

TACO BAR

Minimum 15 people

STEP 1 HOW MANY TACOS?

- 2 TACOS PER PERSON - \$12
- 3 TACOS PER PERSON - \$14
- 4 TACOS PER PERSON - \$16

STEP 2 PICK YOUR SHELLS

- CORN TORTILLAS
- FLOUR TORTILLAS
- HALF CORN/HALF FLOUR

STEP 3 PICK YOUR PROTEINS

(choose as many meats as you have tacos)

- CARNITAS - citrus marinated pork
- AL PASTOR - adobo and pineapple pork
- TINGA - chipotle braised chicken
- VERDE - tomatillo chicken
- BARBACOA - chipotle braised beef
- AMERICANO - seasoned ground beef
- SOYRIZO - vegan chorizo
- SWEET POTATO - chipotle seasoned

STEP 4 PICK YOUR TOPPINGS

(choose up to 4 toppings, each additional \$0.50 per person)

- | | |
|-------------|-------------------|
| WHITE ONION | MIXED CHEESE |
| CILANTRO | QUESO FRESCO |
| LETTUCE | PICKLED RED ONION |
| TOMATO | JALAPENO |

STEP 5 PICK YOUR SALSA

(choose one salsa, each additional \$0.50 per person)

- HOUSE RED SALSA
- FIRE ROASTED SALSA VERDE
- FIRE ROASTED CHIPOTLE SALSA

SIDES & MORE

serves appox. 10 people

Chips and Salsa.....	\$26
Chips and Guac.....	\$55
Chips, Salsa and Guac.....	\$65
Chips and Queso.....	\$34
Tropical Fruit Platter.....	\$32
Southwest Caviar.....	\$32
Street Corn (<i>off the cob</i>).....	\$32
House Salad.....	\$36
Spanish Rice.....	\$20
Cilantro Lime Rice.....	\$20
Black Beans.....	\$20
Refried Beans.....	\$20
Bean Dip.....	\$30
Churros.....	\$40
Arroz Con Leche.....	\$20

SALSAS & DIPS

priced per 16oz

Salsa(<i>red salsa, verde or chipotle</i>).....	\$10
Pico De Gallo.....	\$9
Fresh Guac.....	\$15
Queso.....	\$15
House Picante.....	\$25

EXTRAS

priced per dozen

Red Chicken Tamales.....	\$32
Green Pork Tamales.....	\$32
Empanadas.....	\$36
Red Chicken Enchiladas.....	\$34
Green Pork Enchiladas.....	\$34

TERMS & CONDITIONS

PAYMENT TERMS: A non-refundable deposit of 50% is due at time of acceptance of quote. Final head count and payment is due no later than 14 days prior to event. Any events scheduled with-in 14 days will require 100% payment at acceptance of quote.

The Quote serves as the Caterers Contract and is required for all events. Prices are effective as of the date of this quote and are subject to change after 6 months due to fluctuations in market pricing and distribution costs.

CANCELATION POLICY: Any cancelation prior to the event will result in a 50% (deposit) fee of the invoiced amount to recover administrative and overhead expenses. If cancelation is within 14 days of the event date the Caterer reserves the right to keep 75% percent of the total cost as rentals and other costs may have already been expensed. If cancelation is within 7 days of the event the Caterer reserves the right to keep 100% of the total cost. Cancellation fees will be credited towards a future event if executed within one year of cancellation.

WHAT'S INCLUDED? Set up and all serving utensils are included in every order.

THING YOU MIGHT NEED: Plates, Napkins and Utensils are available for \$1.50 per person. \$2.00 per person for premium flatware.

Chafing Racks and Fuel are available for \$15 each

ADDITIONAL FEES:
7% sales tax & 15% service fee