

NANA'S WOOD FIRED PIZZA

Food Truck



**ALL YOU
CAN EAT
\$25/PP
+
\$200 PER
HOUR**

Nana's Pizza

Tomato Sauce, Fresh Mozzarella, Basil Leaves

Pepperoni Pizza

Tomato Sauce, Shredded Mozzarella, Pepperoni

Sausage Pizza

Roasted Garlic Spread, Shredded Mozzarella, Sausage

White Pizza

Roasted Garlic Spread, Shredded Mozzarella, Piped Ricotta

INFO@TRISTATERESTAURANTGROUP.COM | WWW.NANASPIZZA.COM

ADD-ONS

Veggie Lovers

Tomato Sauce, Zucchini, Squash, Onions, Peppers, Shredded Mozzarella,
\$2 Per Person

Spicy Nana's Pizza

Spicy Vodka Sauce, Fresh Mozzarella, Basil Leaves
\$3 Per Person

Penne Vodka Pizza

Penne Pasta, Vodka Sauce, Shredded Mozzarella, Parmesan Cheese
\$5 Per Person

Sausage and Broccoli Rabe Pizza

Sweet Italian Sausage, Roasted Garlic Spread, Broccoli Rabe Shredded Mozzarella
\$6 Per Person

Nana's Meatball Pizza

Nana's Meatballs, Tomato Sauce, Mozzarella, Basil Leaves
\$6 Per Person

Nana's Meatballs

Nana's Greatest Meatball Recipe
\$6 Per Person

SIDE ADD-ONS

\$3 Per Person or 2 Sides for \$5 Per Person

Garlic Bread

French Fries

Cheesy Garlic Bread

Sweet Potato Fries

Garlic Knots

Mozzarella Sticks

DRINKS \$2 Per Person

Bottled Water, Pepsi, Diet Pepsi, Sierra Mist

Add Wild Bills Root Beer \$3 Per Person

WHO WE ARE

Nana's Food Truck Is a part of the Oink and Moo BBQ truck fleet. This Is our newest endeavor. Why we decided to do a Pizza Truck was because my beloved Nana passed away, and what better way to tribute then recreate her speciality Wood Fired Pizza

WHY BOOK Nana's?

We provide a hassle free experience. You can focus on hosting your event and we will focus on the food. You also get cool points when the truck pulls up.

HOW DO WE GO ABOUT BOOKING THE TRUCK?

PLEASE SEND US AN EMAIL to INFO@TRISTATERESTAURANTGROUP.COM

WITH THE FOLLOWING INFO:

- 1. Date of Event**
- 2. Time of Event**
- 3. Number of Attendees**
- 4. Address of Party**
- 5. Menu Selections**

ONCE WE RECEIVE THIS INFO WE CAN SEND YOU A PROPOSAL FOR YOUR REVIEW WITH DEPOSIT INFO.

ONCE THE DEPOSIT IS RECEIVED THE EVENT IS LOCKED IN. AS THE EVENT NEARS WE CAN DISCUSS POSSIBLE MENU CHANGES AND FINALIZE THE HEAD COUNT.



FAQS

DO YOU SERVE DIRECTLY FROM THE TRUCK?

Our wood fire pizza oven is inside the truck but the show is on the outside.

DO YOU HAVE A MINIMUM AMOUNT OF PEOPLE?

Yes, generally 40 people minimum but we may have some flexibility

DO YOU HAVE A MAXIMUM?

We can handle groups up to 500 people. We have two trucks so we can handle big crowds and move the line quickly?

WILL THERE BE A LONG LINE?

Generally no, not unless 100 or more people all line up all at once. Even with that we can get 3-4 orders out the window per minute so we move the line very quickly.

HOW MUCH TIME ARE YOU TYPICALLY THERE?

2 hours is typical for a group of 75 or less. For larger groups a third hour is recommended but not necessary

WHAT DO YOU PROVIDE?

Unlimited menu, plates, utensils, napkins and a friendly staff.

HOW DOES THE HOURLY CHARGE WORK?

The hourly fee is only for the serving time. We do not charge for travel, set-up or breakdown

WHICH OF YOUR OPTIONS ARE GLUTEN FREE/PEANUT/TREE NUT?

All of our meats and sauces are gluten free. Everything is peanut and tree-nut free.

ARE THERE VEGAN OPTIONS?

Yes we have Vegetarian Pizza on the menu.

CAN GUESTS COME BACK FOR SECONDS, THIRDS?

Yes of course, we expect them to.

WHERE DO YOU PARK?

Typically right in your driveway. We are the size of a standard UPS truck so if they fit we fit.

HOW LONG DOES IT TAKE YOU TO SET UP?

If you ask us to start serving at 4pm, we would arrive 30-45 minutes prior and have the serving window open and be ready to serve at 4pm.

HOW MUCH STAFF IS TYPICALLY ON THE TRUCK?

2-3 people on the truck. Usually 2 for groups of 75 or less.

ARE THERE ADDITIONAL FEES?

Just taxes. Gratuity is entirely up to you but it is not included in the cost.

DO YOU REQUIRE A DEPOSIT?

Yes we require a 25% deposit to hold the date

DO YOU PROVIDE ADDITIONAL SERVICES?

We have our Oink and Moo BBQ Food Truck, and Also have a Bakery (Epic Cookies & More) for all your dessert needs.