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12:00pm -
5:00pm



Spice up any party with our vintage style cupcake truck. Available for rent for any type of party, wedding or corporate event, our truck will be a fun and unique way to hand out our artisan cupcakes. Vegan, gluten free and all natural options available in any flavor combination you can think of. Try them all at the Market House in Monument Square or at our cupcake trailer on Route 1 in Falmouth in front of Foreside Antiques. For information on renting our cupcake truck please email info@kupcakesinc.com

Gusto's



One of Maine's newest additions, Gusto's is on the road to establish the food truck craze right here at home. We turn the idea of drive-up window inside out to deliver a creative menu to the neighborhood, your event, your party, and even to your door. (Yes! We cater!) Our evolving menu has been designed to appeal to that mixture of Maine tastes...and our many visitors from away have happily sampled (ok, devoured) the enduring favorites Mainers have always liked. We have signature, classic and basic items.



Specializing in the art of the peanut butter sandwich. The menu incorporates locally sourced ingredients to make creative, peanut butter-focused offerings



El Corazon is an authentic Mexican food truck. Chef Joseph Urtuzuastegui cooks from his Mexican roots using authentic local ingredients. El Corazon's menu features traditional Mexican dishes such as baja style fish tacos, Sonoran hot dogs and many more regional specialties. El Corazon offers a food experience like no other in Portland making it quick, easy and delicious. El Corazon is also available for private parties, events and catering.



Pinky D's is a fun, funky diner themed truck with delish food, serving up insane comfort food and irresistible combinations with dishes so good, they're bad. With dishes like their tater tot entrees, like buffalo chicken with lettuce, bleu cheese, tomato, ranch a more buffalo, Salsiccia tots with Italian sausage, sautéed onions & peppers, marinara and fresh mozzarella cheese. And we can't forget the "Dust".... beer dusted fries or tots, some of the other favorite dusts are coconut curry, salt & vinegar and the chocolate caramel dust. You will wanna try everything! Whatever you pick, you can't go wrong!!



A mobile wood fired pizza company specializing in outdoor music festivals, brew festivals and private catered events. We love music, craft beer and pizza.....but most importantly we love you! Because of this we're bringing you the tastiest pizza at events throughout Maine, New Hampshire and Massachusetts.



The Wicked Good Food Truck includes some wicked (for you) food-truck staples like fries and cheese steak and some good (for you) food like raw pad thai, salads and wraps, all at under \$10 per menu item. Vegan options available.



SmallAxe Truck is owned and operated in Portland, Maine by chefs Karl Deuben and Bill Leavy. We source the freshest local ingredients we can find, to create delicious, handcrafted foods for you to enjoy from our big orange truck. We hope that our love for what we do & our passion for feeding our community comes through with each and every bite. We can't wait to serve you.



Good Shepherd Food Truck sets out to raise funds, friends, and awareness about Maines hunger problem. The menu will be created daily to utilize fresh, seasonal, and local products, handcrafting these products in delicious and nutritious ways.



We are sweet tomatoes pizza, This is what we think. OUR pizza is delicious. It's what you want to eat. Crust should be crunchy. Sauce should be chunky. Pepperoni goes with everything. Pesto rocks. You can eat it for breakfast. It tastes good cold. It tastes good hot. It's not junk food. This is Pizza.



Brother's Burritos is a farm to table food cart. The idea behind it was to create an inexpensive gourmet food option in the city of Portland. We make all of the tortillas from scratch and hand roll them, along with Pico de Gallo we make fresh daily. Each of our sauces is handcrafted by us and made one batch at a time, there is a flavor and heat level for everyone. We feel that if it seems like work, you're doing it wrong, food to us is a labor of love and that's how we make our burritos.



The Gorham Grind is home to several hundred regular customers. Over the years, many of these customers have expressed an interest in hiring The Grind to cater events such as weddings and graduation parties. The management of our trade partner and roaster -Portland's famous Coffee By Design- often receives similar requests, and would happily direct these customers to us if possible. These opportunities, combined with The Gorham Grind's history of successfully vending coffee at music festivals has inspired the creation of our catering division named Anywhere Coffee Bar and our coffee truck, Flo.

FMI: <http://smallknot.com/the-gorham-grind>