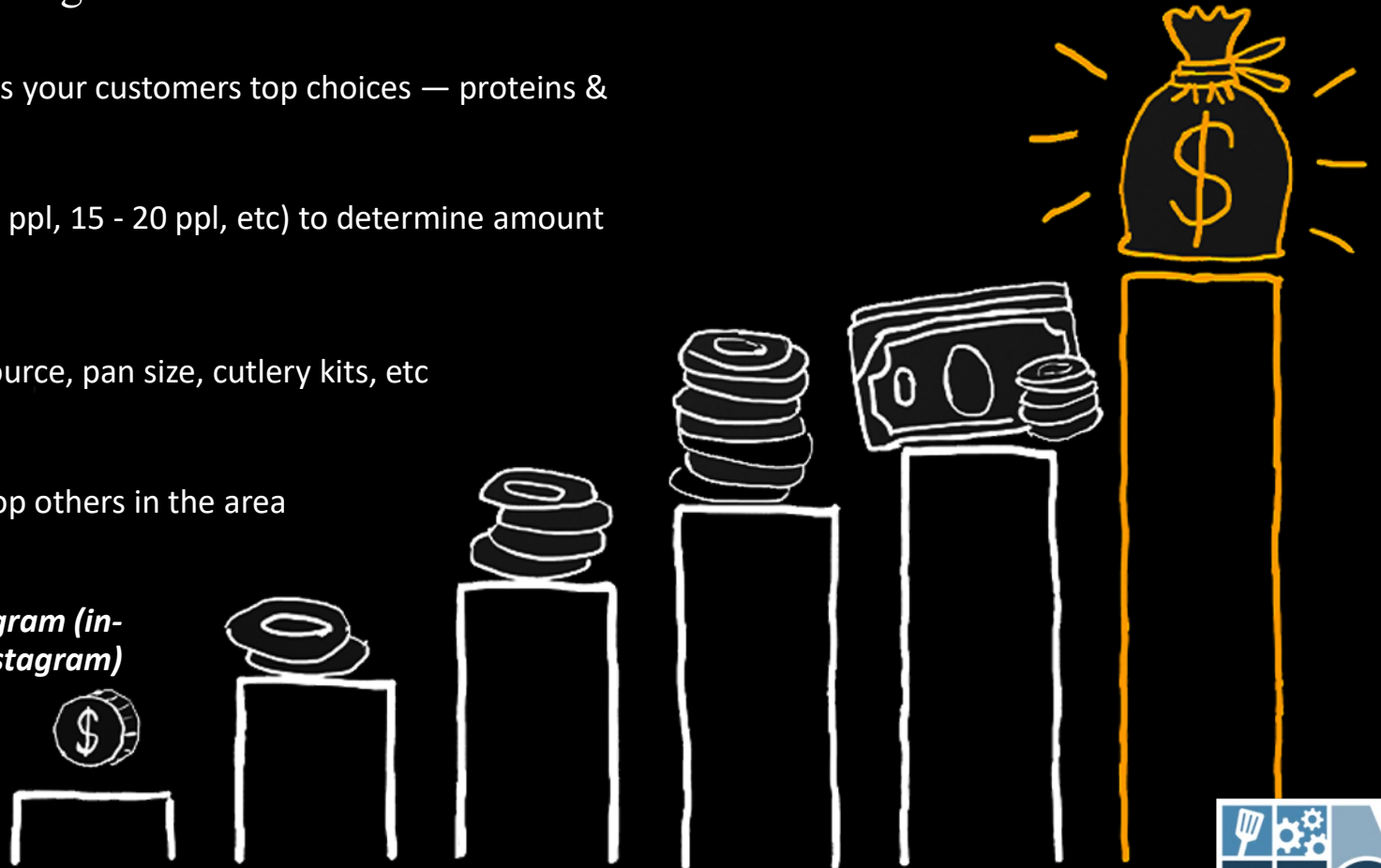
The food truck industry is evolving, and catering is the next frontier. Don't get left behind - take the first step today. Your future successful, multi-faceted food business is waiting!



For food trucks in North America, catering is a multi-million dollar opportunity.

Steps to get your food trucks into catering:

- ✓ **Choose a simplified menu** that represents your customers top choices — proteins & sides
- ✓ **Establish Catering Size** (i.e. feeds 10 – 15 ppl, 15 - 20 ppl, etc) to determine amount of food and costs
- ✓ **Select the catering equipment** — heat source, pan size, cutlery kits, etc
- ✓ **Price your program to profit** — comp shop others in the area
- ✓ **Advertise and market your catering program (in-store, website, DoorDash, EZ Caterer, Instagram)**
LET PEOPLE KNOW



Solutions that keep your food hotter longer.

