

# Keep on Truckin'

A new way to approach wedding catering...



**W**eddings are all about the experience. But, they are also about making your food selection exciting and memorable. Leading your guests on a unique culinary journey does not have to be old, boring or traditional.

One way to accomplish that objective is by using one or multiple food trucks. In today's world, food truck connoisseurs will be the first to tell you that you don't have to settle on burritos, hot dogs or hamburgers. There is a wide range of possibilities and many food trucks provide culinary experiences that are hard to match even by some 5-star caterers. Lots of food trucks are also painted in funky colours and graphics to add unique character to your wedding.

Without question, a food truck experience won't be forgotten by your guests and it also makes a budget-friendly way to save on costs. Traditional catering can be as much as \$150 per head in the USA. But at Blame Her Ranch, we have seen food trucks offer menus for anywhere between \$10-\$45 per head. True, they are two totally different things and food trucks are typically not considered a plated dinner with waiters and staff to serve you. But, it is certainly a creative and delicious option.

Another big advantage of food trucks is that they are mobile and a great option for venues or locations that do not have a traditional kitchen. If you are hosting your reception, welcome dinner or rehearsal dinner in a field or an open space, it is an ideal solution for your dining needs. Unlike BHR, some private residences will not allow their guests to use their kitchen for the reception. So, a food truck would be a much easier and more economical fix than creating a prep space from scratch. Food trucks can be a little slower in terms of process, but usually not any slower than a plated dinner service when your guest count is 150 or less.

If you are not worried about budget, but just like the idea of food trucks, why not get two or three that provide different cuisine or different meal courses. You can have a cocktail caravan during Happy Hour, a particular food cuisine for

mains and a dessert truck for cake and ice creams. You could even hire a food truck for late-night snacks, like grilled cheese sandwiches. The possibilities are endless!

Here are just a few food truck options that are worth considering:

1. BBQ texas style
2. Gourmet cupcakes
3. Ethnic fusion: everything from Vietnamese to Sisig tacos
4. Paninis
5. European flavours: from bratwurst to paprika chicken
6. American regional cuisine: gumbo to lobster rolls
7. Waffles with all the trimmings
8. Pizza
9. Ice cream cart
10. Coffee stop: coffee and lattes of all types
11. Burger bus: not your traditional burger
12. Anything that goes with French fries
13. Taco truck
14. Pie time: individual apple or cherry pies

Before jumping into the food truck experience, make sure your venue (like BHR) allows mobile food services. Some venues will not accept outside catering, while others have specific rules about food trucks in general. It is best to figure this out well in advance and certainly before booking the venue. Another important element is to make sure that the food trucks offer multiple items in order to meet the dining requests of your guests. We strongly suggest that three or four main entrees plus multiple drinking and dessert options are served so that everyone is satisfied.

Without question, a food truck can be a very unique addition to any wedding celebration. A food truck will be perceived by many as a creative and quirky choice. Like many of our destination weddings, food trucks may be more appropriate for the rehearsal or welcome dinner the night before, rather than the main wedding event. But after all, remember that it's your wedding and that is ALL that matters. **WII**