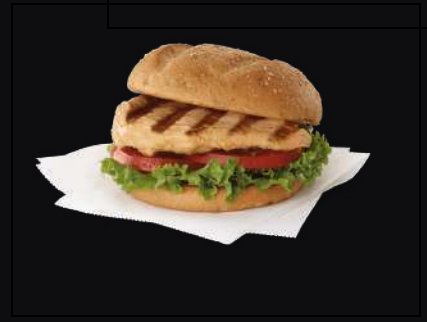


Licensing Chiq-filet Truck



Herb Marinated Boneless Chicken Panko / Grilled On King Hawaiian Buns



Invest Your Own Food Truck with Manny less than \$100K



LICENSING FEE \$5000.00

Royalty Fee
\$1000.00 per Month

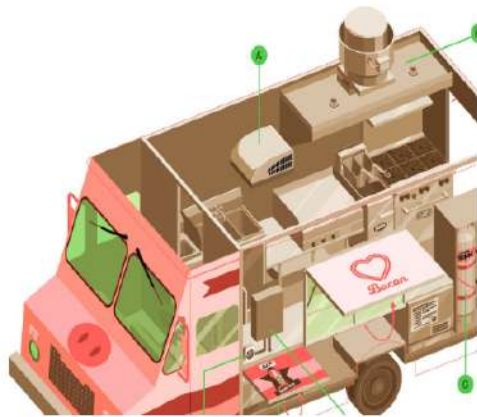
Own a Gourmet to go License

A new concept that serves a tastier,
Healthier & faster option offering Food Truck



Manny's Chiq-filet





TRUCK DESIGN OPTION & CONCEPT



FOOD TRUCK

Manny's Chiq-filet understands that hectic lives demand simple, low cost but high quality food solutions. So we've focused on combining the benefits of food truck for take out and while also providing catering, delivery and online ordering services.

Proven Model

Profitable concept estimated average sales per truck \$200K~250K gross

Award-winning, simple menu

Mid size food truck, lower investment

18 + years of operations

- Manny's Commissary would be able to supply all menu items.
- Licensee can use Manny's Place Commissary
- Manny's Place will supply all the food items to Licensee selling to their customers

Award-Winning Crab Cakes

Simple menu

Seafood, chicken, meat ,salads & house made sides

Growth Segment: Prepared Ready-to-Serve on Site

Hectic lives demand simple, but high quality solutions, and **Manny's Chiq-filet** makes that happen by offering pre-prepared cooked foods from the truck to your mouth, providing a delicious meal in just few minutes with affordable cost. Of course, all items contain no additives or preservatives and are provided with Nutritional Facts . **Manny's Chiq-filet** items offering an alternative to burgers, pizza .

Simple, easy and the highest quality ingredients

Quality of Life

Limited staffing needs

Truck franchisee can decide to be open 7 days with flexible hours



Why You Should be Part of the Food Truck Industry with Manny's Chiq-filet

Food trucks offer plenty of exciting opportunities for entrepreneurs. Here are some benefits of choosing this niche:

- **Location independence:** Your truck can go wherever potential customers are. If there's a big event or area with lots of foot traffic on any given night, catering, you can set up there to reach more people.
- **Low startup costs:** You don't need a dedicated location or a huge team to run a food truck. So it can be easier to break into the industry.
- **Built-in advertising:** When you set up at an event or drive across town, your truck gets seen. If you have a catchy logo or design, this automatically helps you build brand recognition without extra advertising.
- **Multiple income streams:** Food trucks don't have to only offer food at festivals and high-traffic areas. You can also offer catering to diversify your income streams & brand recognition.

1. Research Food Trucks Locally

If you want to be a successful food truck owner, you need to understand your competition. Research other food trucks in your area to find a unique niche and learn the hot spots and trends in your local food truck scene.

2. Manny's Chiq-filet is a Niche Market

Food truck customers often like unique menu items. **Manny's Chiq-filet** sets your business apart from other Food truck, like classics burgers and tacos.

3. Name and Brand Your Business

A catchy name and brand will make your business more memorable. Choose consistent design elements that are easy to read and communicate a style that appeals to your target customers.

4. Food Truck Business Plan

Once the location are designated Manny will make the first draft of business plane jointly for **Licensee**.

Every business needs a plan things to include in your food truck business plan:

- **Market analysis:** Look at other food truck owners in your area and consider demand from local customers.
- **Product and Service list:** Meet with Manny jointly to create a menu and selling price
- **Price and understand all the ingredient private catering**
- **Licensee Financial projections: Manny based on the** market and price list, will update the business reflect what can you expect to earn? How does that compare to your projected expenses?

6. Menu List and Set Your Prices

Manny's Chiq-filet is niche, create a short list of items you can make with limited ingredients. Price items based on demand and costs.

7. Secure a Truck

You need a truck that's large enough to prepare and serve food. So, you have to find [where to buy a food truck](#). You can find old vans or trucks in local classified ads and have them refurbished with equipment. Or buy an existing food truck from a business broker. Keep your business and personal assets separate to simplify bookkeeping and build credit. Consider business credit cards for monthly purchases.

8. Form a Legal Entity and Register Your Business

All businesses need a legal entity; here are some for food truck operators to consider:

- **Sole proprietor:** This can work for those who operate individually, but it offers no liability protection.
- **LLC:** Offers liability and low startup costs; this is quite common for food truck operations.
- **Corporation:** This offers liability protection and a different tax structure, but can be more complicated and costly to start.

9. Open a Business Bank Account

Keep your business and personal assets separate to simplify bookkeeping and build credit. Consider business credit cards for monthly purchases.

