

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

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



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

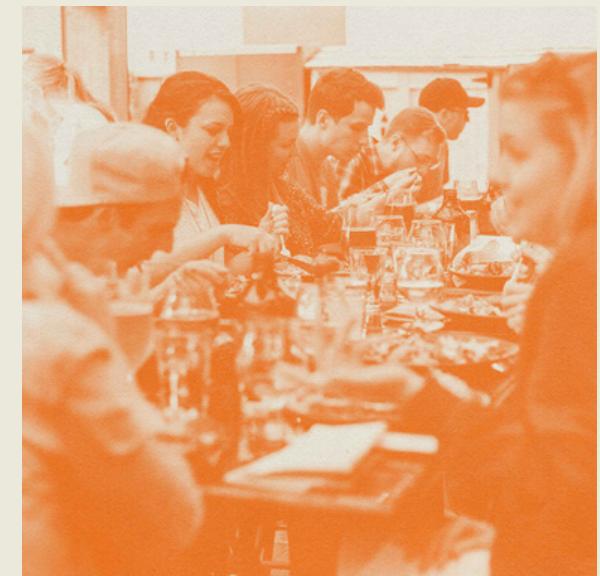
914.370.4200

to place a catering order, visit thetacoproject.com, or call any of our locations.

thetacoproject.com/catering
catering@thetacoproject.com
foodtruck@thetacoproject.com

Book your event!

The TACO PROJECT



CATERING MENU



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

ALA 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.