



MEAT THE PRESS - 2025 SPRING / SUMMER

SANDWICHES - \$13

The Brian Williams

Shaved smoked turkey breast, sliced avocado, fresh tomato, jalapeno jack cheese and a homemade thousand island dressing served on a grilled hoagie roll.

The Ron Burgundy

Sliced chicken is cooked with our homemade Cajun seasoning, nestled in a bed of shredded lettuce, topped with garlic cream dressing and served on thick cut soft Vienna bread.

The Al Roker

Seasoned Roast beef, caramelized mushrooms and onions, Havarti cheese, a creamy horseradish and arugula all inside a hoagie roll that is then grilled to perfection.

The Diane Sawyer

No Meat? No Problem! Roasted veggies and grilled eggplant meet with our rich sundried tomato pesto, goat cheese and arugula, all together on a thick cut grilled Vienna bread.

The Walter Cronkite

Thinly sliced maple ham combines with Swiss and Cheddar cheese before being slathered with a tangy whole grain Dijon sauce and served up on a toasty pretzel roll.

We craft our own specialty sauces and sides from scratch using fresh quality ingredients as well as slice our own meats daily. Our small operation lets us keep everything fresh, stay consistent and put care into everything we do.

SIDES -\$4.00

**2 AVAILABLE EACH DAY.
PLEASE CHECK TRUCK FOR
TODAY'S SELECTION.**

Tim Russert Potato Salad

Chunky Russet Potatoes, thick cut bacon, green onions and whole grain mustard flavor this hearty potato salad.

Paparazzi Pasta Salad

Rotini pasta, artichoke hearts, broccoli & cauliflower florets, olives, tomatoes and red onion are tossed in a homemade Italian dressing.

Chuck Todd Mac Salad

Cavatappi pasta, green onion, red and poblano peppers, carrots and celery are mixed with a tangy mayo dressing in this traditional picnic side.

Gregory Green Bean Salad

Crispy green beans are tossed with sliced red onion, tomato and cucumber in a zesty Italian dressing.

CHIPS - \$2.00

Dirty Kettle Chips
Sea Salt or Barbeque

DRINKS

Coke, Diet Coke, Sprite, Water,
Iced Tea

.com/MeatThePressROC & @MeatThePress

We Cater Parties and Events!! Contact Chris at 585-645-5019 or MTPFoodTruck@gmail.com

Visit our website at **MeatThePress.com** for locations, schedule and more info.