

**FOR IMMEDIATE RELEASE:**

## **The Little Green Truck that Could!**



Hamtramck, MI – November 29, 2017 – The Nosh Pit Detroit announces expansion plans for their little green food truck. In January, the Nosh Pit Detroit will be open for dinner service at their new brick and mortar location, 2995 Yemens Street in Hamtramck. Operating hours will be evenings on Thursday through Saturday evenings initially with intentions to expand service hours in the future.

This month, the Nosh Pit Detroit launched an [Indiegogo campaign](#) hinting at the makings of a restaurant and food truck park. “Having a brick and mortar location would allow us to not only provide mobile cuisine but have a location where we can increase our ability to cater and have a place that the Detroiters can count on, year round. With your contributions, our vision is to not only to have a brick and mortar location for food service, but a location that is large enough to host regular food truck rallies, offer composting services and support our local community.” Donors have the opportunity to receive their very own Nosh Pit T-Shirt, at home dinner parties and can even get a sandwich named after them. "National Geographic recently named Detroit top unexpected city for food lovers in North America and we're doing our part. I'm proud to be a part of a city built on perseverance, determination and innovation." Eric Schultz said.

“Nosh Pit represents far more than a food truck, catering business or restaurant. We aim to be a positive presence in the community, an economic engine for growth and a social movement all wrapped into one” Karen Schultz, Owner of Nosh Pit Detroit said. The Nosh Pit incorporated sustainable operating procedures resulting in over 3 tons of recycling and composting in just one year. Additionally, they have been spearheading a project with the Detroit Food Lab to provide tools to help make sustainability practices easier for the Detroit food industry to implement.



Nosh Pit fans, John and Tyler, frequent the food truck regularly and eagerly await January’s restaurant launch. They hope the community will continue to support the Nosh Pit because of the vegan variety at such an affordable price. “You can taste the love in all the food” and by “being so kind, generous and approachable with free samples and tasty eats, the Nosh Pit Detroit is familiarizing vegan food options.” John and Tyler said. This dovetails nicely into one of

the Nosh Pit hashtags, #EatYourVeggies. “We love to help our community get more veggies without sacrificing the taste of what is considered delicious food!” Chef Stefan Kudek said.

**About The Nosh Pit Detroit:**



The Nosh Pit Detroit is a female-owned vegan food truck in Detroit. They compost, recycle and source local and organic ingredients to bring tasty and healthy vegan eats and sweets. Although, just barely over a year old, the Nosh Pit’s passion for food innovation has already attracted both local and national recognition, winning multiple awards including: Best in Show for Arts, Beats & Eats 2017, 1st place for their hummus at the Shawarma Fest in Royal Oak, 2016, 2nd place for the best restaurant at the International Veg Fest in Novi, 2016 and 3rd place for the best pumpkin recipe (Pumpkin Soup) at Detroit Food Labs, 2016. The Nosh Pit Detroit was nationally recognized in 2017 as one of the best vegan / vegetarian food trucks by Mobile Cuisine Magazine.

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