

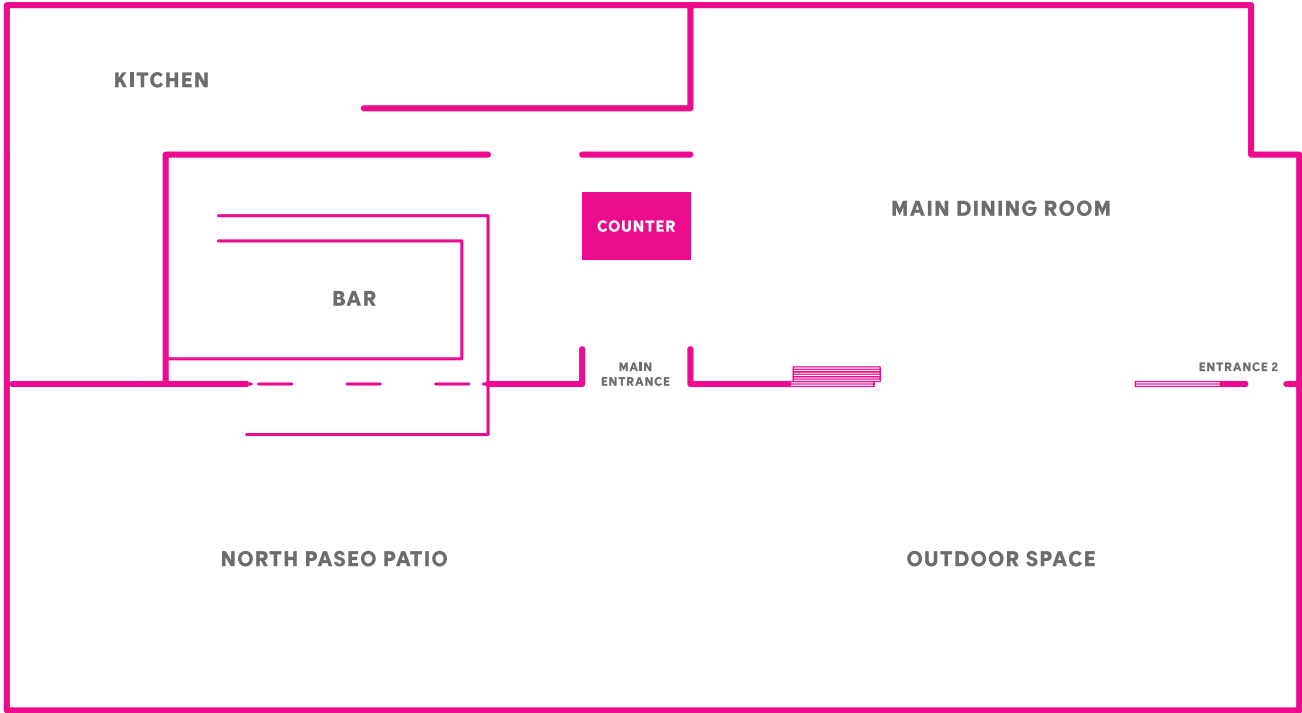
# Puesto

TACO  BAR



## A vibrant open-air setting with Puesto's signature flavors

Introducing Puesto's newest concept, Puesto Taco Bar is a vibrant event space, with everything you need to host effortlessly: a full bar, indoor/outdoor flow and tray passed tacos made fresh for every guest. Book a Premium Taco Cart Experience — where our chefs cook your selected tacos live, straight from the plancha. With room for up to 150 guests, it's the perfect setting for full buyouts, team celebrations, and client events. Whatever you're hosting, you'll have Puesto's signature hospitality behind every detail.



SPACES	MAX CAPACITY
Main Dining Room	50
North Paseo Patio	50
Indoor Buyout	100
Full Buyout	150

# Puesto

## TACO BAR

### ON-SITE RECEPTION EVENT

On-Site at Puesto Taco Bar

**\$40 PER PERSON ++**

INCLUDES ALL DISPLAY STATION ITEMS & SELECTED TACOS

#### DISPLAY STATION

**CHIPS + MOLCAJETE SALSA** GF V+

**CLASSIC GUACAMOLE** GF V+

Avocado, cilantro, fresh squeezed lime & orange

**HERB LIME RICE** GF V

Steamed with epazote & cilantro

**TRADITIONAL BLACK BEANS** GF V

Epazote, sofrito

**ESQUITE** GF V *Tray-passed*

Grilled corn, chile, lime, cotija cheese, crema

#### TACOS

*Tray-passed. Pre-select two.*

Each guest gets one of each taco selected.

