

Catering Menu

Option 1: Purchasing Tacos individually

The price per Taco is indicated in the picture. Available in a catering pan for enhanced catering

- Onion and cilantro toppings can be on tacos or on the side.
- Limes, Red, and Green Salsa - given with every food order
- No reservations are required for 50 tacos and under

Individual Taco Price

Steak 'asada'	\$2.99
Chicken 'pollo'	\$2.99
Marinated pork 'pastor'	\$2.99
Sausage 'chorizo'	\$2.99
Ground Beef	\$2.99
Quesabirria	\$3.99
Cabeza	\$3.50
Barbacoa	\$3.50
Lengua	\$3.50

Option 2: Buying Meat per pound

Steak, chicken, marinated pork, and sausage are \$16.99 per pound. Meat includes onion, cilantro, limes, and salsa.

- No reservations are required for meat under 20 lbs.
- Does not include tortillas.



Option 3: Food Cart

Experience delicious tacos prepared right in front of you on our taco cart, freshly grilled and made to order just for you.

*Payment is needed as soon as possible to save the date

Option 4: Taco Party Kit = Serves 50

- 5 lbs. Steak
- 5 lbs. Carnitas
- 5 lbs. Pastor
- Rice Tray
- Beans Tray
- 16oz Red Spicy Salsa
- 16oz Green mild salsa
- 8 packets of cold, taco-sized tortillas
- Vegetable tray: onion, cilantro, limes, grilled onion, grilled jalapeño, cucumbers
- Total Cost: 480

*You can substitute any meat, such as steak, marinated pork, carnitas, shredded chicken, or Mexican sausage.

EXTRAS:

- Rice \$40 = 1 full size pan
- Beans \$40 = 1 full size pan
- Chasca is a cup of corn, topped with mayonnaise, chili powder, and cotija cheese, which costs \$4 per person.
- Fries are \$4 per person.
- 1/3 size pan of lettuce = \$7
- 1/3 size pan of tomato = \$10
- 1/3 size pan of Mozzarella Cheese = 15

