

As Seen In  
**Newsday**  
*Finest Food Trucks  
on Long Island*  
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# Gourmet on the Go

**There was a time, not so long ago,** when the pinnacle of food-truck cuisine was a hot dog grabbed on a whim from a four-wheeler alongside a desolate stretch of highway. But food trucks have hit the big time on Long Island. You'll find them at farmers markets, shopping malls and festivals. And the menus go way beyond delis, offering crepes and homemade ice cream, hickory-smoked barbecue and wood-fired pizza, gourmet grilled cheese and, yes, some old-fashioned and tricked out hot dogs as well.

Peter Robideau opened his food truck in 2016. After getting his start at festivals, he is now mainly stationed in the Barrier Brewing parking lot, where he works in conjunction with the brewery: He serves the food; it serves the drinks. Robideau, who has worked in the computer business for more than 30 years, blames the Food Network's "The Great Food Truck Race" for luring him into the truck business. "It's exhausting," he says of the 80 hours a week he puts into the truck. "It will be the death of me, but I will die with a smile on my face."

All menu items are prepared and cooked by Robideau on the truck. He offers a variety of cheesy goods, from the popular El Cubano (smoked ham, roast pork, Swiss cheese, pickles with Dijon mustard on grilled sourdough bread), to the Classic GAC (grilled American cheese), Grilled Mac & Cheese (grilled cheese stuffed with mac and cheese), Quesadillas, Pretzel Pillows (soft pretzel bites) with homemade beer cheese, and Buffalo Tots.

*Gourmet on the Go continued on other side.*

*Gourmet on the Go continued from other side.*

To keep it fresh, Cheezy Pete's changes its menu seasonally. During warmer months, you'll find lighter fare, such as fish tacos, and when the weather turns, heartier dishes, such as mac and cheese with chili.

Robideau also keeps things eco-friendly, using biodegradable cups, utensils, and straws.

American cheese. Swiss cheese. Pepper jack and Gruyere. These are just a few types of cheeses used to create the comfort food here.

**On the menu:** Grilled cheese, mac and cheese, Philly cheesesteak, quesadillas

The truck is usually parked at Barrier Brewing Co., 3001 New St., Oceanside. It's also available for public and private events. Open Wednesday–Friday, 4–9 pm; Saturday, 1–9 pm; Sunday, 1–5 pm.

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## About Cheezy Pete's

Cheezy Pete's Food Truck offers hand-made comfort food, escalated a bit to deliver quality food to the demanding pallet of today's hungry consumers. We also take an eco-friendly approach while delivering these items. We achieve this in several ways: We use 100% bio-degradable serving accessories (even our beverage straws are bio-degradable paper) and our cups are compostable and do not contain any phthalates or plasticizers although they appear to be plastic. Our utensils are made from compostable bamboo as well. We recycle and re-purpose all of our cooking oil. We do our best to minimize our impact on the environment.

### Contact Information

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### Website

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### Social Media

Facebook: [cheezypetes](https://www.facebook.com/cheezypetes); Twitter: [@cheezypetes](https://twitter.com/cheezypetes); Instagram: [@cheezypeteny](https://www.instagram.com/cheezypeteny)