+ \$8 per person for each additional taco,  
plus upgrade charges if any.

**CHICKEN AL PASTOR** GF

Signature crispy cheese, grilled & braised chicken in adobo, jamaica tinga, piña pico

**SHORT RIB QUESABIRRIA** GF

Signature crispy cheese, braised beef short rib, Jalisco salsa, pickled radish

**MUSHROOM** GF V

Signature crispy cheese, mushrooms, pickled onions, stone fruit serrano salsa

**FILET MIGNON\*** N *contains nuts* +\$3

Signature crispy cheese, filet mignon, pistachio serrano salsa

**BAJA FISH** *grilled or fried* +\$3

Local fish, morita salsa, crema, cabbage slaw

**GRILLED SHRIMP** GF +\$3

Grilled guajillo shrimp, habanero yuzu kosho, tomatillo verde salsa

#### DESSERT

*Tray-passed. Optional.*

+\$5 per person. One per guest.

**SOFT SERVE SWIRL**

Horchata & Mexican chocolate

#### BEVERAGE OPTIONS

*Select one of the following beverage packages.*

*Per-person and per-hour beverage packages are unavailable.*

##### \$6 NON-ALCOHOLIC BEVERAGE CAP

This allows your guests to order Watermelon Agua Fresca, Kombucha & Nitro Cold Brew with a maximum spend of \$6 per drink. Additional non-alcoholic beverages available upon request. All beverages are charged on consumption.

##### \$12 MARG & BEER BEVERAGE CAP

This allows your guests to order Puesto Perfect Margaritas, Watermelon Margaritas and Clara Beer with a maximum spend of \$12 per drink. This selection also includes all beverages listed above. Additional non-alcoholic beverages available upon request. All beverages are charged on consumption.

##### FULL BAR

This allows your guests to order beverages of their choosing, with no spend limit per drink. All beverages are charged on consumption.

*\* These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions | GF Does not contain gluten, but is cooked in a kitchen that processes gluten | N Contains nuts | P Contains peanuts | V Vegetarian  
V+ Vegan*



# Puesto

## TACO BAR

### DROP & SET UP CATERING

A fully disposable setup with chafing dishes, making hosting and clean-up effortless.

\$35 PER PERSON ++ | MINIMUM 15 GUESTS

24 HOUR PRIOR NOTICE REQUIRED.

SELECT ONE OF THE OPTIONS BELOW:

#### 1 WHAT'S INCLUDED

##### SIGNATURE BURRITOS *Served from 11am - close*

Select quantities for each. 1 burrito per person.

##### QUESABIRRIA

Beef short rib, rice, crispy melted cheese, Jalisco salsa, pickled radish

##### CHICKEN AL PASTOR

Grilled & braised chicken, rice, crispy melted cheese, jamaica tinga, piña pico

##### MUSHROOM <sup>GF V</sup>

Signature crispy cheese, mushrooms, pickled onions, stone fruit serrano salsa

##### FILET MIGNON\* <sup>N contains nuts +\$3</sup>

Filet mignon, rice, crispy melted cheese, pistachio serrano salsa

##### GRILLED SHRIMP <sup>+\$3</sup>

Grilled shrimp, rice, crispy melted cheese, habanero yuzu kosho, tomatillo verde salsa

##### DISPLAY STATION

##### CHIPS + MOLCAJETE SALSA <sup>GF V+</sup>

##### CLASSIC GUACAMOLE <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### HERB LIME RICE <sup>GF V</sup>

Steamed with epazote & cilantro

##### TRADITIONAL BLACK BEANS <sup>GF V</sup>

Epazote, sofrito

#### 2 WHAT'S INCLUDED

##### TACOS

Select 2 proteins. 3 tacos per guest.

