

11 Philly Food Trucks That Will Pull Right Up To Your Wedding

by Bailey King | January 29, 2018 8:37 am



Photo of Philly Fry food truck by Dyanna LaMora[1]

Whether you're looking to fill some time—and serve some fun apps—during cocktail hour or send your guests off with a killer late-night snack, one of these Philly food trucks is sure to leave you and your wedding guests totally satisfied.

Mom-Mom's Polish Food Cart[2]

Where: 2551 Orthodox Street, Bridesburg

What: Make your polish grandmother proud by having Mom-Mom's pull up to your wedding reception and serve their finest polish delicacies. They offer different packages to serve you and your guests properly and will work with you if you have an interest in designing a specialty pierogi for the evening.

Dos Hermanos Tacos[3]

Where: The truck lives on Market Street, between 33rd and 34th Streets.

What: Because downing tacos is a way of life for millennials — maybe even all generations these days — and having a festively decorated taco truck pull up to your wedding reception will have everyone's ears (and stomachs!) perked. Dos Hermanos offers four catering packages, including appetizers like the fan-favorite chips and guac, and they'll even work with you if you have a specific or specialty taco in mind.

[Philly Fry Food Truck](#)

Where: Check Instagram[4] and Facebook[5] for their weekly schedule

What: What better end-of-the-night-food is there than a steaming cup of french fries? This truck will pull up to your wedding and serve

your guests some bangin' deluxe fry options like the Balboa Bubba fries, which reminiscent of a bacon cheeseburger on a bed of fries. Plus, the truck offers over 10 potato varieties. 10!

Nomad Pizza[6]

Where: The trucks live in Hopewell, New Jersey and due to their age, don't like to travel beyond 30 minutes away. However, Nomad has brick and mortar shops in Center City and New Jersey.

What: If you're having a vintage-inspired wedding, this pizza truck will fit right in — Nomad serves their pies out of a classic REO Speedwagon truck, stocked with a wood-fired oven, a fridge, and even sinks. Gluten-free and vegan pizza options are available in their buffet-style all-you-can-eat catering package that will feed your guests for up to three hours.

The Tot Cart[7]

Where: 3045 Edgemont Street, Port Richmond

What: This is one of the most sought-after food trucks in the city and, rightfully so because 1. Who doesn't love tater tots? 2. They have an insane menu featuring over 10 gourmet toppings, over 20 deluxe toppings and just as many dipping sauces. As for their wedding packages, the cart offers three "tiers," or packages, offering combinations of their tot offerings at different price points.

SpOt Burgers[8]

Where: 4300 Powelton Avenue, West Philly

What: SpOT Burger is a staple in the University City community, serving up gourmet hand-crafted burgers, weighing in at a half-pound each. For your wedding, we recommend going with the unlimited burger bar, which is cooked on-site in SpOt's signature yellow and red truck.

Beiler's Donuts[9]

Where: In addition to their donut hub in Reading Terminal Market, Beiler's has locations in University City and Lancaster; the "Donut Trailer" is only brought out for special events.

What: Infamous, if not downright famous, Beiler's Donuts are a sweet staple here in Philly. Lines at their Reading Terminal Market outpost cause serious congestion in the market's already crammed aisles. Cap off the your wedding night with a sweet treat for you and your guests — Beiler's offers three packages, ranging from three hours and 600 donuts to eight hours and and 2,000 donuts.

Kung Fu Hoagies[10]

Where: They're nomads, so be sure to check out their calendar here[11] to find out where they're setting up shop.

What: Kung Fu Hoagies has a little bit of everything from pho to ramen, pad Thai and banh mi galore. No matter the size of your event, Kung Fu Hoagies will serve up their classics like meatball and BBQ beef hoagies — which, in addition to all of their other menu items, happen to be 100 percent vegan.

The Cow and the Curd[12]

Where: Makes daily appearances throughout the city and New Jersey.

What: This Best of Philly[13] winner is a fan favorite for its battered fried cheese curds — a Midwest specialty that locals have *totally* jumped on board with. They pair especially well with beer, and would be the perfect companion to any one of these local brews[14].

Pitruco[15]

Where: Parked locally[16] during the week.

What: If pizza is what you're craving for your Big Day, look no further than Pitruco's bright red truck. Their brick oven wood-fired pies are baked right in the truck, and they'll also whip up an assortment of antipasti and meat and cheese platters to serve to your guests.

Sugar Philly[17]

Where: 38th Street between Walnut and Sansom, University City

What: When Philadelphians want macarons (head chef Dan Tang is known for his creative flavors), they head to this brightly-colored truck in University City. For your celebration, Tang and his team can not only park the truck at your venue, but they'll create a custom menu of desserts just for you.

Sweet Box Cupcakes[18]

Where: Truck is available for private events only; storefront located at 339 South 13th Street, Washington Square West

What: Thanks to the storefront that Gretchen Fantini opened in 2013, you can indulge in Sweet Box Cupcakes almost any day of the week.

But for your Big Day, you'll want to recruit her darling pink and brown truck (she started as a mobile business in 2011) to pass out sweet treats to your guests.

This article is an updated version of a story originally published by Alexandra Leshner.

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Endnotes:

1. Dyanna LaMora: <http://dyannalamora.com/>
2. Mom-Mom's Polish Food Cart: <https://www.facebook.com/mommomnomnom/>
3. Dos Hermanos Tacos: <https://www.instagram.com/2hermanostacos/>
4. Instagram: https://www.instagram.com/philly_fry/
5. Facebook: <https://www.facebook.com/PhillyFryfoodtruck/>
6. Nomad Pizza: <http://www.nomadpizzaco.com/pizza-truck.html>
7. The Tot Cart: <https://www.thetotcart.com/>
8. SpOt Burgers: <https://www.facebook.com/spotburgers/>
9. Beiler's Donuts: <https://www.beilersdoughnuts.com/>
10. Kung Fu Hoagies: <http://www.kungfuhoagies.com/cateringmenu/>
11. here: <http://www.kungfuhoagies.com/findus/?view=calendar&month=August-2017>
12. The Cow and the Curd: <http://www.thecowandthecurd.com/>
13. Best of Philly: <http://www.phillymag.com/best-of-philly/the-cow-and-the-curd/>
14. local brews: <http://www.phillymag.com/philadelphia-wedding/2014/11/13/local-bridal-guide-6-philly-brewed-beers-to-serve-at-your-wedding/>
15. Pitruco: <http://pitrucopizza.com/>
16. Parked locally: <http://pitrucopizza.com/locations.html>
17. Sugar Philly: <http://www.sugarphillytruck.com/>
18. Sweet Box Cupcakes: <http://www.shopsweetbox.com/>
19. FACEBOOK: <https://www.facebook.com/philadelphiawedding>
20. INSTAGRAM: <https://www.instagram.com/philawedding/>
21. NEWSLETTER: <http://www.phillymag.com/newsletters/>
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