

Empanadas

Pernil

Citrus marinated slow roasted pork and cheese

Picadillo (can be made vegetarian)

Grass-fed ground beef, cheese, olive, and egg

Bean and Cheese

BBQ Jackfruit

Buffalo Chicken

Specialty Items

Lobster Roll (hot buttered, or traditional cold)

Fresh warmed Lobster tossed in drawn butter, or Cold tossed in traditional dressing and seasonings

Steak Sandwich

Peppercorn crusted filet with gorgonzola and arugula served on fresh rosemary ciabatta

Shrimp Taco

Blackened or fried shrimp with fresh brussel slaw and salsa served on a warm tortilla

Fish Taco

Sauteed, grilled or fried catch of the day w/ fresh slaw and salsa served on a warm tortilla

Pork Sandwich

Roasted, seasoned pork loin drizzled with apple butter and shaved brussel sprouts served on French bread

Alehouse Burger

Grass-fed beef burger with thick cut bacon and Vermont Farmstead Alehouse Cheddar

Quesadillas

Chicken

Steak

Cheese

BBQ Jackfruit and Cheese (can be made vegan upon request)

Bacon and Gorgonzola Burger

Grass-fed beef burger with thick cut bacon, dolce gorgonzola and arugula

Buffalo Chicken Burger

Fresh-ground hormone free chicken dipped in buffalo sauce and topped with blue cheese and celery slaw

Banh Mi Xiu Mi- Meatball

Pork and Jasmine rice meatballs simmered in tomato sauce topped with pickled daikon carrots and Persian cucumber, and garnished with fresh cilantro and served on French bread

Banh Mi (roast pork)

Slow roast pork w/ pork pate, topped with pickled vegetables, sriracha mayo and served on French bread

Lamb Burger

New Zealand ground lamb, topped with feta, cucumber, red onion and finished with yogurt sauce and Greek oregano

Dessert

Irish Car Bomb Cake Jar

Chocolate cake infused with milk stout topped with Jameson caramel and Baileys infused whipped cream

Vanilla, Chocolate or Party Cake Jar

Summer Berry Trifle

Victoria Sponge cake w macerated summer berries, vanilla bean custard, and Fresh whipped cream

EMDM

Dessert Grilled Cheese

Grilled cheese with Nutella, speculoos and etorki on brioche topped with cinnamon sugar

Mini Cheesecake

Individual mini cheesecake, creamy and delicious, served with plain or with our fruit topping

Ice Cream Cookie Sandwiches

Assorted Gelato

Profiteroles

Vanilla, Chocolate, Orange, or whipped cream

Assorted Chocolate Truffles

We can create a custom menu for any event.

Our trucks are rolling restaurants. Have a specific item or theme in mind? Let us know and we'll make it happen!

Book your event today

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Our Trucks

Optimus

Our flagship truck is where it all began. At 28 feet long, it has the space and equipment available for even the wildest event requests. We keep a fryer gluten-free and vegan to accommodate most dietary restrictions.

Bumblebee

Bumblebee is our mid-size truck where anything goes; it can accommodate any size party with any type of menu, however does not have a dedicated vegan and gluten free fryer like his big brother Optimus. Bumblebee is perfect for the party that has a lot of guests but may be limited on parking space.

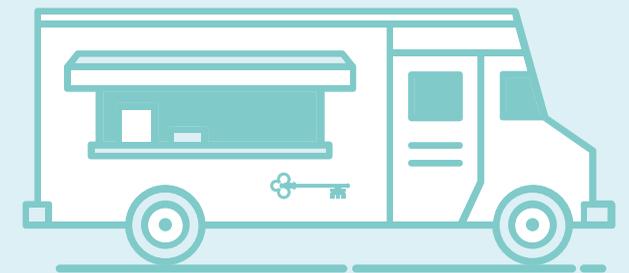
Roller

The newest addition to our team is big in personality yet small in stature to fit where Optimus cannot. Roller can provide everything Optimus can but specializes in appetizers, beer pairings, wedding send-offs and grab-and-go sweets.

Eat Me
Drink Me



A gourmet food truck serving grass-fed beef as well as local and seasonal ingredients throughout the island.



