

# 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 approx. 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 cancellation prior to the event will result in a 50% (deposit) fee of the invoiced amount to recover administrative and overhead expenses. If cancellation 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 cancellation 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