

# 1) Event Details

## Event type:

☐ Corporate/Professional ☐ Wedding ☐ Private Party ☐ Tailgate ☐ Nonprofit ☐ Other:

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## Venue name & address (zip):

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☐ Indoor ☐ Outdoor ☐ Covered ☐ Kitchen access ☐ Water access ☐ 120V power available

## Load-in / parking notes:

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**Guests:** Adults \_\_\_\_ Kids \_\_\_\_ Total \_\_\_\_

## Desired service style (choose one):

☐ Drop-Off ☐ Staffed Buffet ☐ Full-Service ☐ Chef-Attended Station (trompo/plancha)

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# 2) Service Packages (what you want included)

- ☐ Drop-Off Platters — hot trays, disposable serveware, labels  
☐ Staffed Buffet — chafers, fuel, signage, setup & cleanup  
☐ Full-Service — planning, rentals, decor, staff, timeline  
☐ Chef-Attended Action Station — ☐ Al Pastor Trompo ☐ Quesabirria Plancha

## Add-ons:

- ☐ Beverage service (agua fresca, tea, lemonade)  
☐ Compostable plates/cutlery ☐ Linens ☐ Tables ☐ Buffet decor/signage
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# 3) Menu Builder

## Proteins (pick 2–3):

☐ Pollo Asado ☐ Carne Asada ☐ Queso Birria ☐ Carnitas ☐ Al Pastor ☐ Veg: Tinga de Hongos

## Tortillas:

☐ Corn (GF) ☐ Flour ☐ Both

## Salsas (with heat):

☐ Verde (mild) ☐ Roja (medium) ☐ Morita (hot) 🌶️

**Toppings (choose up to 4):**

☐ Cilantro ☐ Onion ☐ Lime ☐ Pickled red onion ☐ Cotija ☐ Radish ☐ Crema

**Sides (choose 2):**

☐ Mexican rice ☐ Charro beans ☐ Elote esquites ☐ Chips & guacamole ☐ Chips & salsa  
trio

**Desserts (optional):**

☐ Churros ☐ Tres leches ☐ Flan ☐ Conchas

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## 4) Dietary & Allergen Care

☐ Gluten-free needed ☐ Vegetarian ☐ Vegan ☐ Nut-free ☐ Dairy-free

**Specific notes (names/counts):**

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