

melissa café

PRICING

1000.00 for up to 50 people, 15.00 per additional guest, 20% gratuity added to final bill

Service is for three hours. Additional hour 2.00 per person.

Price includes selection of eight menu items and unlimited visits to the truck

Beverages available for an additional cost

Custom menu items are available upon request for your themed parties

No deposit Necessary, Full Payment Due Three Days Prior To Event Date. Email required to secure our date.

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FRIED

Brussels Sprouts...ponzu, sweet chili

Pickles...hand breaded spears, chipotle aioli, peppercorn ranch

Green Tomatoes...cranberry-apple relish, creamy horseradish, scallion

Hand cut Fries...traditional, garlic rosemary or cajun

Wings, buffalo, bbq, garlic parm, nashville, sweet chili, gochujang, dry rub

Southern Fried Tenders, buffalo, bbq, garlic parm, nashville, sweet chili, gochujang, dry rub

SANDOS

Cheeseburger, black Angus burger, lettuce, tomato, pickle, onion, american, thousand island, bun

1/4lb Angus Chili Hotdog, chili, onion, cheddar

Steak Philly, crimini mushroom, peppers, onion, provolone, garlic mayo

Shrimp Bahn Mi, fried shrimp, radish, cucumber, carrots, cilantro, chipotle aioli

Cubano, house smoked pork, baked ham, mustard, pickle, Swiss

Pesto Panini, fresh mozz, pesto mayonnaise, sun-dried tomato, balsamic glaze, sourdough

BOWLS

Ahi Tuna Poke, raw ahi tuna, spicy sesame, sesame seeds, cucumber, avocado, scallion, spicy rice

Korean BBQ Steak, thin sliced beef tenderloin, peppers, onion, pico, spicy sesame sauce, scallion, basmati rice

Veggie Pho, carrots, peppers, zucchini, squash, thai chili paste, 6 minute egg, scallion, cilantro, tofu, seaweed

Paleo, mini sirloin burger, goat cheese, fried egg, avocado, pico and scallion, roasted butternut squash

Pulled Pork, house smoked pork, mac n' cheese, cajun onion straws, bbq sauce

Chicken Fajita, blackened chicken, white cheddar, guacamole, herbed sour cream, basmati rice

Mac & Cheese, southern fried chicken tenders, nashville hot, traditional or buffalo



***the following major food allergens are present in our kitchen and used as ingredients in many of our dishes: milk, wheat, gluten, eggs, dairy, peanuts, tree nuts, sesame, soy, garlic, fish and shellfish. Please notify your server of any allergies or for more information about ingredients used.**

please notify us of any allergies

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

TACOS

Pulled Chicken, charred tomato, black bean and corn relish, sour cream, guac, arugula

Blackened Shrimp, pickled cabbage, guac, sour cream, chipotle aioli

Chicken Tinga, red onion, feta, cilantro, avocado

Seasoned Ground Beef, pico de gallo, sour cream, cheddar, shredded lettuce

Carne Asada, chimichurri, radish, cotija cheese

Potato, peppers, onions, cilantro, charred tomato, sour cream, sriracha, white cheddar

Baja Fish - beer battered cod, pico de gallo, cilantro ranch

Blackened Grouper, mango-pepper-jicama slaw, creamy peppercorn sauce

Steak, spicy sesame, peppers, onion, guac, sour cream, arugula

Nashville Hot Chicken, cheddar, lettuce, peppercorn ranch

Pulled Pork, pineapple salsa, lime crema

SLIDERS

Crabby Patty...house made lump crab cake, white cheddar, guacamole, corn relish, chipotle aioli

Beef Tenderloin...medium rare beef tenderloin, baby arugula, shaved red onion, creamy horseradish sauce

Nashville Chicken Tender...nashville hot sauce, pickle, white cheddar, peppercorn ranch

Pulled pork, western carolina sauce, three pepper slaw, pickle