



Grub Rockstar Catering

# Pop Up Lunch Services

*Down Home Southern with a Hint of Caribbean & Creole*



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# A Letter From the Founders

Thank you for taking the time for considering Grub Rockstar Catering for your onsite dining needs. We are thrilled to present you with an exciting opportunity to enhance the dining experience for your building occupants.

We propose setting up pop-up lunch services either in your building lobby or via our food truck on Tuesdays through Thursdays. Our menu will feature a diverse selection of mouthwatering meals ranging from \$11 to \$17. Each meal will include an enticing entrée paired with one or two delectable side items, ensuring a satisfying and balanced dining experience.

Our team at Grub Rockstar Catering takes pride in providing high-quality, flavorful dishes made from fresh, locally sourced ingredients. We are committed to offering a variety of options to cater to different tastes and dietary preferences, including vegetarian and gluten-free choices.

By bringing our pop-up lunch services to your building, we aim to create a vibrant and convenient dining atmosphere for tenants and visitors alike. Our goal is to elevate the culinary experience and foster a sense of community within your building.

We are confident that our proposal will not only enhance the overall satisfaction of your building occupants but also contribute to a dynamic and inviting environment. We are open to discussing further details and customizing our services to meet your specific needs and preferences. Thank you for considering Grub Rockstar Catering for this exciting opportunity. We look forward to the possibility of collaborating with you to bring delicious and memorable dining experiences to your building.

Best regards,  
Grub Rockstar Catering

A close-up photograph of several meatballs in a dark, glossy sauce, garnished with chopped green onions. A blue plastic fork is visible in the upper right corner, partially submerged in the food. The background is a solid dark red color.

# About Us

Grub Rockstar Catering is a Washington, DC based full service catering company that specializes in high quality dishes inspired by soul, Creole, Caribbean, and traditional BBQ.

Since 2016, Grub Rockstar has provided pop up lunch services to office parks, medical facilities, government buildings and other corporate offices throughout the DMV.



# What we do

## Our Goal

To provide affordable, convenient and delicious lunches right in your office space. Plus, with the option for a rotating menu, there's always something new to look forward to at lunchtime. With no hassle of long lines, wait times, and overpriced meals, your team can relax and enjoy the benefits of a restaurant just steps away!

## Our Experience

We've been providing popup services since 2016, so we are accustomed to working at unique locations. Throughout the years, we have worked to hire quality talent and possess all the necessary qualifications to ensure a smooth and successful event. Our team is well-versed in compliance with health and safety regulations, possesses the required certifications, and have background checks completed at government facilities.

## Why Choose Us?

We're in the business of great food, and creating memories. When we come onsite to serve lunch, our goal is to provide exceptional meals and outstanding service. We have experience with a wide variety of cuisines, so we have the ability to change the menu frequently without compromising on quality. We also have experience working with a variety of dietary preferences and restrictions and can create diverse menus with something for everyone.

# The Team



**Tony Wright**

*Founder, CFO*

Mr. Wright brings his business acumen to the company with a history in assisting in the upkeep and management of a previous Maryland halfway house/rehabilitation center for youths. As well as his current managing of a successful business specializing in clinical social work. In his capacity as CFO with Grub Rockstar Catering, he provides detailed oversight in the upkeep of financial documents, financial planning, bookkeeping, record keeping, providing a snapshot of the business' current financial performance and performing in the role of Sous Chef, food purchasing, food delivery, and kitchen staff oversight and management.

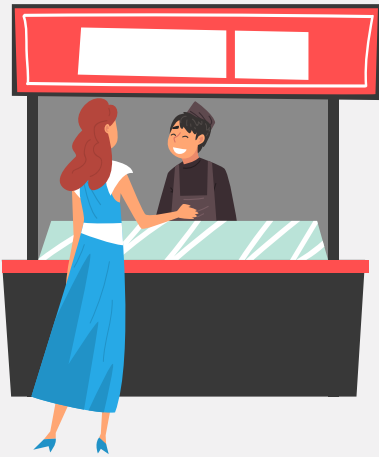
**Henry Tucker**

*Founder, Head Chef*

Mr. Tucker has extensive knowledge of the culinary industry as Head Chef of the organization. His background includes training with various entities such as Top Chef University, a graduate of several Master Classes, and he has over 7 years in this role developing and creating menus and recipes for the company. Once a government employee of 27 years with the Federal and District government, he retired to dedicate his knowledge, skills, and abilities to make the business a successful and competitive force within the culinary industry here in the DC, Maryland and Virginia area. As a former bank examiner and auditor within the government, his experience is also utilized in the capacity of the financial realm of the business.

# How it Works

Our team will come onsite as many days a week as per our agreement. We recommend lunch service runs between 11:30am-1:30pm or until we are sold out. Lunch start time is negotiable depending on when everyone typically takes lunch. Lunch varies from location to location so it will be at our discretion to adjust timing based on our experience.



We will set up a popup lunch spot using the tables provided (see page 9) with our own fireproof table cloths, warming trays, utensils, plates, menus, marketing, etc. We typically have 2 employees onsite, one to take payment, and one. If we see an influx in diners, we are subject to add an additional employee to ensure a smooth and quick ordering process.

