Birdie's



FOOD TRUCK - CATERING - PRIVATE CHEF

WEDDINGS & PRIVATE EVENTS

Birdie's

Who are we ?

OUR STORY

We are Félix and Maxence, brought together by one belief: good food starts with **good produce.**

That's how Birdie's was born:
a smash burger food truck, a catering service and a private chef.
Three ways of cooking, the same attention to detail.

No anonymous service here: you talk directly to the people who will cook your meal.

That's the value of a small, independent caterer.

OUR VALUES

Most of our produce comes from within 100 km of Toulouse:
eating well starts close to home.

Responsible cooking, all the way through, thanks to our composting association, « La Brigade du Sol ».

Food that's out of the ordinary.
No tired catering menus: every dish is created by us.

One point of contact, from the first conversation to the last bite.

Our services

The food truck

Our food truck serves generous smash burgers, made with care.

Artisan bread from Toulouse, melting cheddar, beef from the Basque Country, homemade sauce and pickles:
every element is prepared to the same standard.

The beef is « smashed » on our griddle: this caramelisation, known as the Maillard reaction, gives it a deep, intense flavour.



Our services

Smash Burger Station

Found the venue of your dreams, in the middle of the fields, with no tarmac road and no kitchen?

Good news:
the Smash Burger Station comes to you.

Our smash burgers are cooked on the griddle, right in front of your guests.

Handcrafted in wood by a carpenter from the Lauragais, it is oil-finished rather than varnished, for **food-safe cooking.**

Same recipes and same prices as our food truck: **only the setting changes.**

Something else in mind? Let's talk!



Our services

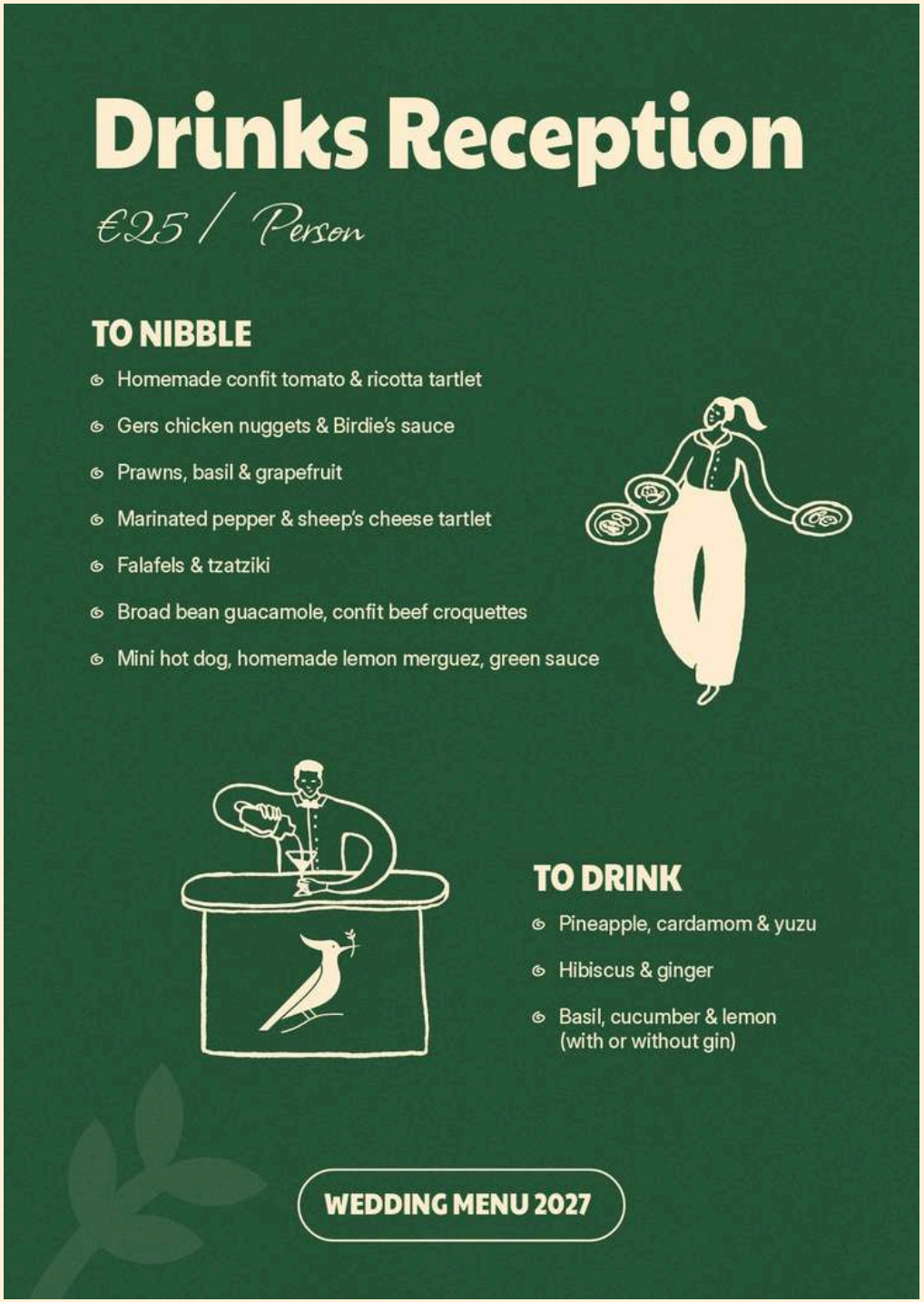
Catering

DRINKS RECEPTION
€25 / person
Around 14–16 pieces per person

The first moment everyone shares together.

