Roadside Bistro Food Truck Menu

General Tso's Chicken Tacos

flour tortilla, sweet & spicy sauce, lime slaw

Vietnamese Banh Mi Flatbread, GF

Choice of either lemongrass/lime marinated grilled chicken, pork, or tofu. The flatbread is layered w/ a flavorful sweet pickle daikon radish carrot slaw, fresh cilantro, crisp cucumber, jalapeno chili, & creamy, Vietnamese Mayo.

Not Your Everyday Grilled Cheese, GF

aged cheddar & creamy roasted shallot & chive Boursin cheese, hickory smoked tomatoes, on butter toasted artisan bread

Maine Lobster Roll, GF **

100% Maine Lobster, butter toasted New England Roll

Grilled Steak or Chicken Chalupa

8 inch flatbread taco with marinated grilled flank steak or chicken, mix, lettuce, pico de gallo (fresh salsa), guacamole, sour cream, & three cheese blend.

Korean Barbecue Lettuce Wraps, GF

hoisin glaze, kimchi slaw

Bistro Burger Slider, GF

cheddar cheese, tomato, lettuce, bistro sauce

Philly Egg Rolls

cheddar cheese, dark beer & aged cheddar dipping sauce

Blackened Shrimp Po Boy, GF

lettuce, tomato, remoulade, toasted roll

Yankee Pot Roast Sliders, GF

red wine demi glaze, root vegetable chips

Falafel Pita, GF

tomato, mixed greens, red onions, tzatziki sauce

Duck Confit Tacos GF**

sour cherries, parsnip puree, green onions

Chicken & Waffle on a Stick, GF

white meat chicken dipped in Belgian waffle batter, local pure maple syrup.

Spicy Chicken + Avocado, GF

Harissa honey grilled chicken, avocado, crumbled feta, pickled red onions, and Harissa vinaigrette wrapped in a pita.

Sirloin or Chicken Cheesesteak, GF

peppers, mushrooms, onions

Greek Gyro, GF

Lamb/Beef or Chicken, mixed greens, tomatoes, red onions, tzatziki sauce

Grilled Chicken Flatbread, GF

spinach, asiago cheese, caramelized onions, garlic aioli

Cuban Sandwich, GF

hot pressed, slow roasted pork shoulder, smoked ham, house cured pickles, provolone cheese, brown mustard

Blueberry & Peach Salad, GF

mixed field greens, blackened chicken, Mediterranean cheese blend, toasted pecans, blueberries, peaches, blueberry balsamic vinaigrette

Home on the Range Burger, GF **

100% American Bison from the Buffalo Shoppe in Lake Ariel, PA. Caramelized onion & mushrooms, crispy bacon, roasted green chile, avocado and cheddar cheese.

Mediterranean Lamb Burger, GF**

fresh arugula, feta cheese, red onions, chimichurri sauce, artisan roll

Philly Roasted Pork Hoagie, GF

garlic fennel au jus, broccoli rabe, roasted red peppers, melted provolone cheese, toasted hoagie roll

Chicken Marsala Cheese Steak, GF

mushrooms, marsala sauce, mozzarella cheese, roll

Rotisserie Meatloaf Sandwich, GF

bacon, portabella mushrooms, onion straws, provolone cheese, artisan hard roll

Roasted Vegetable Panini, GF

zucchini, red onions, roasted red peppers, garlic herb feta spread, basil pesto, rosemary & thyme focaccia

Chicken & Prosciutto Panini, GF

prosciutto, roasted red peppers, spinach, mozzarella

Chicken Tenders, GF

ketchup, honey mustard, BBQ

Jammin' Brew Beer Batter Onion Rings

thick cut sweet onions, bold horseradish sauce

Bistro Fries

corkscrew shaped, extra crispy outside and fluffy lite inside. Not gluten free because they are beer battered.

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INFORMATION:

Our truck offers a wide variety of foods from comfort to more formal options. Generally speaking, the truck is available within 25 miles of our location in Newfoundland, Pennsylvania. Any additional mile[s] over will be charged a distance fee*. Due to high demand on Friday and Saturday nights in the summer and fall months, we exclusively do larger events (ie. over 60 guests). If you feel as though our services can meet your needs, please provide the location, expected guest, and a basic idea of menu options to move forward with securing the date for your event. In addition to the food truck, we also offer mobile wood fired oven. Click here for the Wood Fired Pizza Menu!

Food Truck Party!

Starting at \$25 per guest; 40 guest minimum.

Your choice of four menu items. All items are made or assembled to order. Guests get to order whenever/whatever they would like within our 2 hour service time. Oh, I forgot to mention, it's all you can eat! Some items marked with a [**] are an additional cost per guest because of the cost of ingredients. Includes:

- Food Truck
- Cooking staff and equipment
- Disposable plates, utensils and napkins
- Service for 2 hours