10. Get Business Insurance

Insurance can protect your assets if your business experiences any losses. Here are some common types for a mobile food business.

- General liability
- Commercial auto
- Property coverage

Other Items to Do List

1- Get the Necessary Food Truck Equipment 2- Get a POS System 3- Source Your Ingredients 4- Sort Out Your Taxes 5- Apply for Permits and Food Truck Licenses 6- Create a Website and Market Your Business 7- On-Line ordering 8-Decide Where to Park 9- Employ Staff 10- Maintain Your Truck 11- Market Your Business and Expand 12- Social Media.

Manny will guide the franchisee regarding equipment list, where to purchase and where to Source Your Ingredients

IDEAL LICENSEE

Leadership Experience

Minimum restaurant industry experience, or an entrepreneurial back ground

~ Investment Less than \$100K

Licensee Fee \$5000.00

Royalty

\$1000.00 per month

Location Knowledge

Familiarity with one of our target markets

AVAILABLE MARKET

Below is or available licensing territories include but we are open to review any other territories per your request.



Pennsylvania



New Jersey




Delaware



AVAILABLE MARKET

Below is or available licensing territories include but we are open to review any other territories per your request.

 Pennsylvania

 New Jersey

 Delaware



BREAKFAST SANDWICH

Voted The Best Crabcakes
& Seafood Chain



Manny's Place Way

We're a Licensee that's passionate
About food & great service



CATERING



OUR STORY

Manny's Place was the brainchild of owners Manny and Sharyn Tehrani.

Their two great passions love of food and love people combined to make the wonderful brand experience customer have come to know since 2005.

Manny served as sous chef in five-star restaurants during his under graduate gradute college years, with a dream of one day owning his own eatery. And for over 14 years, Sharyn traveled world-wide as a buyer in the retail industry.

During this time she realized her natural affinity for people then offered her services in the non-profit sector for another 14 years. There combined result brings to you what the Tehrani Family knows and enjoys best... top notch food and with a smile! Known in their circle of friends and family as gracious hosts and fun-loving entertainers, they bring you these same hallmarks that have made their gatherings so popular over the last 18 years.

Manny was soon making crab cakes for several local restaurants while selling crabcakes

by the thousands on the national shopping network, ShopNBC .

Manny's crabcakesn was dubbed "the best crabcakes "



The food truck trend represents one of the most exciting developments in the culinary industry. These compact dining establishments bring a variety of enticing flavors to locations in which such cuisine might not otherwise be available. Consumers benefit from convenient access to numerous culinary styles, while restaurant owners are able to expand business flexibility and minimize the costs associated with traditional brick-and-mortar locations.

With so many advantages available for both customers and owners, it's easy to see why food trucks are quickly taking over the casual dining market. As of 2020, IBISWorld statistics revealed a total of over 25,000 food truck businesses in the United States, as well as an astounding market size of \$1.1 billion.

GOURMET TO GO

Manny's Chiq-filet "gourmet to go" concept represents the future of food truck – *Fast, healthy gourmet that prepared and heated ready to eat.*

Research shows that:

69%

wish they could **cook a healthy food more quickly**

65%

are **tired of eating none healthy food**

58%

are **bored with comfort foods**

80%

are **craving something new**

Gourmet to Go solves this growing segment – especially for busy office worker and professionals who seek fast, healthy cuisine without the demands and concerns of limited time to eat.

Manny's original menu has expanded to include Chicken ,homemade mashed potatoes, mac-cheese, chicken pot pies, and more.

Each day the freshly prepared food is prepared in our food truck & and location.

Grilled Chicken Sub Sandwich Tray

\$40.00/ea.

Boneless chicken tender, marinated with a special blend of seasonings, grilled served on a Multigrain baguette with greens and sliced tomato. Served with Honey Roasted BBQ Sauce.

Options

- ☐ Small Grilled Chicken Sub Sandwich Tray (5 subs) \$40.00
- ☐ Large Grilled Chicken Sub Sandwich Tray (10 subs) \$78.00

CATERING

Hot Chick-filet Nugget Trays

\$30.00 /ea.

Bite-sized pieces of tender chicken breast, seasoned to perfection. Available with your choice of delicious sauces.

Options

- ☒ Hot Chick-filet Nuggets Tray (60 pcs.) for \$30
- ☐ Medium Hot Chick-filet Nuggets Tray (90 pcs.) for \$50
- ☐ Large Hot Chick-filet Nuggets Tray (165 pcs.) for \$90

Hot Chick-filet Strips Trays

\$30 /ea.

Made from the most tender part of the chicken breast, Chick-filet tender are marinated with special seasonings, hand panko breaded. They are mouth-watering and generously portioned. Served with guest's choice of dipping sauces.

Options

- ☒ Small Hot Chick-filet Strips Tray (20 pcs.) for \$30
- ☐ Medium Hot Chick-filet Strips Tray (30 pcs.) for \$50
- ☐ Large Hot Chick-filet Strips Tray (55 pcs.) for \$90

Grilled Chicken Tender

A boneless chicken tender, marinated with a special blend of seasonings & grilled

Options

- ☒ Small Hot Chick-filet Strips Tray (20 pcs.) for \$30
- ☐ Medium Hot Chick-filet Strips Tray (30 pcs.) for \$50
- ☐ Large Hot Chick-filet Strips Tray (55 pcs.) for \$90

Grilled Chicken - filet Wrap Trays

\$30.00/ea.

Sliced grilled chicken, lettuce, slaw with carrots and cheese rolled in a whole wheat wrap.

