



IN HOUSE CATERING + TACO TRAILER MENU



prices do not include potential TRAVEL, LABOR and SERVICEWARE charges

>> APPS + STATIONS <<

a great way to get the event started and give guests an epic spread to choose from

Smoky, Spicy, Sweet

roasted salsa + grilled serrano guac + pineapple salsa + fresh, crispy corn tortilla chips **\$4.75/pp**

double the guac (you're going to need it!) \$1.75/pp

add spicy predicaments (house pickled carrots, onions and jalapenos) \$2/pp

add Jamaican jerk-seasoned popcorn \$1.75/pp

>>> PASSED or PLATTERED <<<

perfect items to be offered while guests mingle

Mini Quesadillas

sweet potato hash, chicken, carne asada, or carnitas (choose 1, plus plain cheese) **\$4/pp**

Maple Sambal Duck Wings

crisp-fried and tossed in sweet and spicy sauce **\$6.25/pp**

Fried Plantains

served up with maple sambal and/or jalapeno crema **\$2.75/pp**

Spiced Grilled Watermelon

dipped in our ancho dry rub and lightly grilled **\$2.75/pp**

Grilled Shishito Peppers

mild, char grilled peppers served with
lemon soy dipping sauce **\$2.75/pp**

yuca fries

thick & crispy, served with bacon crema and/or papaya salsa **\$3.75/pp**

fried cheese bites

cubed + fried (not battered) 'queso freir' w/ your choice of sauce **\$2.75/pp**

>> Lefts + Rights <<

pair em' up with your apps or taco order to put the meal over the top!

all sides \$4.75/pp served buffet style

Street Corn on the Cobb
grilled + slathered in spicy crema
and cotija cheese

House Black Beans

**pro tip: some of the apps
above make GREAT sides!**

Avocado Ranch summer salad
mixed greens, cucumbers, cherry tomatoes,
pickled onions, toasted pepitas, cotija cheese

Howzit Salad

grilled watermelon, mixed greens, cotija
cheese, toasted pepitas, shaved onions and
pineapple vin

Sweet Potato Hash
with onions, peppers, chic peas
and maple sambal

Jalapeno Cheddar Cornbread
with jalapeno crema

Anaheim chili + black bean rice
Chipotle-brussels slaw

'Mini' tacos (4")

\$3 each

~ perfect as a passed item ~

Recommended for all restaurant functions and for off site parties at which speed of service is a priority

we suggest 3-4 per person

> Tacos! <

(6" CORN shells)
we suggest 2.5 per person

ask about best options for service style relative to your event location and expected time frame

2 tacos - \$10.5

2.5 tacos - \$13

3 tacos - \$15

choose up to FOUR varieties

**additional charges for seafood or other specialty items may apply*

>> TACO varieties <<

GRILLED ~ shredded chicken (roasted w/ chili peppers, tomatoes & herbs) + queso fresco + shaved onion + chili pepper crema [gf]

ROASTED ~ sweet tender pork + pickled red onion + cotija cheese + lime crema [gf]

STEWED ~ house black beans + tater tots + shaved red onion + cotija cheese + house hot sauce [v] [vg*] [gf*]

BLACKENED* ~ spice rubbed, grilled mahi mahi + shredded cabbage + traditional crema + coconut chile de'arbol [gf]

SEARED ~ marinated shaved carne asada (steak) + shaved red onion + tots + grilled serrano guac + house mild sauce [gf*]

SIZZLED* ~ ancho marinated griddled shrimp + shaved cabbage + shaved red onion + guava and jalapeno cremas [gf]

FRIED* ~ breaded, fried ocean perch + shaved cabbage + pickled pineapple salsa + jalapeno crema

CHILLED* ~ chilled chorizo-spiced sushi-grade ahi tuna + tater tots + guac + chili pepper crema [gf*]

LOW MAINTENANCE ~ pineapple-braised jackfruit + chipotle brussels slaw + nopalitos + coconut chile de'arbol [v] [vg*] [gf]

**add \$.75 for seafood options*

BURRITOS

we also offer individually wrapped burritos (or burrito bowl buffets) that are EASY to serve 50 or 500 people in expedited time frames!

\$10.50 to \$12.00+/pp

>> DESSERTS <<

Cinnamon Most Crunch!

mini churros! Crispy, doughy, delicious!
served with pure New England maple syrup **\$3.5/pp**

