



Catering Packages

Catering for parties of 20+

NACHO BAR

\$14 per person

Warm Fried Tortilla Chips, served alongside warm White Queso Cheese Sauce, with a spread of fresh toppings and your selection of proteins or specialty ingredients.

TACO BAR

\$18 per person

Buffet set up of our classic taco selections. Served in our distinctive house made corn tortillas. Choice of up to 3 proteins for your tacos. Served with fresh toppings, along with our signature salsas. Choose additional specialty toppings and sides for a gourmet experience. Also includes warm tortillas chips and salsa.

NACHO + TACO BAR INCLUDES:

- Fresh Diced Onions
- Fresh Cilantro
- Limes
- Fresh House Salsas
- Pickled Red Onion
- Fresh or Pickled Jalapenos
- Sour Cream
- Diced Tomatoes
- Shredded Lettuce

PROTEIN CHOICES:

- Grilled Chicken Asado w/ Avocado Salsa
 - Pulled Pork Carnitas w/ Chile de Arbol Salsa
 - Braised Beef Birria w/ Guajillo Salsa
 - Pork al Pastor w/ Avocado Salsa
 - Carne Asada w/ Salsa Real
- +\$3 per person

SPECIALTY TOPPINGS + SIDES

- Black Beans
 - Cilantro Lime Rice
 - Corn Salsa
 - Queso Fresco Cheese
 - Guacamole
- +\$1 per person
+\$2 per person
+\$2 per person
+\$2 per person
+\$3 per person

GIANT TACO BOXES

Tacos for your party, boxed up together and ready to eat! Served in our distinctive house made corn tortillas, topped with white onions, cilantro, limes, and our signature salsa. All boxes come with black beans, cilantro lime rice, warm tortilla chips, and salsa roja.

EL TACO BOX NORTEÑO \$50

Party box of 10 street tacos stuffed with your choice of taco protein. Comes with all standard toppings and sides.

EL TACO BOX REAL \$60

Party box of 10 street tacos stuffed with your choice of taco protein. Comes with all the standard toppings and sides, plus guacamole, pico de gallo, queso fresco, esquites street corn, and escabeche pickled vegetables.

EL TACO BOX QUESABIRRIA \$65

Party of 10 quesabirria style tacos made with our distinctive house made corn tortillas, stuffed with braised beef birria, melty Oaxaca cheese, and brushed with consomme broth before toasting to crispy perfection. Comes with all the standard toppings and sides, plus consomme broth for dipping, esquites street corn, and escabeche pickled vegetables.

PROTEIN CHOICES:

- Grilled Chicken Asado
 - Pulled Pork Carnitas
 - Braised Beef Birria
 - Pork al Pastor
 - Carne Asada Steak
- +\$5 to taco box price



Additional catering fee 23%. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



A La Carte Options

SNACKS

CHIPS + SALSAS Serves 10	\$30
3 pounds Fresh Corn Tortilla Chips, 1 pint each Red and Green Salsas.	
CHIPS + GUACAMOLE Serves 10	\$50
3 pounds Fresh Corn Tortilla Chips, 1 quart Guacamole.	
ESQUITES STREET CORN Serves 10	\$45
Roasted Corn, Chipotle, Cotija Cheese, Lime.	
CHICKEN FLAUTAS Sold by the dozen	\$40
Pulled Chicken and Asadero Cheese wrapped in Corn Tortilla and fried to crispy. Served with Shredded Lettuce, Pico de Gallo, Avocado, Sour Cream, Tomatillo Salsa.	

STREET TACOS

Tacos by the pound! Each pound makes 8-10 tacos. Fresh house corn tortillas included. All served in house corn tortillas with white onions, cilantro, lime, and signature sauce.

CARNE ASADA STEAK w/ Salsa Real	\$50/lb
PORK AL PASTOR w/ Avocado Salsa	\$40/lb
PORK CARNITAS w/ Chile de Arbol Salsa	\$40/lb
BEEF BIRRIA w/ Guajillo Salsa	\$45/lb
CHICKEN ASADO w/ Avocado Salsa	\$40/lb
LENGUA w/ Tomatillo Salsa	\$55/lb
SWEET POTATO w/ Guajillo Salsa	\$35/lb

BEVERAGES

COKE 1 case of 24/12 oz	\$75
TOPO CHICO LIME 1 case of 24/12 oz	\$75
JARRITOS , various flavors - 1 case of 24/12 oz	\$50
BOTTLED WATER 1 case of 24/17 oz	\$25
HORCHATA 1 gallon	\$50
AGUA FRESCA JAMAICA HIBISCUS 1 gallon	\$50
AGUA FRESCA CUCUMBER LIME 1 gallon	\$50

Salsas

SIDE OF TORTILLA CHIPS	
1 pound	\$5
SALSA ROJA	
1 pint	\$10
SALSA VERDE	
1 pint	\$10
TOMATILLO SALSA VERDE	
1 pint	\$12
SALSA REAL	
1 pint	\$12
SALSA GUAJILLO	
1 pint	\$12
AVOCADO SALSA	
1 pint	\$14
SALSA MACHA	
1 pint	\$16

Sides

PICO DE GALLO	
1 pint	\$12
LIMES	
1 pint	\$5
PICKLED RED ONIONS	
1 pint	\$6
MEXICAN CREMA	
1 pint	\$12
CORN SALSA	
1 pint	\$15
CABBAGE SLAW	
1 pint	\$10
QUESO FRESCO	
1 pint	\$12
ESCABECHE PICKLED VEGETABLES	
1 pint	\$8
GUACAMOLE	
1 pint	\$22
BLACK BEANS	
1 quart	\$12
CILANTRO LIME RICE	
1 quart	\$12

Sweets

TRES LECHES CAKE 12"	
1 cake, 12 slices	\$60