



Capabilities Overview

The Brothers Kitchen, **TBK Food Trucks**, is a **professional mobile catering operator** delivering authentic Mexican cuisine through a coordinated fleet of **fully equipped** food trucks. TBK specializes in **corporate, municipal, school, and large-scale private events**, offering scalable service capacity, structured logistics, and reliable execution for gatherings ranging from executive functions to high attendance activations. With the ability to deploy multiple trucks under one unified brand, **TBK maintains consistent food quality, efficient service flow, and disciplined timelines across complex event environments.**

Fully licensed and insured, TBK integrates seamlessly into corporate campuses, office parks, university campuses, and secured facilities. Each engagement is supported by advance site coordination, clear communication, and professional setup and breakdown procedures, with attention to dietary preferences and operational precision. **TBK delivers more than catering**; it delivers a dependable event partner that enhances employee morale, strengthens client impressions, and allows organizers to execute with confidence.

Core Competencies

- Authentic Mexican cuisine prepared with consistent quality control and efficient service execution.
- Established mobile catering operator serving corporate, municipal, and private sector events throughout South Florida.
- Operates multiple fully equipped food trucks under one unified brand, enabling simultaneous service at large scale events
- Proven experience supporting employee appreciation events, customer activations, community festivals, government functions, and private corporate gatherings.
- Capable of servicing events ranging from small executive lunches to high volume public events with hundreds of attendees
- Fully licensed and insured mobile food service operation compliant with local and county regulations.
- Experienced in coordinating directly with event planners, facilities managers, and corporate operations teams.
- Structured approach to logistics including site planning, arrival scheduling, setup flow, and controlled service timelines.
- Scalable from executive functions to high-volume public events.

TBK Differentiators

1. Multi truck capacity reduces operational risk and allows scalable service without compromising speed or quality
2. Documented operational experience in structured environments where punctuality and execution are non-negotiable
3. Clear communication protocols before, during, and after events to eliminate last minute uncertainty
4. Ability to manage high volume service while maintaining orderly flow, minimizing lines and workplace disruption
5. Inclusive menu planning with accommodation for dietary restrictions including vegetarian and other special requests
6. Transparent pricing structure with defined scope of service to prevent unexpected budget overruns
7. Professional on-site team presentation aligned with corporate standards of conduct, appearance, safety and professionalism
8. Contingency planning mindset developed from operating in diverse and complex event environments
9. Experienced, single point of coordination across multiple trucks to simplify vendor management and planning for corporate buyers
10. Proven success serving schools, families, and community-centered events

Execute with Confidence

Company Snapshot

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Service Area:	South Florida

NAICS Codes

722330:	Mobile Food Services
722513:	Limited-Service Restaurants

TBK Product Highlights

Authentic Mexican Cuisine
Multi Truck Deployment
High Volume Service
Corporate Event Catering
Licensed and Insured

TBK Services Highlights

On-Site Food Service
Event Logistics Coordination
Scalable Multi-Truck Service
Dietary Accommodation Options
Setup and Breakdown Management

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