

# BIZBASH

## New York

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## A Field Guide to Event-Friendly Food Trucks

It's hard to keep up with the newest additions to the city's growing food truck scene—every week there seems to be a new mobile eatery hitting the road, each with its own unique style and offerings. For sanity's sake, here are 14 trucks that currently offer food on street corners and at events throughout the five boroughs.

### For Dessert

**Treats Truck**, one of the first trucks to spark the trend, offers old-fashioned baked goods like brownies and sandwich cookies. The truck is available for events; pricing varies.

**Dessert Truck** serves up a rotating menu of surprisingly high-end sweets like warm chocolate bread pudding and vanilla crème brûlée. The truck is available for catering; pricing varies.

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La Cense Beef's burger truck


Photo: Courtesy of La Cense Beef

Breakfast-friendly fare like scones, croissants, and muffins, as well as savory quiches are on the menu at [Street Sweets](#). The truck can drop off food or make appearances at events in the tri-state area for a minimum of three hours. Pricing depends on the number of guests and location.

[Wafels & Dinges](#) makes Belgian and Leige waffles with a variety of toppings. For events, the cost is \$10 per person or a \$400 minimum in Manhattan. Staffers can also make waffles on site without the truck for a minimum of 40 people or \$400, plus a \$200 setup charge.

For cupcakes and cupcake only, [CupcakeStop](#) fits the bill. The truck is available to serve its treats outside of events; pricing varies.

### **For Sandwiches and Salads**

The [La Cense Beef Truck](#) offers burgers made from its all-natural meat. For \$4,600, La Cense will provide 200 burgers for four hours. Each additional burger is \$7, and there is an extra charge if the event is in the evening or on a Sunday. 

[Le Gamin's](#) mobile offshoot offers savory crêpes and sandwiches, as well as salads. The starting cost for the truck is \$1,000 for the first three hours and \$250 for each hour afterward; food costs start at \$10 per person.

### **For Specialty Foods**

[Rickshaw Dumpling Truck](#) offers select items from [Rickshaw Dumpling Bar's](#) menu. The base cost for truck rental is \$1,000, which includes dumplings for 100 people. There is a location fee of \$200 to \$275, depending on the area.

[Schnitzel and Things](#) offers breaded and fried chicken, pork, and cod cutlets, as well as steak kebabs and a variety of Austrian-inspired salads. The truck will appear at events for a minimum of \$800.

Williamsburg-based [Endless Summer Tacos](#) offers tacos, burritos, and a few Mexican side dishes and beverages, all under \$6. Pricing for catering varies.

### **For Ice Cream**

The [Van Leeuwen Ice Cream truck](#) offers all-natural ice cream in flavors like mint chip and Earl Grey. Event fees start at \$500.

[Heartschallenger](#) offers frozen treats such as mochi and popsicles, as well as classic ice cream truck favorites like Choco Tacos. Old-fashioned candy, dollar-store trinkets, and toys are also for sale. Pricing for catering varies.

Adorned with rainbow pride ice cream cones, the [Big Gay Ice Cream Truck](#) sells soft serve with unusual toppings like toasted curried coconut and olive oil and sea salt. From April to October the truck will appear at events in Manhattan for \$400 an hour, with a two hour minimum. Pricing includes ice cream; toppings are additional.

[Gold Coast Ice Cream Truck](#) is an original 1967 Good Humor truck that is only available for events. The truck comes fully stocked with retro frozen treats like Strawberry Shortcake bars. Appearance rates start at \$700.

—Lisa Cericola