



Village Bistro Food Truck Events

Village Bistro Mobile Cuisine will come to your next event, festival, sporting event or fair and sell our seasonal menu items directly to your attendees! You may choose from a variety of our food truck menus to meet the needs of your specific event. See options below or we can customize a menu for you!

Prices of menu items vary.

Taco Truck: chipotle braised chicken tacos and seared pork tacos (*queso fresco, pico de gallo, crema, pickled shallots*), house made tortilla chips with guacamole, salsa and a chef's special.

Sliders + Fries: beef sliders (*smoked cheddar, caramelized shallot, bacon, garlic aioli*) and pork sliders (*seared pork belly, napa slaw, thai chili aioli*), truffle fries (*truffle + cumin aioli*) and a chef's special.

Lobster Attack: lobster roll (*new england griddle roll, celery mayo*), lobster quesadilla (*oaxaca cheese, pico de gallo, dill + tarragon cream*), lobster fries (*belgian style frites, lobster mornay, fresh herbs*) and a chef's special

Hot Diggity Dog: crabby hot dog (*house made dog, crab + cheddar mornay*), El Vato (*house made dog, black beans, pico do gallo, cilantro mayo, pickled jalapeño*), belgian style frites and a chef's special.

Bathin' Cajun: chicken + andouille gumbo (*braised chicken + andouille, trinity rice*), shrimp + grits (*seared shrimp, andouille + spanish paprika grits, citrus barbecue*), cajun tots (*spicy tots, remoulade*) and a chef's special.

French Beret: seared tuna niçoise (*seared ahi tuna, greens, pickled green beans, crumbled egg, lemon poppyseed vinaigrette*), croque madame griddle sandwich (*griddle pressed baguette, hand carved ham, gruyère, béchamel, fried egg*), truffle fries and a chef's special.

All Smoked Up: pork shoulder BBQ (*sweet mustard barbeque, long cut slaw*), brisket (*pickled red onion, tangy barbeque*), braised black beans + ham and a chef's special.

Sausage + Peppers: italian sausage (*house made calabrese sausage, roasted pepper + onions, giardiniera*), bratwurst, (*house made bratwurst, spiced mustard, cabbage slaw*), curry yukon potato salad (*curry aioli, bacon, green onion*) and a chef's special.

Home Sweet Home: crab sliders (*brioche roll, old bay remoulade*), pit beef (*charred top round, horseradish aioli, pickled onion*), cream of crab fries and a chef's special.

Brats + Tots: beer garden bratwurst (*seared bratwurst, beer cheese*), crabby tots (*tots, crab, cream of crab, old bay*), OC boardwalk fries (*malt vinegar, sea salt*) and a chef's special.

Tapas: bocata (*sliced chorizo, telera roll, manchego, roasted tomato + paprika aioli, crispy frites*), seared beef tips (*roasted red peppers + onions, manchego mornay, yukon potatoes, seared mushrooms*), patatas bravas (*twice fried yukon potatoes, spanish paprika, chili aioli, sea salt*) and a chef's special.

Fry Truck: all of our signature fries on one truck!

Bistro Truck: shrimp + grits (*keyes creamery hot pepper cheddar, andouille sausage, citrus barbeque*), golden beets (*grapes, whipped chèvre, candied pecans, lemon poppy seed vinaigrette, micro greens*), truffle fries and a chef's special.

Say Cheese: quattro grilled cheese (*gruyère, mozzarella, provolone, swiss, telera roll*), pork grilled cheese (*seared pork belly, roasted tomato jam, cheddar*), loaded cheese fries (*cheese mornay, bacon, pico de gallo*) and a chef's special.

Crepes + Sweets: seared beef crepe (*caramelized peppers, swiss mornay, fried shallot*), italiano crepe (*prosciutto, fresh mozzarella, tomato, pesto*), biscotti banana dessert (*cookie butter, crumbled cookies, crumbled bacon, sautéed banana*) and a chef's special.

Duck, Duck, Duck: duck couscous (*duck confit, herbed Israeli couscous, crispy shallots, orange glaze*), duck cheese steak burrito (*duck confit, caramelized peppers + onions, gruyère mornay*), duck arancini (*herb risotto, shitake mushroom, cherry + port dipping sauce*) and a chef's special.

To plan your event or for more information, e-mail catering@villagebistromc.com or call 410.569.5006

