

Business Model Canvas for <YOUR BUSINESS>

Business model canvas for offsite catering business specifically targeting the wedding market. Catering from 25 people to 350 people.

Key Partners	Key Activities	Value Propositions	Customer Relationships	Customer Segments
-Local food suppliers for fresh ingredients -Event organizers for venue opportunities -Ghost or Commissary Kitchen -Culinary schools for potential staffing and partnerships -SCORE Mentor -Partner with local restaurants to co-op buy from Broadline vendors	-Preparing and serving Asian fusion cuisine -Marketing and customer engagement -Menu development and testing -Managing supply chain and inventory Key Resources -The food truck itself -Cooking equipment and utensils -Ingredients for menu items -Staff members skilled in cooking and customer	-Offering a unique blend of Asian flavors in a convenient and fast setting -Fresh, high-quality, and locally sourced ingredients -Quick, affordable, and hearty meals for people on the go -Changing menu items based on customer feedback and ingredient seasonality -Focusing on Gluten free and vegetarian options	-Building a community through social media engagement Youtube, Facebook page and groups, Instagram -Encouraging feedback and suggestions from customers -Loyalty programs for frequent customers -Catering services for special events Channels -The physical presence of the truck in high-foot-traffic areas -Social media platforms for marketing and updates on locations and specials -Food delivery apps for ordering and home delivery options	-Foodies looking for new and interesting cuisine -Busy professionals who need quick and nutritious meals -Event attendees looking for convenient food options -Local residents in search of diverse dining experiences -Local ethnic population
	service		-Local food fairs and festivals -Website with updated weekly specials	





Business Model Canvas for <YOUR BUSINESS>

Cost Structure

- -Initial investment for the food truck and kitchen equipment
- -Initial investment for website development and startup goods and perishables
- -Ongoing costs for ingredients, fuel, and maintenance
- -Salaries for staff members
- -Marketing and advertising expenses
- -Permit and license fees
- -Insurance

Revenue Streams

- -Sales of Asian fusion dishes
- -Catering services for events and businesses
- -Special event appearances (fairs, festivals, etc.)
- -Merchandise or additional offerings (beverages, branded items, etc.)

