



The Rolling Chef's FAQ's

An event's food sets the tone of any gathering, and our exceptional recipes and attention to detail can be trusted to provide an amazing experience for each and every one of your guests. Have one of Rosie's Italian Grille's food trucks at your event adds an element of excitement while providing the same exceptional detail of service and many of the delicious Rosie's original food items we have been known for, for over 30 years.

We provide each client with personalized attention and ease throughout the planning process and we are dedicated to making your event a memorable one. Our exceptional and experienced food truck staff can handle any size event. Let Rosie's Rolling Chefs add the special touch to your special event.

To speak with one of our catering specialists, call 419-866-5007.

FAQ

What types of events do your food trucks cater to?

Our food trucks are available for all types of events. We are available for public events, private events, and even festivals. For private events, we typically cater to weddings, graduation parties, corporate office parties, school functions, baby showers, and more!

How much does it cost to rent one of your food trucks?

Depending on the type of event (private events) and food truck we do require a food minimum of \$650.00 and a food truck service fee of \$300.00 that will cover 2-hours of service (\$100.00 per hour after that). If we do not make the minimum amount at an event, it is up to the event's host to cover the remaining charges.

Do you require a deposit?

For Private Events, we do typically require a non-refundable deposit of \$300.00 to save your date. This will then be applied to your food truck service free for the first 2-hours of service.

What do your food trucks serve at catered events?

Our Catering Specialist will provide you with our Private Event menus and work with you in customizing a menu for your event. Please note we ideally like to have a minimum of 2 menu items per guest to ensure we have a sufficient amount of food for your guests! Any extras are yours to keep.

Can you provide for vegetarian and special dietary needs?

Yes! We are very accustomed to helping you meet the dietary needs of your guests. We are happy to customize menus to meet the needs of your guests.

Are you fully insured?

Yes, we are fully licensed and insured. If needed we can provide our insurance paperwork if applicable.

Do you provide your own electricity, gas, and water?

We are fully equipped to provide our own water, gas, and electricity. Our food trucks even have very quiet generators.

Where can your food trucks go?

Our food trucks are currently able to operate in Toledo, Bowling Green, Maumee, Defiance, and Perrysburg. We have a 30-mile radius in which we currently serve.

How do I make a deposit?

You can bring your cash or check payment to our restaurant at 606 North McCord Road. You can also mail checks to 606 North McCord. Alternatively, if you'd like to make your deposit with a credit card, call 419-866-5007 and ask for a catering specialist.

Are you licensed and insured?

Yes! We are fully licensed and insured!

What happens to the leftovers at my event?

In the event that there are leftovers, they are yours to enjoy! It is your responsibility to provide proper storage and proper temperatures for these foods. We bring disposable containers to pack these foods for you. Our staff will make the final decision on what is safe to be given to you at the end of the event and what should be disposed of. Any food items not deemed suitable or not in safe temperature ranges will be disposed of. If you do not want to take the leftovers, we can donate them to a shelter for you.

What are the actual sizes of each of your food trucks?

Rosie's Rolling Chef Senior is 50 ft long and 9 ft wide when being towed by our truck. If we have to unhitch the trailer it would be 36 ft in length and 9 ft wide. Rosie's Rolling Chef Junior is an all-in-one Ford Ultimaster meaning it is not towed like the senior truck. Junior is 30 ft long and 8 ft wide.

What is the difference between your two trucks?

To make things easier we refer to our original truck as Rosie's Rolling Chef Senior and our new addition as Rosie's Rolling Chef Junior. Our Senior truck is larger in size (towed by a truck) and serves our original Italian menu. Our Junior truck is smaller and serves many of Rosie's original items like pizza and our legendary hot mama bread. In addition, the truck's menu boasts Rosie's items with a kick and many Cajun items like Po' Boy sandwiches and more!

Can we mix and match the food items offered on both of your food trucks for our Private Event?

Both of our food trucks have different setups and equipment. Depending on the truck we might be able to offer some items on different food trucks. Most items on our Senior truck can be offered and made on our Junior truck. But, this is not the case in offering some menu items from the Junior truck menu on the Senior truck.

What is the cost per person for a Private Event run?

To be able to provide an accurate number of price per person for your event we would need to finalize a menu to offer. As stated above we like to offer two items per person. With all of this in mind, we typically see costs per person in the range of \$16.00 - \$17.00. But, again this depends entirely on your menu offerings.

What forms of payment does your truck take?

For Public Events, we can accept cash, debit, and credit card payments. In terms of a Private Event, we can accept the above and also checks after the event has concluded.

Do you add a gratuity for Private Events?

We do charge our guests for gratuity for any type of event. We like to leave the option up to you to provide a tip for exceptional food and service. Speak with our Catering Specialist about this or one of our food truck Managers at your event and they will be happy to assist you with adding a gratuity to your bill.