Options

- ☒ Small Grilled Wrap Tray (5 wraps) \$40.00
- ☐ Medium Grilled Wrap Tray(8 wraps) \$70.00
- ☐ Large Grilled Wrap Tray (12 wraps) \$105.00



Manny's Place
@mannysplacefood

info@mannyscrabcakes.com

Dine-In with Manny
BYOB



Food Truck Formats

Manny's Chiq-filet Food Truck is a versatile concept that can operate in many different city and suburban locations & events:

- Food Truck Festivals.
- Food and Drink Festivals.
- Financial Districts & Business Buildings.
- Tourist Attractions.
- City Parks.
- Shopping Canthers.
- Sports Stadiums & Concert Venues.
- Outdoor Music Festivals.
- Colleges & University
- Churches
- Synagogues

REVENUE POTENTIAL

What distinguishes Manny's Chiq-filet is our multiple revenue streams that include:

Economical Model: High-volume takeout without the expensive footprint of a conventional restaurant

Multiple Dayparts: Sales traffic during lunch and dinner as customers pick up gourmet-to-go for later heating and serving

Significant Catering Component: Our crab cakes and other specialties travel well for reheating at dinner parties, corporate events, receptions, and get-together

Significant Catering Component: Our crab cakes and other specialties travel well for reheating at dinner parties, corporate events, receptions, and get-togethers

Take Home Dining: It's not the revenue leader, but it builds a following and adds to the profits take home item reheat for dinner

Profitable: Mix drives ticket sales and produces ranges estimated average Gross revenues of **\$250,000 / Year**

FRANCHISEE SUPPORT

Manny's Chiq-filet sees its Licensee partners as part of a growing family. We are motivated to see you succeed at every step.

Food Truck Selection and design

Manny will support franchisee for selection of the food truck and design .

Business Plan

Manny's Chiq-filet will develop detail business plan showing 1st, 2nd and 3rd year revenue forecast at no cost to franchisee

Food Truck Design

Manny's Chiq-filet will design the food truck jointly with based on **Manny's Chiq-filet** standard at no cost to franchisee

Franchise Coaching

Manny's Chiq-filet will provide online and field support to develop your marketing, retail sales, operations, and growth strategies through every stage of ownership.

Technology

We work with leading point-of-sale technology providers to help you serve your customers efficiently while running your business seamlessly.

Our POS system integrates inventory management, recipes, and sales and labor data with store schedules, catering, and third-party delivery.

Marketing

Manny's Chiq-filet provides, targeted advertising, social media brand stories, seasonal promotions. Signage design , and more.

AVAILABLE MARKET



OPEN IN FIVE EASY STEPS

Step 1

Pre-qualification &
Brand Introduction

Step 2

Application & Brand
Franchise Disclosure
Document

Step 3

CEO Call

Step 4

Discovery Day &
Approval

Step 5

Training & Launch

Our Perfect Candidate



OUR IDEAL PERSON

A Manny's Chiq-filet Licensee owner should understand our “gourmet to go” brand position and unique concept – fast, healthy gourmet meals that you heat fully cooked ready to eat

They should have a creative entrepreneurial spirit helps to succeed in food truck business.

Local Ownership

Licensee owners should live in or around an area close to the store in Pennsylvania and for NJ and Delaware recommended not too far away from Philly for better support but this is all up to the **Licensee** since most of the food items are prepared by franchisee.

Hands-On Ownership

Licensee owners should be involved in the day-to-day

Community Leader

Licensee owners is desired to be involved with in their local community

Location Knowledge

Manny's Chiq-filet want you to have a familiarity with your operations desired market.

Open a Manny's Food Truck in 5 Easy Steps



Open a *Manny's chic-filet* Food Truck in 5 Easy Steps

Are you ready to take the first step to own a Manny's Place Food Truck **Licensee**? If you've explored our story and feel you would be a great candidate, follow these six steps to ownership.

STEP 1:PRE-QUALIFICATION & BRAND INTRODUCTION

Once you send in your request for more information, have an initial call with Manny. Together we will determine if you have the qualifications to join the brand, and how well the Manny's Place Food Truck Licensee will meet up with your goals and business objectives.

We will then present the Manny's Place story, the unique concept, what it means to be one of our franchise partners.

STEP 2:APPLICATION & LICENSEE DISCLOSURE DOCUMENT

Complete the confidential Manny's Place Franchise Application and receive our Licensee Disclosure Document . This is an required disclosure document for individuals considering a **Licensee** investment.

We will review in detail this document prior to signing an agreement.

STEP 3:CEO CALL

Next you will get the opportunity to have a 1-to-1 call with Manny the CEO where you can present your thoughts and ask key questions about your role in the business. Manny will do a deeper dive into how we help you set up and startup your new Manny's Place Gourmet to Go Food Truck Franchise.

STEP 4:DISCOVERY DAY & APPROVAL

After a virtual walk-through, you will visit a Manny's store to see "Gourmet To Go" in action. Come to our Support Center in PA to meet the team in person and get a hands-on look at the systems and processes used in a running store. This is a great opportunity to learn about the daily responsibilities, training, marketing, and more.

STEP 5:TRAINING & LAUNCH

Congratulations! You are now one of our newest **Manny's Chiq-filet** Food Truck franchise owners. We help you with regarding where to get the truck, equipment, ingredients and so on.

Our end-to-end training program ensures that you are fully prepared to launch the business, including onsite training at Manny's Place before, during, and after your opening. We want to ensure that you are ready to deliver a gourmet experience right from the start.

Once the truck is set up, and have your **Manny's Chiq-filet** Food Truck come to life!



