



Taco Tuesday Style Menu

Pick Two Proteins (*ask about adding an extra protein*)

- beef barbacoa, pork Al pastor, citrus poached shrimp, grilled chipotle chicken, or chili rubbed fish

Pick Four Toppings

- pickled red onion, charred corn, iceberg lettuce, citrus slaw, pickled jalapeno, pico de gallo, black bean salsa, diced tomato, diced red onion, guacamole, sliced radish, caramelized onion, diced bacon, crispy potato, grilled pineapple, toasted pumpkin seeds

Pick Three Sauces

- cilantro-lime aioli, chipotle aioli, avocado-roasted jalapeno crema, roasted tomato salsa, salsa verde, chimichurri, mango-lime vinaigrette, sour cream, mole, chipotle-lime yogurt

Pick Two Cheeses

- queso fresco, Monterey jack, cheddar, cojita, manachego, mozzarella, cheese sauce

-Included- traditional Spanish rice and beans

-Included- flour and corn tortillas, hard-shell tacos

-Suggested add-on grilled Mexican street corn(seasoned and grilled served with chipotle aioli, queso fresco, lime and cilantro (\$2 per person)

Pricing

- The menu listed above for delivery and setup with decorative chafing dishes, sternos, all serving utensils, and to-go containers After the party is complete we will return and clean all food service areas.
- For an attendant to stay for the duration of the party, communicate and serve all items to guests, attend to any necessary refills, and pack to-go for any guests, will be additional \$3 per person.
- Pricing will be based on amount of people, location and current market prices of agreed upon menu items. Once we have finalized all essential info and all items a more formal contract agreement will be sent to the client.