

MENU

2025



Our food truck offers a diverse and delicious menu with a wide variety of options to suit any event.

- For private events, we recommend selecting items that best match your theme and audience. To ensure a smooth and efficient experience, we suggest limiting your choices to 4-5 Big Bites and 3-4 Small Bites for groups under 75 guests.
- For groups over 75 guests, we recommend 3-4 Big Bites choices and 2-3 Small Bites choices
- Fewer options lead to faster service, allowing your guests to enjoy their meals promptly.
- For public events, our team will work with event organizers to curate a menu that aligns with the event's atmosphere and crowd preferences.

No matter the event, we're here to provide a tasty and memorable experience for all!

- *Final Pricing is dependent upon location, group size, duration etc.*

[Click here for access to our Food Truck Service Quotation Form](#)



MENU

2025



Big Bites

The Big Cheese-Burger

\$17

Charbroiled 6oz Angus beef burger with aged cheddar, gouda and Swiss cheeses, lettuce, tomato, red onion, bang-bang sauce, brioche bun.

Delirious Mushroom Burger

\$17

Charbroiled 6oz Angus beef burger, with mixed sauteed mushrooms, gruyere cheese, caramelized onions, arugula, harissa aioli, on a brioche bun.

California Dreaming-Burger

\$16

Grilled 6 oz chicken breast, melted fresh mozzarella, red onion, lettuce, tomato, avocado, citrus aioli, brioche bun.

Cubano

\$19.50

Succulent pork tenderloin marinated in citrus juice and spices is slowly roasted, then married with black forest ham, Swiss cheese, Kosher dills and mustard on a grilled Cuban bread roll.

Cajun Salmon Sandwich

\$20

Blackened wild Sockeye Salmon filet, topped with cabbage/fennel slaw and citrus aioli, on a French bread roll.

Gorgonzola Steak Sandwich

\$20

Grilled ribeye on toasted French roll, with garlic herbed butter, gorgonzola cheese, caramelized onions, kirby/bell pepper relish and harissa aioli

Crazy Mary - Grilled cheese

\$16

Aged cheddar and applewood bacon melted between 2 slices of bloody Mary dipped sourdough. Finished with caramelized onions & sliced tomato.

Bahn Mi Eustasy



\$17

Chicken, pork belly or **Tofu bites**, drizzled with hoisin/plum sauce, mixed pickled root vegetables, cucumbers, and our vegan jalapeño/cilantro aioli, in a crusty French bread roll.

The Real Greek Gyro Wrap

\$14.5

Our gyro wraps are like those served in Greece! Our own beef gyro meat serve in a grilled pita with tomato, onions and homemade tzatziki.

Mike's Reuben

\$19

Six ounces of homemade corned beef, melted Swiss cheese and Bang-bang slaw on grilled rye.

Chicken Nugget Parmesan

\$17

Our homemade nuggets in a French roll with robust marinara sauce and fresh mozzarella cheese

Spencer's Gyro- Mushroom Melt

\$17

House made beef gyro meat topped with sauteed mushrooms, caramelized onions and Swiss cheese on Sourdough bread with harissa aioli.

The Rachael

\$18

A twist on Mike's Reuben sandwich, with roasted turkey, Swiss cheese, coleslaw, and thousand island dressing on rye bread, then grilled to perfection.

Brisket Sandwich

\$19

Six ounces of succulent Beef Brisket with Carolina BBQ sauce and topped with coleslaw. Served on a brioche bun.

Korean Pork Belly Sandwich

\$18

Succulent, Korean-style pork belly served on a brioche bun, topped with tangy Asian slaw and cucumber slices. Drizzled with Korean BBQ sauce,

Barbacoa Quesadilla

\$17

Packed with Tex-Mex flavor, tender seasoned beef, fried onions and lots of gooey cheese, on perfectly toasted flour tortilla. Served with pico de Gallo.

gluten free

MENU



Nikki's Chicken Bites & Fries

\$15

Gluten free handcrafted chicken nuggets, made with rice panko breadcrumbs and potato starch. Mixed with parmesan cheese and seasonings these nuggets have the perfect crunch! Enjoy with your favorite sauce!

Sesame Tofu Bites

\$13

Vegan...and gluten free. Tofu coated with white and black sesame seeds. Enjoy with a choice of Teriyaki sauce, garlic Honey sauce, or sweet Thai chili sauce!



Big Bites (vegan)

Bohemian Vegan Burger

\$16

Handcrafted chickpea based with, broccoli, carrots, peas, red pepper, arugula, Pepper/walnut/pom. spread, on a sesame bun.