Manny's Place
@mannysplaceseafood
info@mannyscrabcakes.com
Dine-In with Manny
BYOB



Take any of the food items for dinner at home , just heat them in oven for 10 minutes dinner is served

Manny's Chiq-filet Menu & More

Grilled Chicken Sandwiches / with FF or onion ring \$10.95

- C1- Grilled Chicken on Kaiser roll**
served with Green Leaf lettuce and tomato & Honey mustard ,BQQ sauce


- C2- Grilled Chicken BBQ Bacon on Kaiser (2 PCS.) bun**
served with American cheese , bacon and Green Leaf lettuce & Manny's BBQ sauce


- C4- Whole Wheat Grilled Chicken Wrap**
nestled in a fresh mix of green lettuce, and little slaw with mozzarella cheese ,tightly rolled in a whole wheat wrap with spread of ranch dressing


- C5- Grilled Chicken Nuggets... (10~12 pcs.).**
grilled for a tender and juicy taste &.Honey mustard sauce


- C6-Grilled Chicken Tender.....(3 pcs).**
A boneless chicken tender, marinated with a special blend of seasonings & grilled


- C7- Chicken Kebab Pita Bread with Tzatziki sauce**
A boneless chicken tender, marinated with a special blend of seasonings With lettuce and tomato



- C8- Shredded Chicken Salad Sandwich**
With lettuce & tomato



Panko Chicken Sandwiches / with one Side

- C8- Panko Chicken Sandwich**
On 2 King Hawaiian Buns
served with dill pickle chips & with Honey mustard BQQ sauce


- C9 - Panko Chicken Nuggets**
Bite-sized 10~12 pieces of boneless chicken tender, and grilled for a tender and juicy taste &. Honey mustard sauce


- C10- Delux panko Chicken (2 PCS.) on Kaiser**
with American cheese, lettuce ,tomato ,Honey mustard BQQ sauce pickle


- C11- Panko Chicken on Kaiser (2 PCS.) bun**
served with dill pickle chips , with Honey mustard BQQ sauce


- C12- Panko Chicken Tender(3 pcs.)**
A boneless chicken tender, & Honey mustard


- C14- Panko Chicken Tender on Waffel**
A boneless chicken tender on waffle and maple syrup



- C16- Chicken Pot Pie**
White meat prepared with vegi.
Homemade sauce topped with puff pastry



Breakfast Sandwich on 2 King Hawaiian \$8.00

- 

4 Chick Minis & Cheese
- 

Scramble Cheese Nuggets wraps
- 

Bacon, Egg
- 

Sausage Egg
- 

Chicken Cheese& Egg
- 

Grill Chicken Chic. &Egg & Cheese

- SALADS** Dressings:
Caesar, Balsamic, Honey Mustard, Ranch
- G1- Grilled chicken Caesar10.95
 - G2- Panko chicken Caesar.....10.95
 - G3- Side Salad.....3.95
 - G4- Grilled chicken Avacado Caesar.... 12.95

- SIDE**
- French Fries.....3.00
 - Onion Rings 4pcs.....3.00
 - Potato Salad3.00
 - Cucumber Salad.....3.00
 - Sweet Potato FF.....3.00
 - Mac & Cheese Ball ..2.00
 - Corn Bread Slice2.00

Soups 3.95
Spinach Chicken Noodle

Dessert 3.00
•Lemon Cake
•Carrot Cake
•Chocolate Cookie
Soft Drink 1.50

Food Truck Startup Estimated Costs			
Food Truck Used		\$35,000	
Business Plan			
Business Registration*		\$115	
Vehicle Registration*		\$88	
Health Permit*		\$625	
Fire Permit*		\$125	
Food Truck License*		\$300	
Initial Event Fee		\$750	
Phone + Internet Setup		\$350	
Marketing Assets		\$500	
Smallware		\$500	
Food Inventory (5 Days)		\$3,000	
Serverware (5 Days)		\$58	
Insurance		\$3,000	
TOTALS		\$44,407	
Food Truck Monthly Operating Costs		Mean	
Parking		\$625	
Commissary Kitchen		\$850	
Phone + Internet		\$100	
POS System		\$75	
Food Inventory		\$7,000	
Serverware		\$350	

Marketing	\$500	
Labor (25-35% of Operating Costs)	\$6,757	
TOTALS	\$29,282	

Total Estimated Investment:	
Used Truck Investment	\$30,000 ~ \$40,000 USED
Food Service Equipment	\$20,000 – \$30,000
Training as much as needed	No charge from Manny
Food Truck Startup Estimated Costs	
Licensee Fee	\$5000 ~ \$5000
Used Truck Investment	\$30,000 ~ \$40,000
Food Service Equipment	\$20,000 ~ \$30,000
Food Truck Monthly Operating Costs	\$20,000~ \$30,000
ESTIMATED INITIAL INVESTMENT	\$75,000 ~ \$105,000

LET'S TALK

Complete the form below or call 215-880-6711, and Manny will reach out with more information. *By submitting this form, you agree to receive communications, including emails, texts and calls from Manny's Place Franchising.*

Rest assured, we will never share your information with a third party.

