



Background

General Location: Los Angeles, CA
Category: Food & Kindred Products
 Food Trucks
Years in Business: 13
Under Present Owner: 13
Hours of Operation: varies
Owner Hours: 35 hours per week
Training: None
Organization Type: C-Corp
Lease Expiration:
Lease Options:
Building Size:
Employees: 9
Reason for Sale: leaving State

Financials

Asking Price: \$1,500,000
Down Payment: Negotiable
Gross Sales: \$1,286,763
Discretionary Cash Flow: \$580,972
FF&E: \$337,885
Inventory Included? Yes
Inventory: \$1,000
Min. Operating Capital: \$50,000
Real Estate Available? No
Rent:
Payroll: \$45,000

Year	2024	2023	2022
Gross Sales	\$ 1,286,763	\$ 1,459	\$ 1,657,545
Gross Profit	\$ 1,107,995	\$ 1,106,266	\$ 1,237,260
Disc. Earnings	\$ 580,972	\$ 615,108	\$ 640,279

Broker Info



Arthur B. Kessler
Business Broker / M&A Advisor
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Summary

The business operates two top-of-the-line food trucks featuring New York style food offerings like pastrami, corned beef briskit and turkey melts along with traditional favorites like burgers, fries and salads.

The business is focused on major events at major venues such as the Los Angeles Colloseum, Sofi Stadium and other major venues from Santa Barbara to San Diego and Ventura County to Palm Springs.

March through November major events all over Southern California are serviced by these unique food trucks.

The work is hard with long hours but the reward is substantial.

December through February is a time to relax and rejuvenate while Southern California goes through it's rainy season.

Culinary experience is not required but some food background may be helpful in securing an SBA loan..

There are no other food trucks like this duo in all of Southern California.

Bestfoodtrucks.com says these food trucks are among the best in the united States.

If you like dealing with people you will love this business.