

Taco Catering Menu

\$2000 minimum before tax and gratuity 2 hour standard service time - \$100 each additional hour

\$16 per person

includes two tacos per person

two protein options, choice of flour or corn tortillas toppings - choice of salsa, onions, cilantro, lime wedge served with side of rice and black beans

add sides or apps - see pricing add protein - \$3 per person add second salsa - \$1 per person add guacamole - \$2 per person

proteins for tacos

carne asada

inside skirt steak marinated in beer, worsteshire, green onions, garlic, salt and pepper

carne molida

ground beef seasoned in bread and circuses mexican spice blend

carnitas

pork shoulder seared in lard, braised in orange juice, beer, garlic, sweetened condensed milk and bayleaf

pollo

grilled boneless chicken thighs seasoned in bread and circuses mexican spice blend

portobello pastor

portobello mushrooms, onions and pineapple marinated in guajillo chilis, garlic and onions

chili verde shrimp +\$1 per person

shrimp marinated in jalapeno, cilantro, tomatillo, onions and garlic

salsa roja or salsa verde

spicy or mild

apps and sides

price per person

chips and salsa \$4 add guacamole \$2

mini shrimp quesadilla \$6

chili verde marinated shrimp, monterey jack cheese, flour tortilla, chipotle ranch

short rib nacho bite \$5

ipa braised short ribs, queso blanco, pickled fresnos, micro greens

gochujang chicken wings \$4

gochujang wing sauce, miso ranch

elotes \$5

grilled corn on the cob, black bean mayonnaise, cotija, chili pepper, lime

elotes salad \$6

grilled corn shaved off the cobb, cotija, cilantro, lime, red onion, chipotle ranch

kale caesar \$5

kale, house made caesar dressing, parmesan, croutons

bacon wrapped jalapeño poppers \$5

served with chipotle ranch

molletes \$4

bolillo roll, cotija, crema, refried beans, pico de gallo

fajita veggies \$4

onions, bell peppers, and mushrooms sautéed with garlic and spices