Fist Name

Last Name

EMAIL

PHONE

ADDRESS

CITY

STATE

ZIP

☐ SINGLE UNIT

☐ MULTIPLE UNITS

LIQUIDITY

LESS THAN \$75K /\$75K-\$150K ☒

NET WORTH

LESS THAN \$500K ☒

LESS THAN \$75K
\$75K-\$150K
\$150K-\$300K
MORE THAN \$300K

SUBMIT

610-771-0101

215-880-6711

www.mannysplace.com

LESS THAN \$200K
\$200K-\$300K
MORE THAN \$300K

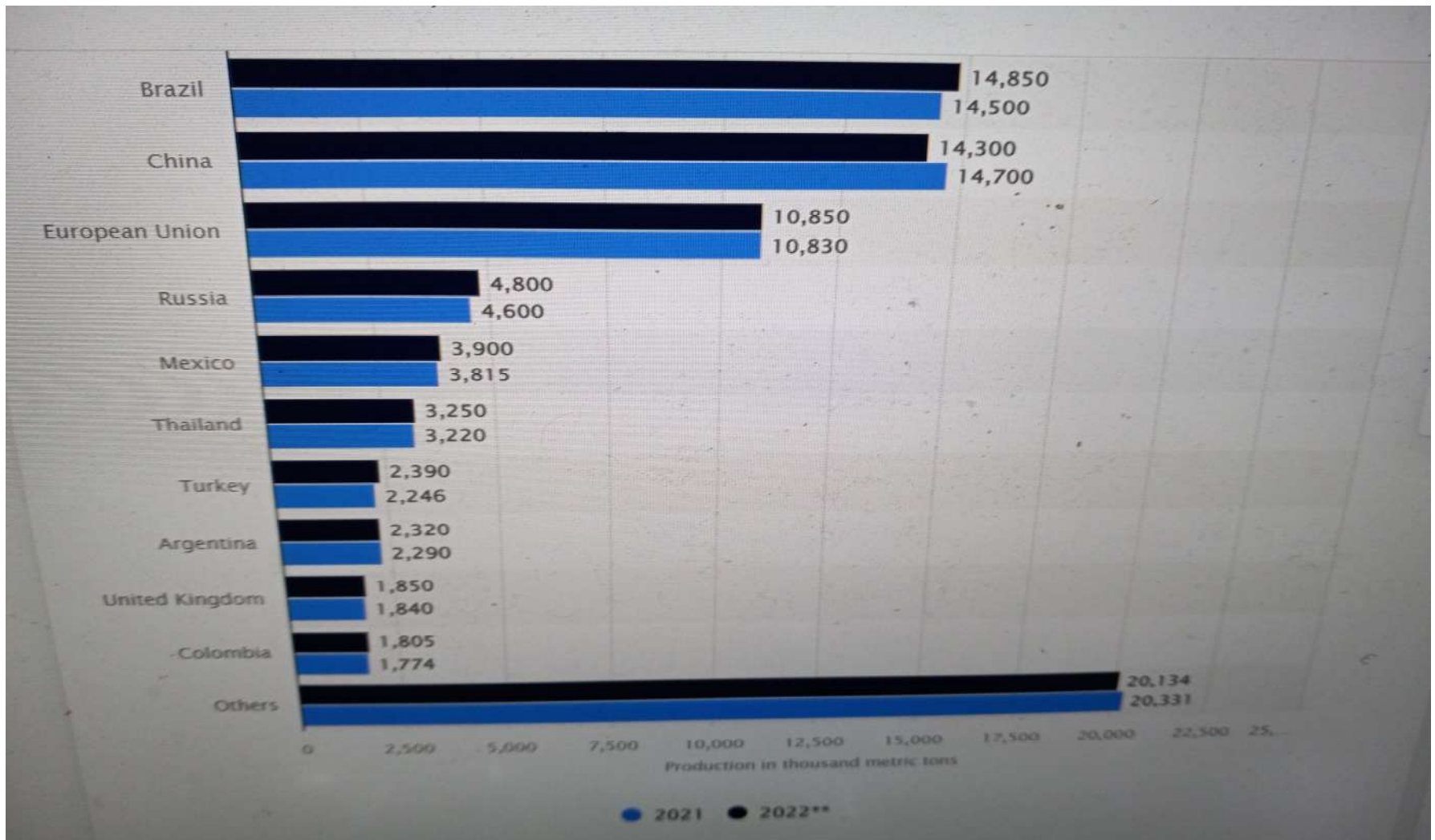
able for this Concept estimated average sales per truck \$200,000~250,000 gross but
assurance mainly it is franchisee effort jointly with 100% of Manny's Place support will do as well.

Manny Food Truck University

WORLD WIDE MARKET

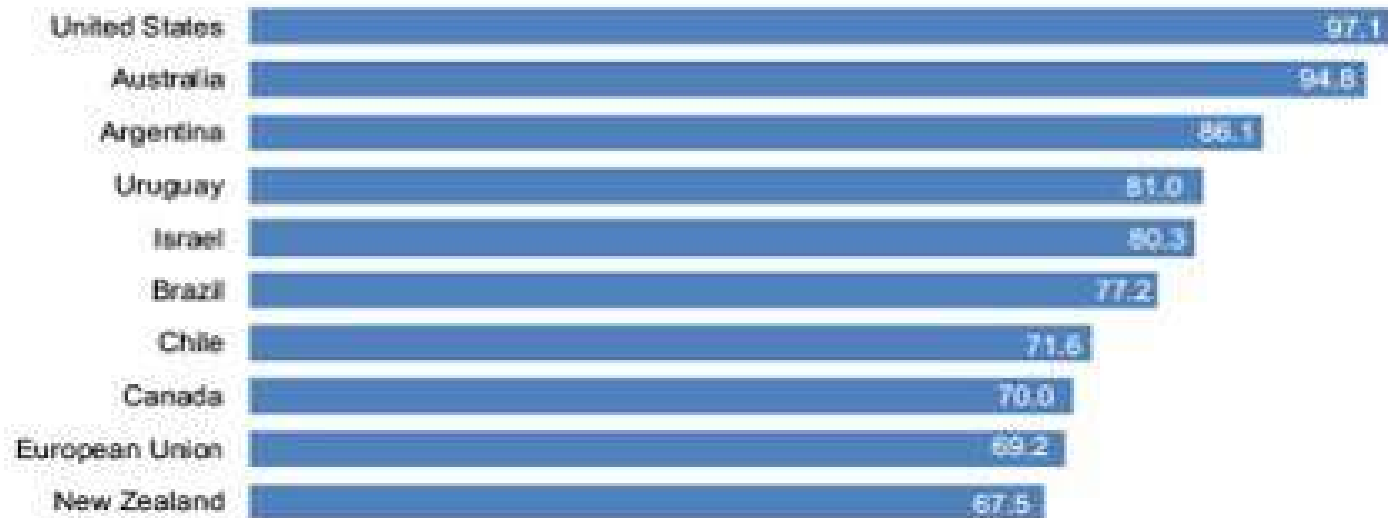
Consumer Trends ,The American Chicken Meat Market. There are roughly 518.3 million chickens in the United States. There are roughly 25.9 billion chickens living in the world . The United States (U.S.) is the third largest chicken producer and user market in the world, behind Japan and China. Its annual consumption is about are roughly 518.3 million chickens in the United States.