*Tortillas, protein, & garnishes (onion, cilantro & limes) displayed individually for guest to build their own tacos*

##### CHICKEN AL PASTOR <sup>GF</sup>

Piña habanero pico

##### SHORT RIB QUESABIRRIA <sup>GF</sup>

Jalisco salsa

##### MUSHROOM <sup>GF V+</sup>

Stone fruit serrano salsa

##### FILET MIGNON\* <sup>N contains nuts +\$3</sup>

Pistachio serrano salsa

##### DISPLAY STATION

##### CHIPS + MOLCAJETE SALSA <sup>GF V+</sup>

##### CLASSIC GUACAMOLE <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### HERB LIME RICE <sup>GF V</sup>

Steamed with epazote & cilantro

##### TRADITIONAL BLACK BEANS <sup>GF V</sup>

Epazote, sofrito



#### PREMIUM ADD-ONS

Add to any package. Each +\$5 per person

##### ADD ESQUITE <sup>GF V</sup>

Grilled corn, chile, lime, cotija cheese, crema

##### ADD WATERMELON AGUA FRESCA

with hibiscus & fresh lime

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<sup>P</sup> Contains peanuts | <sup>V</sup> Vegetarian | <sup>V+</sup> Vegan



# Puesto

TACO  BAR

## DROP & SET UP CATERING (BREAKFAST)

*A fully disposable setup with chafing dishes, making hosting and clean-up effortless.*

**\$25 PER PERSON ++ | MIN 15 GUESTS  
24 HOUR PRIOR NOTICE**

### WHAT'S INCLUDED

#### BREAKFAST BURRITOS

*Served until 11am*

Select quantities for each. 1 burrito per person.

#### BACON

Bacon, eggs, crispy potatoes, cheese, avocado, salsa verde

#### SOYRIZO <sup>v</sup>

Soyrizo, eggs, crispy potatoes, cheese, avocado, salsa verde,  
baja crema

#### PUESTO STEAK & EGGS\* <sup>N</sup> *contains nuts* +\$3

Filet mignon, eggs, crispy potatoes, cheese, avocado,  
pistachio serrano salsa

### DISPLAY STATION

#### CHIPS + MOLCAJETE SALSA <sup>GF V+</sup>

#### CLASSIC GUACAMOLE <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

#### TATER TOTS <sup>v+</sup>

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# Puesto

## TACO BAR

### PREMIUM TACO CART EXPERIENCE

*Puesto chefs crafting each taco fresh to order for your guests in your event space.*

**\$75 PER PERSON ++ | MINIMUM 50 GUESTS | 10 DAYS PRIOR NOTICE**

#### WHAT'S INCLUDED

##### TACOS

Select 3 tacos.

##### SIGNATURE CRISPY CHEESE TACOS

###### CHICKEN AL PASTOR <sup>GF</sup>

Signature crispy cheese, grilled & braised chicken in adobo, jamaica tinga, piña pico

###### SHORT RIB QUESABIRRIA <sup>GF</sup>

Signature crispy cheese, braised beef short rib, Jalisco salsa, pickled radish

###### MUSHROOM <sup>GF V</sup>

Signature crispy cheese, mushrooms, pickled onions, stone fruit serrano salsa

###### FILET MIGNON\* <sup>N</sup> *contains nuts* +\$5

Signature crispy cheese, filet mignon, pistachio serrano salsa

#### DISPLAY STATION

##### CHIPS + MOLCAJETE SALSA <sup>GF V+</sup>

##### CLASSIC GUACAMOLE <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### HERB LIME RICE <sup>GF V</sup>

Steamed with epazote & cilantro

##### TRADITIONAL BLACK BEANS <sup>GF V</sup>

Epazote, sofrito & queso fresco

#### BEVERAGE PACKAGES

*Select a package. Based on a two hour event; can extend upon request.*

**1**

+\$5 per person.

##### WATERMELON AGUA FRESCA

**2**

+\$25 per person.

##### PUESTO PERFECT MARGARITAS & CLARA CERVEZAS

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**P** Contains peanuts | **V** Vegetarian | **V+** Vegan

*All Premium Taco Cart Experience events must be held outdoors in a 20'x20' space.*

