

What event couldn't use desserts? Sugar Philly's desserts are perfect for any occasion - from your special wedding day to a birthday party for your children. No event is too large or too small. We know how important these events can be and will work with you on making sure all the details are just right. There is no doubt that having our colorful food truck at your event will accent the special occasion and be a memorable experience for you and your guests. That's why we would love to be a part of your special day!

Biting into one of Sugar Philly's famous desserts will let you forget your worries and drift into a whole new world. Our desserts will make you believe you ordered an item straight from the top restaurants in Philadelphia. In fact, because of their amazing taste and quality, Sugar Philly is a nationally known mobile food truck featured on Bloomberg Businessweek, National Culinary Review magazine, and The Cooking Channel.

Let Sugar Philly be at your next event!



713 Shirley Street
Unit B
Philadelphia, PA 19130
www.sugarphillytruck.com

Events Catering

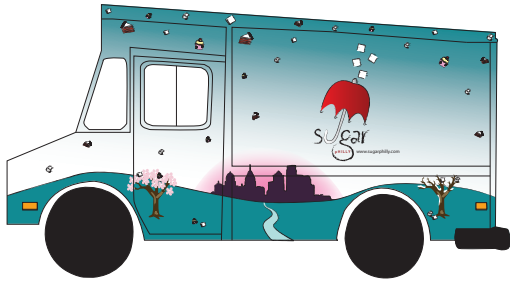


Philadelphia, PA
267-940-7473

www.sugarphillytruck.com

info@sugarphillytruck.com

*We move around! Find our current location at:
www.twitter.com/sugarphilly*



Which desserts would you like at your special event?

All of Sugar Philly's desserts are made fresh in the kitchen and with the highest quality of ingredients. Sugar Philly will work with you to select 2 to 4 items to have available on your menu for your event. To give you an idea of what you could have your event, here is a representative list of what Sugar Philly may offer. Availability of these desserts may vary depending on the season and current menu. However other dessert options may also be available upon request.

French Macaron Flavors

Chocolate Ganache	Milk&Honey
Chocolate Hazelnut	Pistachio
Coffee / Espresso	Rose
Green Tea	Salty Caramel
Maple	Tiramisu
Meyer Lemon	Vanilla

Grande Desserts

*Chocolate Bread Pudding
with an Earl Grey Tea or Vanilla Creme Anglaise*

Chocolate Molten Cake

*Creme Fraiche Cheesecake
with a Blueberry Compote and Local Strawberries*

*Dulce de Leche Cookie
sprinkled with Confectioners Sugar*

*Peanut Panna Cotta
accompanied by a Concord Grape Sauce and dusted
with Chocolate Crumbs and Toasted Peanuts*

*Pumpkin Custard
with Candied Pecans and Toasted Marshmallow*

*Madagascar Vanilla Crème Brulée
flavored by Madagascar Bean with Caramelized Sugar*

*Mango Rice Pudding
with a Basil Syrup and Coconut Meringue*

*Spicy Mexican Layered Chocolate Cake
filled with Spicy Buttercream and topped with Crumbs*

Booking

Events must be booked at least 4 weeks in advance of your event for a minimum of 2 hours and 50 people. A 25% deposit is required to reserve your date.

Pricing

With the expectation each person will have 1-2 desserts, the cost will range between \$10 to \$15 per person depending on the selected menu items, location, and time. 15% gratuity and tax will also be added to the total invoice.

Payment

Sugar Philly accepts multiple forms of payment including cash, check, credit card, and Paypal. However checks for events totaling more than \$1000 will not be accepted. Full payment will be due the week of the event.

Requirements

Parking and the ability to serve from the right-side window must be guaranteed.

Restrictions

As an environmentally conscious business, the Sugar Philly Truck runs on compressed natural gas and therefore is limited in where and how far it can travel.

Cancellations

Cancellations must be made 2 weeks before the scheduled date of the event and the original deposit will be returned.