Chicken meat production worldwide in 2021 and 2022, by country (in 1,000 metric tons)*



These countries eat the most meat

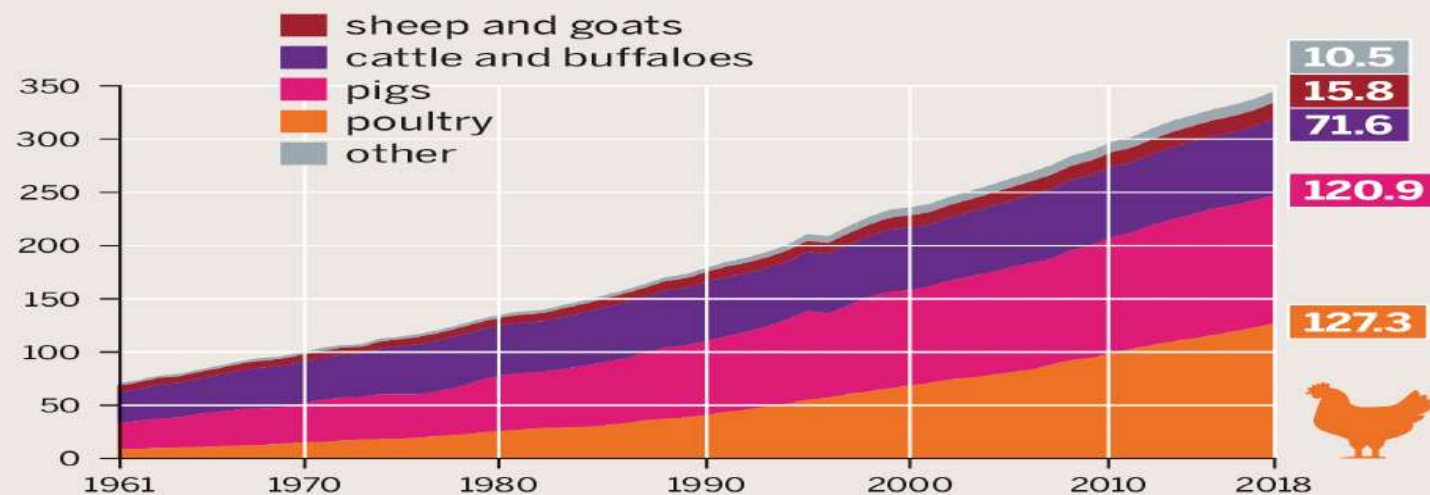
Kilograms per capita, per year, 2016

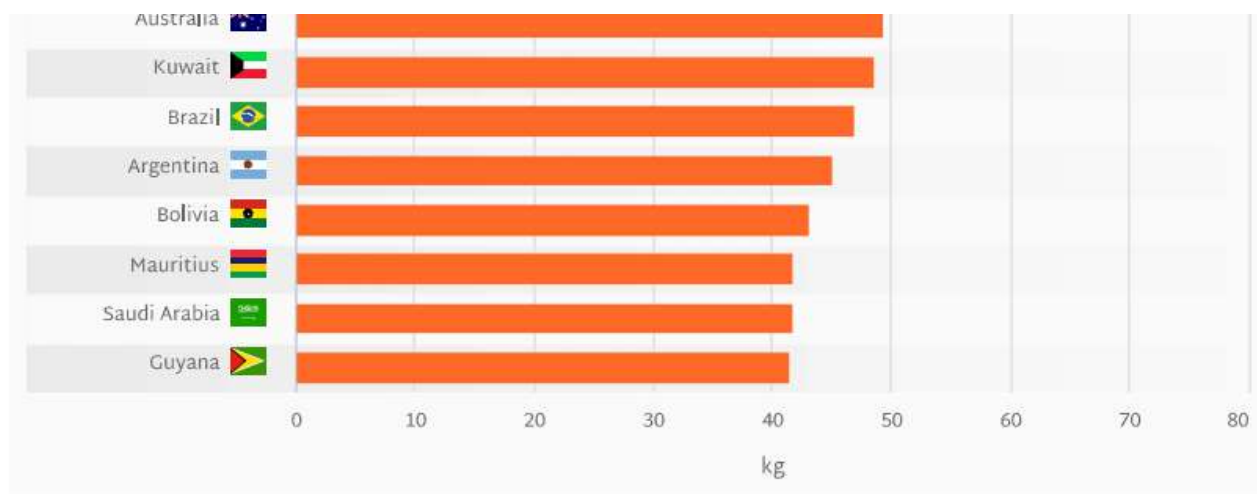
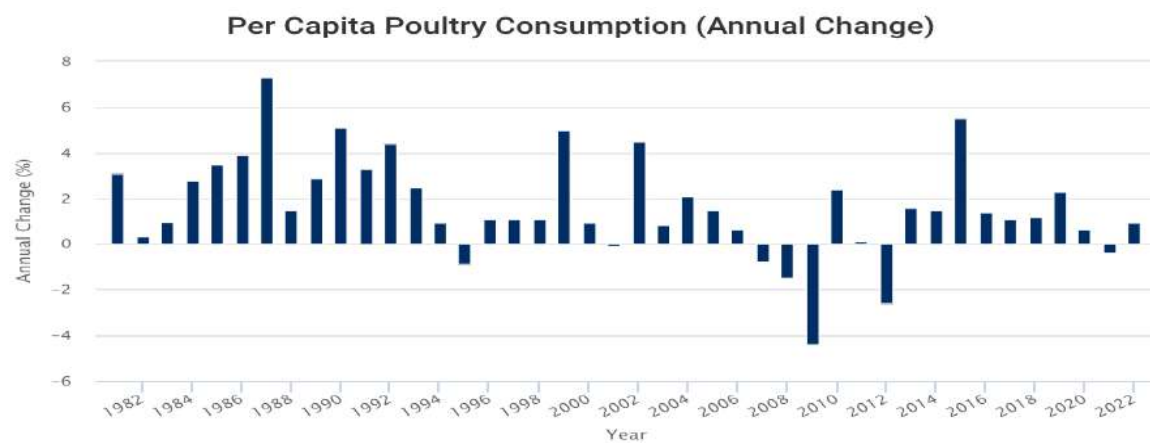
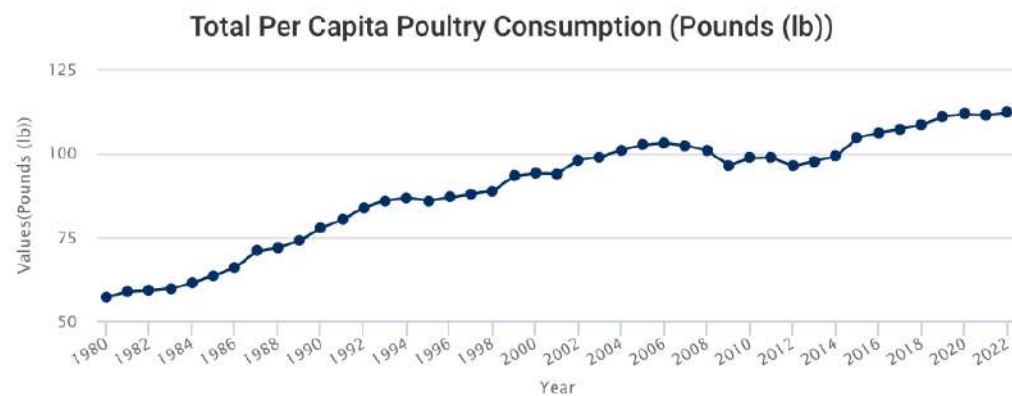


