

meissa

cafe

INFO

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

2 hours service up to 60 people

2 1/2 hours service 61-99 people

3 hours service 100+ people

Additional hour 2.00 per person.

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

Custom menu items are available upon request for your themed parties.

No deposit Necessary, Full Payment Due Three Days Prior To Event Date.

All reservations must request via email and confirmation will be sent via email if the date and time are available.

Servicing Vermillion to University Circle

Email: matthewullom@cafemelissa.com
jengraham@cafemelissa.com

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

Baked Feta...grape tomato, herbs, evoo, basil, baby arugula, lemon, grilled naan



SANDOS

Cheeseburger...angus burger, lettuce, tomato, pickle, onion, american, thousand island, bun

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

Steak Philly...cremini 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

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

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

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

Pulled Pork Slider...western carolina sauce, three pepper slaw, pickle, white cheddar

FRIED

Signature Brussels Sprouts...ponzu, sweet chili
 Pickles...hand breaded spears, chipotle aioli, peppercorn ranch
 Arancini...creole sauce, cilantro
 Green Tomatoes...cranberry-apple relish, creamy horseradish, scallion
 Hand Cut Fries...traditional, garlic rosemary, cajun
 Avocado...tahitian vanilla rum butter, corn relish
 Wings...(pick three sauces) buffalo, bbq, garlic parm, nashville, sweet chili, gochujang, dry rub
 Southern Fried Tenders...(pick three sauces) buffalo, bbq, garlic parm, nashville, sweet chili, gochujang
 Short Rib Egg Rolls...short ribs, napa, carrots, red cabbage, spicy sesame dipping sauce
 Pulled Chicken Egg Rolls...pulled chicken, bbq, apple wood smoked bacon, cilantro, red onion, cheddar, scallion, peppercorn ranch
 Mac & Cheese Egg Rolls...house made mac, apple-wood smoked bacon, bbq dipping sauce
 Artichoke Hearts...pesto cream cheese filled, ipa beer batter, spicy mustard, scallion
 Buffalo Cauliflower...crumbled blue cheese, apple-wood smoked bacon, scallion

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
 Papas..crispy 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...southern fried tenders, cheddar, lettuce, peppercorn ranch
 Pulled Pork...house smoked pork, pineapple salsa, lime crema
 Sofritas...guacamole, sour cream, cheddar, shredded lettuce
 Quesabirria...cilantro, onion, queso, consome



*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

BRUNCH

Signature Brunch Potatoes...crispy smashed red skin potatoes, garlic-rosemary herb butter, chili flake, parmesan, kosher salt, peppercorn ranch
 Chicken & Waffle...belgian pearl waffle, fried chicken tenders, applewood smoked bacon, powdered sugar, strawberry, ohio maple syrup
 Cali Benedict...poached eggs, canadian bacon, avocado, tomato, hollandaise, scallion, english muffin
 Shrimp & Grits...charred tomato creole, blackened shrimp, fried eggs, applewood smoked bacon, scallion
 Nutella French Toast...egg dipped brioche, nutella, ohio maple syrup, powdered sugar, strawberry