A selection of bites to nibble on, fresh and indulgent, mixing our classics with a few more well-travelled creations.

Everything you need to raise a glass, enjoy yourselves and get the party started.



Our services

Catering

THE BUFFET

€45 / person

Around 18–20 pieces per person

The heart of the meal.

A generous buffet that travels from savoury to sweet, between comforting bites and bolder creations.

Everyone builds their own plate as they please.

Soft drinks served self-service.



Our services

Private chef

Birdie's at its most intimate

A chef cooking just for you, at your venue, around a menu designed with you and to your taste.
A bespoke experience, from the first conversation to the plate.

We adapt to whatever you have in mind:
plated service, or large sharing dishes in the middle of the table to keep the convivial spirit going.

OUR MENUS

Starter · Main · Dessert — from €40 / person
The essential: three courses for a complete meal.

+ Amuse-bouche · Cheese — from €50 / person
The meal is enriched with an amuse-bouche and a cheese course.

+ Amuse-bouche · Pre-dessert · Cheese — from €60 / person
The full experience, paced like a true tasting menu.

Every menu is created with you, around your tastes and the season.

Our services

Private chef

Sample menu at 55€ per person

How is your menu created?

It all starts with a conversation: your tastes, your wishes, everyone's dietary needs. We then build a menu around the season and fine-tune it with you until it feels like yours.

This is just an example: yours will be unique.



Birdie's

MENU

COURGETTE FLOWER

FRIED, LEMON RICOTTA

SEA BREAM

CEVICHE, CITRUS, GINGER

LAMB

ROAST SHOULDER, HERB CRUST, PEAS, JUS

BRILLAT-SAVARIN

WHIPPED, FIG TARTARE, SICHUAN PEPPER CHUTNEY

PEACH

TARTARE WITH ELDERFLOWER, PEACH GEL, HONEY CREAM

Wedding package

Welcome dinner

The night before

The night before the wedding, we kick off the weekend with a burger party at the food truck.

Gers chicken nuggets with drinks, smash burgers, homemade fries and cookies:
the perfect way to welcome your guests.

Le grand jour

The big day

After the ceremony, the party starts with a **cocktail hour and our homemade drinks.**

Then your guests sit down to a chef's meal:

starter, main and dessert, served at the table.

Le brunch

The morning after

The next day, the celebration carries on gently.

Hot drinks, pastries, fresh juices, mini burgers, etc... :

the perfect brunch to round off the weekend.

Three moments, one caterer

From the welcome dinner to the next-day brunch: one point of contact and a friendly price.

~~€116.50 / person~~ à la carte

€110 / person

-€520 for 80 guests

A little something to put aside for your honeymoon!

Travel costs extra, calculated according to your venue.

Included & options

Always included

- Food cooked on site by our chef
- Homemade soft drinks and water
- Table service for up to 50 guests
- Detailed logistics sheet
- Composting of green waste by our association, « La Brigade du Sol »

Optional extras, on quote

- Crockery and glassware
- Table service for more than 50 guests
- Alcoholic cocktails
- Cake cutting and service
- Cocktail bar

Suppliers meal

Photographer, DJ, officiant: the people who make your day deserve a good meal too.

Main and dessert, €20 per supplier.

Childs menu

For ages 5 to 12, a proper meal they'll love: burger and homemade fries.

€12 per child.

All prices include VAT

How booking works ?

De la demande au jour J :

1

First contact

We put your menu together with you.

You can mix and match our menus to please all your guests. You receive a clear quote, travel costs included.

No hidden fees.

2

Your date is booked

A 20% deposit is all it takes to secure your date.

From then on, it's yours, and we start preparing your event.

3

A month before

We set up a call to confirm guest numbers and your final choices.

You receive the final invoice and a logistics sheet covering every detail of our visit.

4

The big day

We arrive a few hours before service and prepare everything on site.
At the food truck, as a buffet or at the table:
all you have to do is enjoy your guests.

Birdie's
















Contact us :

Parlons de votre événement

Let's talk about it on Whatsapp :

07 68 32 10 96

Email us :

contact.luckyfoods@gmail.com

Our Instagram account :

@birdies.truck

Our website :

birdies-truck.com



Birdie's

Ce que nos clients pensent de nous

85 Avis · Note Google : 5/5



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★★★★★

J'ai fait appel à Birdie's en prestation privée pour un évènement regroupant une soixantaine de personnes et tout s'est super bien passé ! Que ce soit les échanges avant le jour J, l'écoute pour adapter les menus, le service et la présence le jour de l'événement, tout était très bien ! Merci à eux et je reviendrais au Foodtruck sans hésitation !

KELLIA - AOÛT 2025

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★★★★★

Maxence and Felix catered for a group of 10 during our holiday, the food was exceptional, big shout out to the beef, courgette and crab bisque.

The service was exceptional including setting the table, providing the wine pairings and clearing down.

Really fantastic experience.

BELLA - JUIN 2024

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★★★★★

Nous avons fait appel à Maxence pour notre repas de mariage.
Tout s'est passé à merveille. On ne pouvait pas rêver mieux. La prise de contact s'est faite avec simplicité, la communication a été excellente. Le jour J, ils ont été prévenants et présents en toute discrétion. Et que dire des plats servis à part qu'ils étaient raffinés et succulents ! Nous nous sommes régalés !

MARIE-LUCIE - ÉTÉ 2026

On parle de nous :

ENTREPRISE OCCITANIE	LA DÉPÊCHE DU MIDI	GAULT & MILLAU	LE PETIT JOURNAL	ICI OCCITANIE
PRESSE	PRESSE	GUIDE CULINAIRE	PRESSE	RADIO