



## Village Bistro Hosted Events

**Village Bistro Mobile Cuisine** will help you host your next business or casual gathering with a custom menu designed specifically for your event. We will create a delicious menu that will be served to your guests directly from our food truck.

There are two different options from which to choose. If you would like to serve one meal to each of your guests, you can pre-purchase "vouchers." Your guests will then present their vouchers at our food truck to receive their meals. Or if you would like your guests to have access to the food truck throughout your event, we can customize a menu and you can pick up the tab at the end of your event.

### Menus items begin @ \$7 each or meals begin @ \$15 per person

There is a \$750 minimum for a two-hour event, plus a service fee. A "voucher" meal includes one entrée and one side. A customized menu includes two entrées, a side and a chef's special. See some options below!

**Sliders – Beef** (smoked cheddar, caramelized shallot, bacon, garlic aioli) **or Pork** (seared pork belly, napa slaw, thai chili aioli) **+ Truffle Fries** (truffle + cumin aioli)

**Authentic Tacos** (chipotle braised chicken or seared pork, queso fresco, pico de gallo, crema, pickled shallots) **+ Guacamole, Tortilla Chips**

**Lobster – Lobster Roll** (new england griddle roll, celery mayo) **or Lobster Quesadilla** (oaxaca cheese, pico de gallo, dill + tarragon cream) **+ Lobster Fries** (belgian style frites, lobster mornay, fresh herbs)

**Gourmet Hot Dogs – Crab Hot Dogs** (crab, cheddar mornay) **or El Vato Dogs** (black beans, pico de gallo, cilantro mayo, pickled jalapeño) **+ Yukon Potato Salad** (curry aioli, bacon, green onion)

**Chicken + Andouille Gumbo** (braised chicken + andouille, trinity rice) **+ Cajun Tots** (spicy tots, remoulade)

**Tangy BBQ – Brisket** (pickled red onion, tangy barbeque) **or Pork Shoulder BBQ** (sweet mustard barbeque, long cut slaw) **+ Braised Black Beans** (with ham)

**Pit Beef** (charred top round, horseradish aioli, pickled onion) **+ Crabby Tots** (tots, crab, cream of crab, old bay)

**Beer Bratwurst** (seared bratwurst, beer cheese) **+ OC Boardwalk Fries** (malt vinegar, sea salt)

**Crab Sliders** (brioche roll, old bay remoulade) **+ Cream of Crab Fries**

**Seared Beef Tips** (roasted red peppers + onions, manchego, roasted tomato + paprika aioli) **+ Patatas Bravas** (twice fried yukon potatoes, spanish paprika, chili aioli, sea salt)

**Bocata** (sliced chorizo, telera roll, manchego, roasted tomato + paprika aioli, crispy frites) **+ Truffle Fries** (truffle + cumin aioli)

**Italian Sausage** (house made calabrese sausage, roasted red pepper + onion, giardiniera) **+ Mediterranean Salad** (greens, roasted peppers, squash, zucchini, feta cheese, balsamic vinaigrette)

**Shrimp + Grits** (seared shrimp, andouille + spanish paprika grits, citrus barbeque) **+ Golden Beets** (grapes, whipped chèvre, candied pecans, lemon poppy seed vinaigrette, micro greens)

**Grilled Cheese – Quattro** (gruyère, mozzarella, provolone, swiss, telera roll) **or Pork** (seared pork belly, roasted tomato jam, cheddar) **+ Loaded Fries** (cheese mornay, bacon pico de gallo)

**Crepes – Italiano** (prosciutto, fresh mozzarella, tomato, pesto) **or Seared Beef** (caramelized peppers, swiss mornay, fried shallot) **+ Biscoff Dessert** (cookie butter, crumbled cookies, crumbled bacon, sautéed banana)

**Duck – Duck Couscous** (duck confit, herbed Israeli couscous, crispy shallots, orange glaze) **or Duck Cheese Steak Burrito** (duck confit, caramelized peppers + onions, gruyère mornay) **+ Duck Arancini** (herb risotto, shitake mushroom, cherry + port dipping sauce)

**French – Seared Tuna Niçoise** (seared ahi tuna, greens, pickled green beans, crumbled egg, lemon poppy seed vinaigrette) **or Croque Madame Griddle Sandwich** (griddle pressed baguette, hand carved ham, gruyère, béchamel, fried egg) **+ Truffle Fries** (truffle + cumin aioli)



To plan your event or for more information, e-mail [catering@villagebistro.com](mailto:catering@villagebistro.com) or call 410.569.5006