A team member will take payment via our own POS. Credit, debit, and cash are accepted. We are also able to coordinate subsidized lunches through employers if desired.



Our menu will offer diverse selections and our team is able to discuss any potential allergens in the dishes. Menu is subject to change based on popularity, and what is in season. We also offer a rotating menu item called the “chef’s special”

At the end of service, our team will clean up, and break down and store the tables in the designated location. Our team will promptly leave the site in a broom swept condition.



# What We Need

- Two, 6-foot folding tables and storage for the tables. We request easy access to the tables.
- Estimated number of people in the building so we can accurately provide enough food for interested diners
- Set-up space that is convenient for people to access (ie, lobby, community center, office kitchen, etc)
- Access to a sink and bathroom
- Access to convenient parking for loading/unloading. This spot will need to be available for the duration of our serving period. If badges are required, we will need to secure a badge to ensure entry and smooth set-up.
- Best point of contact to ensure a great working partnership
- If applicable, necessary paperwork and information regarding badge only-access to serve onsite. We have multiple team members who have been cleared for government sites and can provide any information for background checks.
- *Marketing:* Any emails, flyers, etc to let everyone know that we are onsite. We can work with you to provide information about menus, timing, location, marketing materials, etc
- Any directions in regards to cleaning, set up, breakdown rules that we need to follow onsite. A place to discard trash is preferred.



# Additional Services

## Corporate Catering

Is your office looking to subsidize meals? We can provide breakfast, lunch, and dinner services to your team. Our extensive menu includes a variety of options, from boxed lunch or a lunch n' learn, or breakfast bar for a morning meeting.

## Food Truck

A novelty option, our food truck has been a popular choice in the warmer months! We can come onsite to your corporate campus, parks, parking lots, etc, to provide onsite outdoor services! Our food truck includes the same menu items and we can custom design a menu to fit the theme of your event. Additionally, if indoor popup services does not fit your space, we are able to discuss onsite options with our food truck.

## Fine Dining

This is a popular choice for corporate events such as happy hours, retirement parties, holiday gatherings, employee appreciation events, etc . We have an additional menu with appetizers, small bites, desserts, and plated meals for an elevated experiences. Our team provides full service and we also are able to provide onsite bartending services, event planning, rental services, decor etc, for a stress free event.

# Sample Menus

Check out a sample of our popular menu items!  
Menu's include combo meals, desserts, sides, beverages, and more!  
Priced between \$11-\$17.

## *Entrees*

*Parmesan  
Shrimp & Grits*

*Crab Cake Platter*

*Pull Pork Sandwich*

*Baby Back Ribs*

*Caribbean Jerk Wings*

*Curried Chicken Salad*

## *Sides*

*Corn Kale Salad*

*5 Cheese*

*Mac N' Cheese*

*Seasoned Yellow Rice*

*Sauteed Cabbage*

*Beverages/Dessert/additional items*

# Photos & Examples of Services





# Photos & Examples of Services



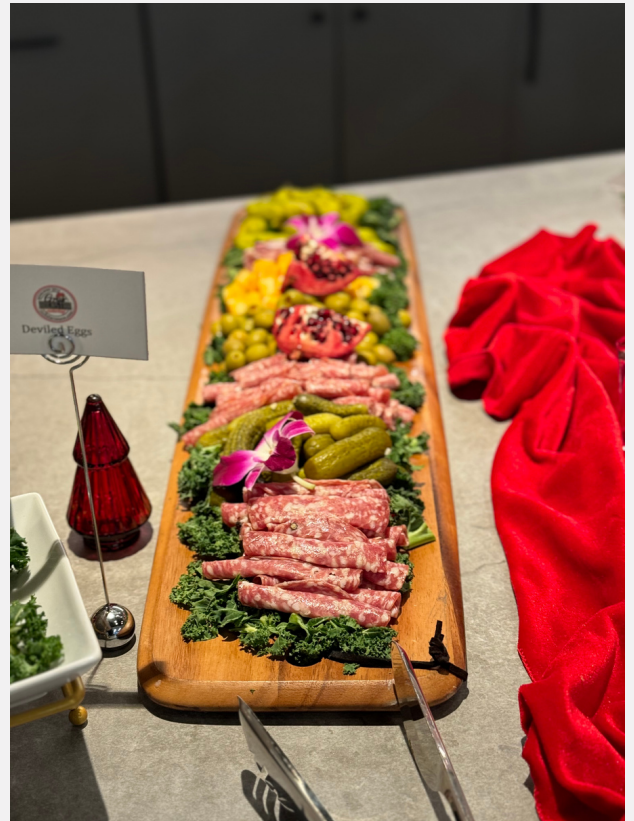


# Photos & Examples of Services





# Photos & Examples of Services



# Certifications

CAGE: 96QQ1

NAICS CodeL 722320

DUNS Number: 080177098

## Members Of



## Available Upon Request

Clean Hands Certification

Liquor License