Our WindGuards keep food at a **safe temp 2X as long!**

Don't waste fuel fighting the wind and don't let your food get cold!

Best Seller



70266

ChalkBoard Chafer Fold-Away

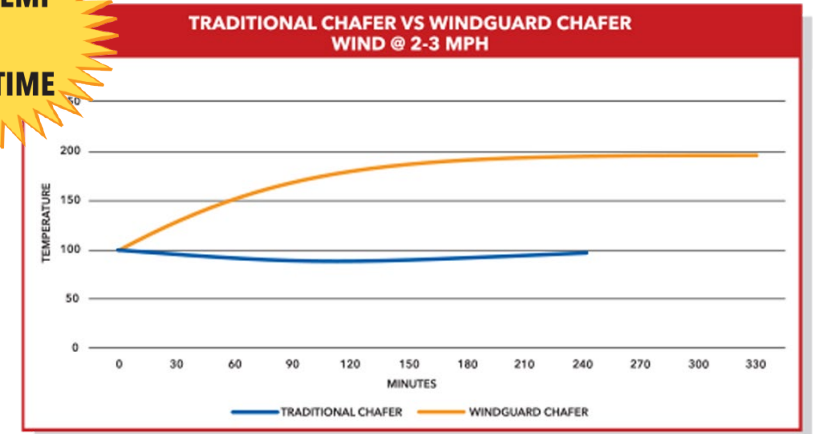
- Use liquid chalk to customize
- Folds flat for easy storage
- Case Pack: 1



70108
Silver Vein



70106
Copper Vein



70110

WindGuard Fold-Away Chafing Dish Frame – Stainless Steel

- Made to handle the rigors of food service
- Folds flat for easy storage
- Fits industry standard water & food pans
- Case Pack: 1

Looks great outdoors or in.

Protect your food while maintaining full visibility and access!



SCAN
TO
LEARN
MORE



70174

Clear Dome Lid

- Full visibility & Access
- Sturdy, heat-resistant material
- Stackable
- Case Pack: 3

Our Top High-Heat Outdoor Chafing Fuels



20612

Green Ethanol Gel

- Offers High Heat
- Burns 2 hours
- Pop Top
- Case Pack: 72



10370

Safe Heat® w/Power Pad

- Power Pad Wick offers High Heat Output
- Burns 6 hours
- Twist Cap
- Case Pack: 24

Serve outdoors with confidence



50182

15K BTU Butane Stove

- Wind-block feature for outdoor cooking
- High-heat output stove
- Perfect for outdoor action station
- Case Pack:6

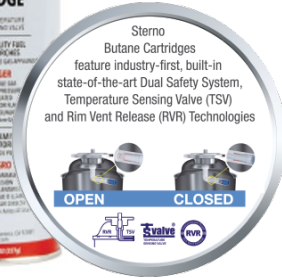


50218

Butane Torch

- Anti-flare design with safety switch
- Piezo Ignition
- Instant start-up and shut-off functions
- Adjustable flame for melting, browning, crisping, and caramelizing
- Case Pack:10

TSV[®]
TEMPERATURE
SENSING VALVE



50162

Butane Fuel Cartridge

- Exclusive TSV technology
- Up to 4 hours of burn time
- Case Pack: 12



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- ✓ *Save* time and money
- ✓ *Protection* time and money



- ✓ Keep your guests *happy*
- ✓ *Entertain* with *Style*

Sterno
SPEEDHEAT[®]
FLAMELESS FOOD WARMING SYSTEM



**A SAFER
SIMPLER & FASTER
CATERING SOLUTION!**

PERFECT FOR QUICK-SERVE DINING EVENTS LASTING UNDER 1 HOUR

- BUSINESS LUNCHES
- CORPORATE MEETINGS
- HOME PARTIES



GET MORE

SATISFIED CUSTOMERS
5 STAR REVIEWS
REPEAT CATERING ORDERS

WITH **HOTTER FOOD**



Sterno.
SPEEDHEAT[®]
FLAMELESS FOOD WARMING SYSTEM

SET-UP & SERVE IN
MINUTES
EASY AS 1-2-3

1

Unwrap 2 Packets and place 1 in each SpeedHeat Tray reservoir.



2

Completely fill reservoirs with warm water. Steam activates in under 1 minute and keeps food warm for up to 45 minutes during quick-serve events.



3

Add your hot, loaded half food pans and **SERVE!**





www.Sterno.com

Tsmith@Sterno.com