



# FOOD TRUCKS

## CHOOSE YOUR EVENT TYPE



### *PRIVATE FOOD TRUCK PARTY*

Host reserves the truck and prepays for a selected menu of food & beverages to offer. No payments are required from guests at the event. A combination of the booking fee and food + beverages purchased must reach the event minimums.

### *PUBLIC FOOD TRUCK EVENT*

Host pays the booking fee to reserve the truck and guests pay for their own food on site. No guaranteed minimums required, but events are booked at Soul & Smoke's discretion.



# PUBLIC FOOD TRUCK EVENTS

**HOST PAYS THE (NON-REFUNDABLE) BOOKING FEE TO RESERVE THE TRUCK FOR THE EVENT. SOUL + SMOKE SELLS FOOD DIRECTLY TO GUESTS ON-SITE.**

## **\$750 BOOKING FEE INCLUDES:**

- Food truck reserved for your event
- Staff as needed to accommodate number of guests
- Two highboy tables
- Food truck license & insurance
- Travel up to 10 miles from Evanston (+\$5 every mile over 10)



## **ANY OTHER FEES?**

- State and local taxes as required
- Any fees or expenses incurred for special permits required by local municipalities

## **EVERYTHING ELSE:**

- We will arrive one hour before your event start time to setup.
- We will need a large designated spot to park in; the truck is 28ft long.
- There are some limitations to the number of different food options we have room to serve from the truck, ie. having 5 different entrees and 5 different sides won't be possible, but let us know what you are thinking and we can help to curate a great event menu!
- If your event allows it we have a liquor license to sell beer, wine, & cocktails
- Full payment is required to book truck for public events
- Public events will be booked at the discretion of Soul & Smoke.

**TO BOOK**  
**TEAM@SOULANDSMOKE.COM / 847-859-2732**



# PRIVATE FOOD TRUCK PARTIES



## BOOKING FEE INCLUDES:

- Food truck reserved for your event
- Staff as noted below (for parties of 100+ additional staff will be invoiced separately)
- Two highboy tables
- Food truck license & insurance
- Travel up to 10 miles from Evanston (+\$5 every mile over 10)

**\$600**

Parties of up to 50 guests.  
Includes 1 food truck chef

**\$750**

Parties of 51-100 guests.  
Includes 1 food truck chef  
and 1 additional staff  
member

## EVENT MINIMUMS:

A combination of the booking fee plus food and beverages purchased must reach the event minimums.

**\$1,500**

Monday-Thursday  
(\$1,200 Nov-March)

**\$2,000**

Friday-Sunday  
(\$1,500 Nov-March)

**\$2,500**

Holidays/Holiday  
Weekends  
(\$2,000 Nov-March)

## ANY OTHER FEES?

Taxes + 18% Service Fee (charged in lieu of gratuity and distributed to employees)

## EVERYTHING ELSE:

- We will arrive one hour before your event start time to setup.
- We will need a large, designated spot to park in, the truck is 28 ft long.
- There are some limitations to the number of different food options we have room to have on the truck, ie. having 5 different entrees and 5 different sides won't be possible, but let us know what you are thinking and we can help to curate a great event menu!
- 50% deposit due to book private events. Full payment due 7 days in advance of the event.
- Any fees or expenses incurred for special permits required by local municipalities will be the responsibility of the client.
- Events with 100+ guests may require additional staff which will be invoiced separately.

**TO BOOK**  
**TEAM@SOULANDSMOKE.COM / 847-859-2732**



# SANDWICHES & SLIDERS

## SMOKED PRIME BRISKET \$6/14

Slider or Sandwich  
Original BBQ Sauce, Housemade Pickles

## SMOKED PULLED PORK \$4/9

Slider or Sandwich  
Original BBQ Sauce, Apple Slaw

## SMOKED PULLED CHICKEN \$4/9

Slider or Sandwich  
Original BBQ Sauce, Apple Slaw

## VEGAN SMOKEY JOE \$4/9

Slider or Sandwich  
Smoked Beyond "Meat", Vegan Gouda & Pickles

## SMOKED 'NDUJA SAUSAGE \$12

Our version of the classic Chicago hot link with Sautéed Onions + Gold Sauce

# DESSERT

## BROWN SUGAR BAKERY CAKE SLICE V \$8

Caramel or Sherbet

## CHOCOLATE COVERED POTATO CHIPS GF.V \$10

## SEA SALT CARAMELS GF.V \$6

4-Pack

# MEATS & MAINS



## SMOKED RIB TIPS GF \$7/13.25

Half or One Pound  
Original BBQ Sauce

## SMOKED SPARE RIBS GF \$19

One Pound  
Original BBQ Sauce

## CHICKEN GUMBO \$5.50/14

6oz or 16oz  
Chicken Andouille Sausage,  
Rice & Chives

# SIDES

## MAC + CHEESE V \$6.75

## COLLARD GREENS GF \$5.50

## RED BEANS + RICE GF \$3.75

## MASHED POTATOES GF.V \$4

## APPLE SLAW GF.V \$2

## CORNBREAD MUFFIN V \$3

## KETTLE CHIPS GF.V \$3

## N/A BEVERAGES

### SPRECHER SODA \$4

- Root Beer
- Cream Soda
- Orange Dream
- Cherry Cola

### PURE LEAF ICED TEA \$4

- Sweetened
- Unsweetened

### JUST WATER \$4

Eco-friendly boxed water

### COKE, DIET COKE, SPRITE \$3

### SAN PELLEGRINO \$4

- Limonata
- Natural
- Aranciata

## CHEF-MADE COCKTAILS

- 6 OZ (Individual) \$13.50
- 32 OZ (6 cocktails) \$54

### APEROL GREYHOUND

Wheatley Vodka, Aperol, fresh grapefruit, lime

### BLACKBERRY BOURBON SOUR

FEW Bourbon, blackberry, cranberry, lemon

### MAPLE ROSEMARY DAIQUIRI

Dark rum, lime, maple-rosemary simple syrup

### PRICKLY PEAR MARGARITA

Tequila, pomegranate, lime, sea salt

## BEER

### BEER FOR THE SOUL \$7

Sketchbook Brewery | 5.5% ABV  
Evanston, IL

Belgian-style pale ale brewed to pair perfectly with Soul & Smoke BBQ

### INSUFFICIENT CLEARANCE \$7

Sketchbook Brewery | 5% ABV  
Evanston, IL

Hazy IPA with notes of grapefruit, guava, pineapple, and mango

### HIP-HOPS AND R+BREW \$8

Funkytown Brewery | 5.5% ABV  
Chicago, IL | Black Owned

American pale ale with tropical notes, malty backbone, & mango on the finish

### CUFFIN' SEASON \$7

Funkytown Brewery | 5.4% ABV  
Chicago, IL | Black Owned

Perfect for cuffin' this red ale boasts notes of caramel, light roast, a hint of tart fruit and dark chocolate

### PILSNER \$8

Moor's Brewing Company | 6% ABV  
Chicago, IL | Black Owned

Light and refreshing German style Pilsner, with delicate floral notes

## WINE

### UNDERWOOD, 250ML CAN \$9

- Pinot Noir
- Pinot Gris
- Sparkling Rosé

## SELTZER

### LOVERBOY SPARKLING HARD TEA \$6

Gluten Free | 4.2% ABV

- Lemon Iced Tea
- Strawberry Lemon Tea