Source: data.oecd

TOP OF THE PECKING ORDER

Increase in global consumption by type of meat, with bone, in million tonnes





Source: Faostat

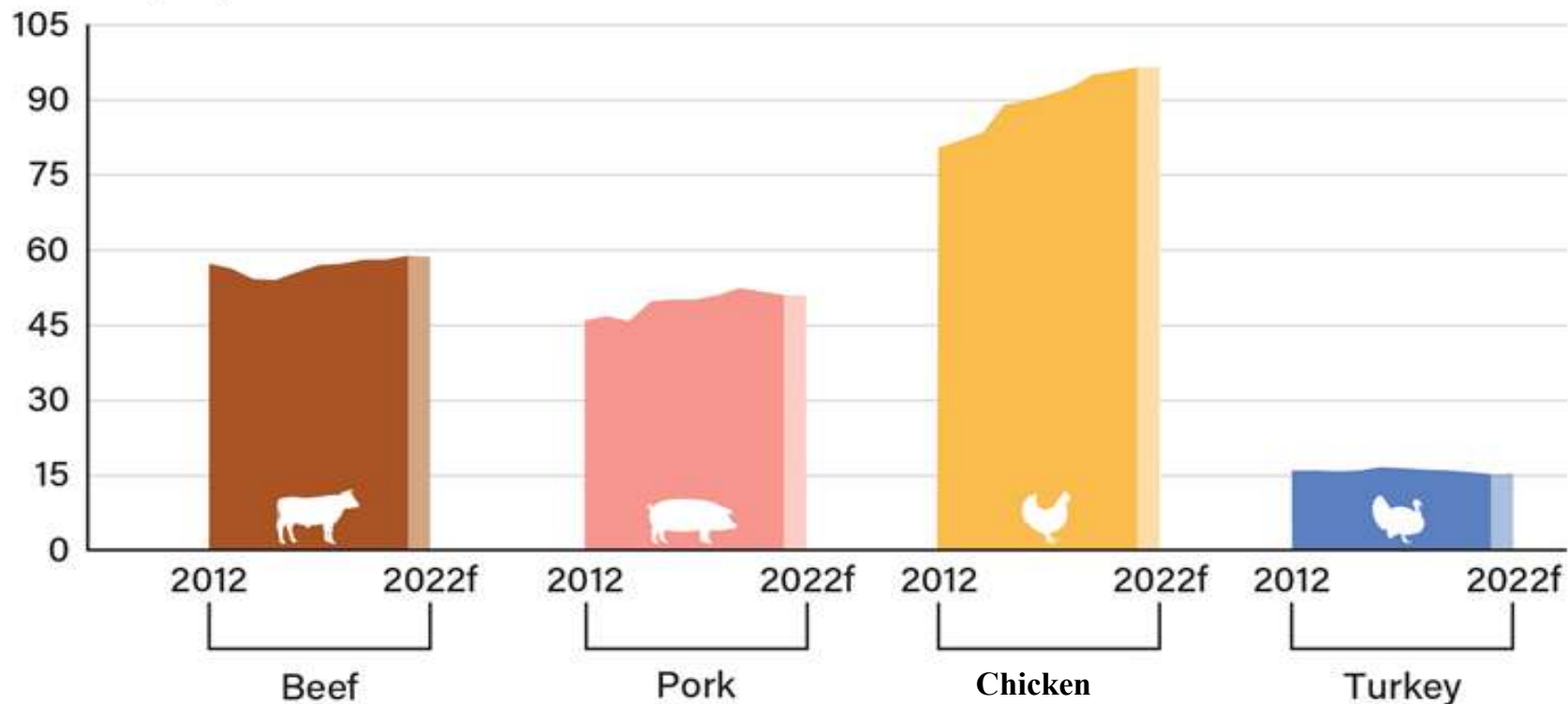
Last Updated: Mar 10, 2022

Retail weight per capita disappearance for beef, pork, broilers, and turkey, 2012-2022f



Economic Research Service
U.S. DEPARTMENT OF AGRICULTURE

Pounds per person



Notes: Shaded areas represent forecast values. Per capita meat disappearance is a measure of meat supply divided by the total population and does not account for indirect consumer uses such as pet food and food waste. While often used as a proxy for consumption, as a measure of supply it does not bear information about factors that determine consumer demand.

Source: USDA, Economic Research Service Livestock, Dairy, and Poultry Outlook.

MARKET COMPETITORS

Major fast food getting into the chicken sandwich market more than 30 years and due to surging demand for chicken the revenue keep getting bigger and bigger.

Chicken Sandwich US Competitors

Competitor	# of Stores in US / Employee	Year 2021 Revenue\$	Yearly Revenue / Store
Chi fil a	2,873 Stores 35,574 employee	\$11.3 Billions	\$8.1 million
KFC	3,904 Stores 24,000 employee	5.7 Billions	1,210 ,000
Popeyes	3,705 Stores 1,898 employee	5.5 Billions	1,200,000

Chick-fil-A rank so highly in total U.S. sales? By earning more per store than any other restaurant. A lot more. In fact, the average Chick-fil-A unit made around \$4,090,900 in 2017. By contrast, the total sales for a McDonald's (\$2,670,320 per unit), Starbucks (\$945,270) and Subway (\$416,860) is \$4,032,450.

But, the most amazing part of this is that Chick-fil-A only operates 2,225 restaurants. That's less than one-sixth as many as the top-three earning restaurants -- less than half as many as the rest of the franchises ahead of it. Of the top-50 earning restaurants, Chick-fil-A ranked 21st in the number of units.