@EatMeDrinkMeTruck

Appetizers

Caprese Salad Skewers

Fresh Mozzarella, Basil & Organic Tomato. choice of Balsamic Glaze or Herb Olive Oil

Thai Chicken Satay

with Sesame Dipping Sauce

Coconut Shrimp with Yuzu Dipping Sauce

Shrimp Cocktail Shooters

Jumbo Shrimp (served in a shot glass with our signature cocktail sauce)

Filo Guacamole Cups

Housemade guacamole served in a crispy Filo dough cups

Pigs in a Puff Pastry Blanket

Artichoke and Herbed Cheese Fritters

Vegan Mini Spring Rolls

with Plum dipping sauce

Mini Spanakopita

Spinach, and Feta baked in Filo dough

App Platters

Fiesta Platter

House-made guacamole, salsa, and black bean dip served with tortilla chips

Mediterranean Platter

Hummus, tabouli, olives, fresh feta chunks and pita wedges

Charcuterie Board

Selection of cured meats and cheeses complimented with a selection of fruits, nuts, and artisanal breads

Mini Samosas

Potato, and pea Indian inspired filling inside pastry dough. served with Assorted chutneys

Deviled Eggs

Choice of filling, bacon & cheese, smoked salmon & caviar, and traditional

Chicken and Waffle Appetizer

Cajun Shrimp Bites

Tostones

with shrimp ceviche

Mini Meatballs

Teriyaki or sweet and spicy

Sliders

Pulled pork, hamburger, or falafel

Steak Crostini

with horseradish cream

Mini Quiche

Curated Cheese Platter

A mix of cheese, fruit, nuts and artisanal breads

Crudite

A mix of raw veggies and pickled vegetables with an assortment of dipping sauces

Salads

Organic Side Salad

Organic field greens, cherry tomato, Persian cucumber, sliced red onion topped with our signature dressing

Organic Beet & Goat Cheese Salad

Organic field greens, roasted beets, fresh goat cheese, candied pecans topped with raspberry vinaigrette

Quinoa Salad

Organic White quinoa, feta cheese, Persian cucumber, kalamata olive, Greek oregano, red onion tossed with a Greek vinaigrette

Chopped Green Goddess Salad

Cabbage, cucumber, green onion finely chopped with a creamy basil dressing

Burgers

Classic American

Grass-fed beef burger with American cheese, local pickle, and organic ketchup

Swiss Burger

Grass-fed beef burger with Swiss cheese, chipotle aioli and organic field greens

Brie & Caramelized Onion

Grass-fed beef burger with triple cream brie and organic caramelized onions

Jerk Turkey

Hormone free jerk turkey burger with chipotle aioli and organic field greens

Greek Salad

Kalamata olives, feta, and stuffed grape leaves over chopped vegetables with a Greek vinaigrette

Cobb Salad

Bacon, blue cheese, and hard boiled egg, and avocado over chopped vegetable- add chicken for a main dish

Seasonal Melon Salad

Coleslaw

Fresh shredded cabbage and assorted vegetables tossed with a creamy dressing

Impossible Burger

Falafel

Vegan falafel burger with red onion and Persian cucumber (yogurt sauce optional)

Tropical Burger

Grass-fed patty, topped with muenster cheese, and a beer battered coconut-crusted pineapple, and truck made slaw

Mushroom Swiss

Grass Fed Beef topped with a medley of mushrooms and Swiss

Grilled Cheese

Traditional Grilled Cheese

with alehouse cheddar and American on country Miche

French Onion Tarentaise Grilled Cheese

with beef stock deglazed caramelized onions on sourdough

Panini

Pork, Provolone, & Garlic Spinach

Thinly sliced roast pork loin, melted provolone and garlic sauteed spinach

Italian Chicken

Marinated chicken breast, fresh pesto, roasted peppers and fresh mozzarella

Steak Sandwich

Fresh grilled steak, melted mozzarella on garlic and rosemary ciabatta
Please allow extra time, steak is cooked to order

Tacos

Shredded Steak

Grass-fed shredded flank steak tacos with queso fresco, fresh pico and sliced radish on corn tortillas with lime wedge garnish

Shredded Chicken

Hormone free shredded chicken tacos with fresh pico, shredded cabbage and optional guacamole on corn tortillas with lime wedge garnish

Chorizo & Potato

Fresh chorizo and potato tacos with salsa verde on flour tortillas

Birria with Consomme

Stewed beef, served with cheese-crusted corn tortillas, topped with onions and fresh cilantro, dipped and served with consomme

Southwest

Jalapeno Havarti and Chipotle Gouda on country miche

Brie & Fig Grilled Cheese

Triple cream brie grilled cheese with Italian fig paste on brioche topped with cinnamon sugar

Caprese

Fresh tomatoes, fresh mozzarella, basil chiffonade, with a balsamic reduction drizzle

Seasonal Vegetable

Assorted seasonal vegetables marinated and grilled, goat cheese on French bread

Al Pastor

Pineapple Marinated grilled pork served with chopped onion, fresh cilantro and pineapple

Sweet Potato and Black Bean

Diced, fried seasoned cubes of sweet potato with Sauteed black beans, topped with fresh pico

Buffalo Cauliflower

Tempura battered Fried cauliflower, tossed with buffalo sauce topped with blue cheese crumbles (or vegan feta), and celery slaw on a flour tortilla

Thai Shrimp

Fried shrimp tossed in sweet chili sauce and topped with sriracha aioli slaw