Portobello Mushroom Burger

\$16

Grilled portobello mushroom with crispy fried onions, avocado and arugula with vegan cilantro aioli on a sesame bun.

Miso Sesame Tofu Vegan Burger

\$17

Sesame coated tofu patty, with miso/maple/tahini coleslaw and pickled ginger, on a toasted sesame bun.

Curried Mango-Tango

\$17

Curried potato patty, topped with mango chutney, and spicy chili sauce in a toasted sesame bun.

small bites



Creamy Mac n' cheese

\$9.5

Elbow pasta with real cheddar, heavy cream, green onions and seasoned breadcrumbs. Spice it up with Chorizo, bacon or jalapenos!

Spanakopita Samosas

\$14.50

Three samosas stuffed with spinach, Swiss chard, leeks and feta cheese. Enjoy with minted yogurt.

Crispy Wings

\$14

Six jumbo chicken wings seasoned with a rotisserie chicken spice rub and tossed in your favorite sauce!



Bang-Bang Popcorn Shrimp

\$14

Bite-sized shrimp, in a crunchy coating and tossed in our signature Bang-Bang sauce, delivering a perfect balance of crunchy, sweet and spicy.

Crispy Falafel Balls

9.50

These falafel balls are made with seasoned chickpeas, fresh herbs, and spices. Served with creamy garlic/tahini sauce or refreshing tzatziki,

Korean Pork Belly Bites

\$14

Tender, melt-in-your-mouth pork belly cubes, perfectly seared and glazed in a rich, savory Korean BBQ sauce.

Cajun Fries

\$8.5

Crispy, thin-cut fries tossed in a zesty Cajun seasoning, served with our signature harissa aioli for the perfect balance of spice and flavor.



Asian Street Fries

\$8.5

Our shoestring fries, topped with spicy chili sauce, green onions, sesame and peanut powder



Greek Fries

\$8.5

Our shoestring fries, topped with crumbled imported Feta cheese, onions, oregano and sea salt. Served with yogurt sauce.



Shoestring Fries

\$4.75

A generous helping of crispy fries with sea salt. Pick your favorite dipping sauce!



MENU



garden Bites

Grilled Caesar Salad

Charred romaine heart, applewood bacon, herb croutons, parmesan cheese, no mayo Caesar dressing.

\$12

Cobb Salad

Chopped romaine, choice of Tofu Bites, Shrimp, or Crispy fried chicken, edamame, tomato, avocado, red onions, artichoke hearts, bacon, boiled egg, Gorgonzola cheese, Greek vinaigrette.

\$17



Coleslaw

Shredded cabbage and carrots with sweet bang-bang dressing

\$6



Crunchy Asian Salad

Shrimp, grilled chicken or Tofu Bites, chopped cabbage, shredded carrot, pickled root vegetables, celery, edamame, bell peppers, and crunchy chow mein noodles, with sriracha/ginger vinaigrette.

\$14

Fattoush - Lebanese Salad

Cucumber, tomato, red onions and romaine tossed with fried pita bread croutons with lemon tahini dressing.

\$14

Greek Village

A blend of romaine lettuce, tomatoes, cucumber, red onion, feta, and olives, dressed with Greek vinaigrette

\$14



Burger Slider

Mini-Cheeseburgers for kids with cheddar cheese and ketchup. Served with fries

\$7.5

Nuggets and fries

Gluten free handcrafted chicken nuggets with parmesan cheese and seasonings.

\$7



Grilled Cheese

Simple grilled cheese sandwich with cheddar cheese.

\$5.5

Mac & Cheese

Elbow macaroni pasta with real cheddar cheese & heavy cream,

\$5.50

condiment line-up

BANG-BANG

Mayo Based - Sweet and mildly spicy. Garlic, sweet chili sauce, sriracha

HARISSA AIOLI

Mayo Based - Tart and mildly spicy. Garlic, harissa,

CITRUS AIOLI

Mayo Based - Mildly sweet and tangy. Garlic, citrus zest and juice

BASIL AIOLI

Mayo Based - Aromatic. Garlic, fresh basil

VEGAN JALAPENO-CILANTRO

Cilantro Garlic, mildly spicy

MINTED YOGURT

Greek yogurt - Tart with garlic, cucumber fresh mint

BBQ

Tomato based, Sweet and tangy with a slight bourbon kick

SWEET THAI CHILI

Sweet, mildly spicy

SPICY CHILI SAUCE

Sweet, garlicky, spicy

MISO MAPLE

Sweet with miso, maple, soy and tahini

KOREAN BBQ

Sweet, mildly spicy

GARLIC TAHINI

Tart, heavy garlic, lemon, tahini



@eathomebites