

Frequently Asked Questions

What types of events do you serve?

We cater everything from corporate activations and brand pop-ups to private parties, weddings, festivals, and campus events. If people gather, we bring the treats.

What's the difference between the food truck and the treat cart?

Our **food truck** is a full-service mobile kitchen, ideal for large-scale events, festivals, or venues with lots of space.

Our **treat carts** are sleek, compact, and perfect for indoor/outdoor use — ideal for conferences, offices, weddings, and boutique events.

What's on your menu?

We serve gourmet desserts and beverages. Menu options vary by season and event type. Customization is available!

Do you offer branded or custom options?

Absolutely. We love working with corporate partners to create branded experiences — including custom packaging, signage, or treat options that align with your event or company aesthetic.

Where do you operate?

We proudly serve the entire DFW Metroplex and surrounding areas.

How do I book Treat Fleet?

Visit our website page to submit your event details. You are able to get a instant quote directly from our website.