

## TACO TRUCK PACKAGES

pricing is based on location, date/time of event, and staff needed. includes all necessary condiments, napkins, and utensils.

*Tier 1*

### The Street Taco Experience 25.00 per person

1 starter, 2 tacos, rice & beans on the side

*Tier 2*

### The Fiesta Feast 29.00 per person

2 starters, 2 tacos, cheese quesadilla, rice & beans on the side

*Tier 3*

### The Ultimate Taco Truck Experience 34.00 per person

3 starters, 3 tacos, cheese or chicken quesadilla, rice & beans on the side



*Our taco truck pulls up, fires up the grill, and serves up fresh, made-to-order tacos that hit every time.*

*Scan to place your order online!*



## TARRYTOWN

914.909.4455

## YONKERS

914.375.4000

## STAMFORD

203.703.9495

## PLEASANTVILLE

914.422.8111

## BRONXVILLE

914.356.8226

## NEW ROCHELLE

914.729.7949

## FOOD TRUCK

914.370.4200

to place a catering order, visit [thetacoproject.com](http://thetacoproject.com), or call any of our locations.

[thetacoproject.com/catering](http://thetacoproject.com/catering)  
[catering@thetacoproject.com](mailto:catering@thetacoproject.com)  
[foodtruck@thetacoproject.com](mailto:foodtruck@thetacoproject.com)



*Book your event!*

# The TACO PROJECT



# CATERING MENU



## Starters

fire roasted salsa & chips, guacamole & chips, sidewinder fries, fried plantains, smoked corn & field greens salad, mexican street corn, esquites salad, cheese quesadillas

## Tacos

chicken, ground beef, bbq pulled pork, fish battered, grilled chicken, shrimp, seasonal veggies, steak+\$2pp

## Drinks

non-alcoholic +4.00 per person

margarita bar (2 flavors) +15.00 per person

ultimate open bar +30.00 per person

# BUILD YOUR OWN

10 people minimum

## Step 1

choose your base

**Taco Bar** 16.95 per person

**Burrito Bowl Bar** 17.95 per person

## Step 2

choose 3 proteins  
(includes rice and beans)

**Chicken, BBQ Pulled Pork,  
Shrimp, Fish, Ground Beef,  
Seasonal Veggies, Steak** +3.00

## Step 3

choose extra 3 toppings  
(includes sour cream, queso fresco,  
cilantro, radish and limes )

**Caramelized Onions, Jicama,  
Red Cabbage Slaw, White  
Onions, Smoked Corn, Cheddar  
Cheese, Cotija, Chipotle Aioli,  
Guaca-Salsa, Mango Salsa,  
Pico de Gallo, Tomatillo,  
Roasted Salsa**



*Make it a Fiesta!*  
(includes everything above)



## Step 4

Make it Fiesta 3.00 per person

**Guacamole & Chips  
Salsa & Chips  
Smoked Corn &  
Field Green Salad**

## Step 5

dessert 3.00 per person

**Coconut Tres Leches  
Caramel Flan  
Churros**

caramel and chocolate sauce

# BEVERAGES



## Alcoholic

**Margarita** 72.00

8 servings (32 oz)  
flavors: watermelon, pomegranate  
hibiscus, spicy, pineapple + 10.00

**Red Sangria** 72.00

8 servings (32 oz)

**Beer** 60.00

(12 servings) corona, modelo,  
negra modelo, pacifico (12 oz)

## Non-Alcoholic

**Individual Drinks**

+ Mexican Coke 3.00+ Jarritos 3.00  
+ Soda Cans 2.50 + Poland Springs 2.50

**Auga Fresca**

+ Hibiscus 25.00 + Horchata 25.00

# A LA CARTE



**Guacamole** 45.00

served with chips

**Salsa** 35.00

served with chips

**Mini Burritos** (12 pieces)

flour tortilla, rice, beans and dairy

**Quesadillas** (24 pieces)

pico de gallo & sour cream

+ Cheese 35.00 + Chicken 55.00

+ Shrimp or Steak 65.00

**Mexican Corn** 50.00

(16 pieces) sour cream,  
mayo, cotija cheese, lime,  
chili pepper

**Sidewinder Fries** 35.00

chipotle aioli, ketchup

**Buffalo Wings** 55.00

celery & ranch

**Birria Tray** 80.00

consome, oaxaca cheese, onion & cilantro

Download the app!



See our menu!



Please advise us of any allergies when ordering.  
Consuming raw or undercooked meats, poultry, seafood,  
fish, or eggs may increase your risk of foodborne illness.