So, how did Chick-fil-A rank so highly in total U.S. sales? By earning more per store than any other restaurant. A lot more. In fact, the average Chick-fil-A unit made around \$4,090,900 in 2017. By contrast, the total sales for a McDonald's (\$2,670,320 per unit), Starbucks (\$945,270) and Subway (\$416,860) is \$4,032,450.

WEBSITES TO GET MORE FAMILARITY WITH FOOD TRUCK BUSINESS

<https://blog.wesellrestaurants.com/the-pros-and-cons-of-food-trucks-how-to-decide-if-a-food-truck-is-right-for-your-business>

<https://www.chefstore.com/about/blog/are-food-trucks-profitable/>

https://www.sizemoreultimatefoodtrucks.com/?gclid=EAIaIQobChMItc7trLfo-wIVj0lyCh1y5gVoEAAYASADEgLENvD_BwE

https://elhajcustomfoodtrucks.com/new-trucks/?gclid=EAIaIQobChMIgq6v9rjo-wIVx_rICh1HEQwOEAAAYAiAAEgLx1_D_BwE

https://farmtruckphilly.com/?gclid=EAIaIQobChMIgq6v9rjo-wIVx_rICh1HEQwOEAAAYBCAAEgIgEfD_BwE

<https://www.businessnewsdaily.com/9237-how-to-start-food-truck-business.html>

<https://www.jerrys-kitchen.com/>

<https://fitsmallbusiness.com/how-to-start-a-food-truck/>

<https://www.nerdwallet.com/article/small-business/how-to-start-a-food-truck-business>

<https://squareup.com/us/en/townsquare/how-to-start-food-truck>

<https://www.redferndynamics.com/gallery>

https://californiacartbuilder.com/?gclid=EAIaIQobChMI_uPWomNo-wIVUODICh0yLwvzEAAYASAAEgIRwPD_BwE

https://packagedeliverytrucksforsale.com/?utm_source=ryan&utm_medium=cpc&utm_campaign=stepvans&gclid=EAIaIQobChMIpLSc48no-wIVGZXICh2ZwQ7zEAAYASAAEgJ3jfd_BwE

https://www.redferndynamics.com/?matchtype=p&network=s&device=c&keyword=food%20truck%20for%20sale&campaign=10632287907&adgroup=104528051229&gclid=EAIaIQobChMIpLSc48no-wIVGZXICh2ZwQ7zEAAYBCAAEgKuTvD_BwE

<https://allamericanfoodtrucks.com/>

<https://concessionnation.com/shop/food-trucks/>

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Note: