

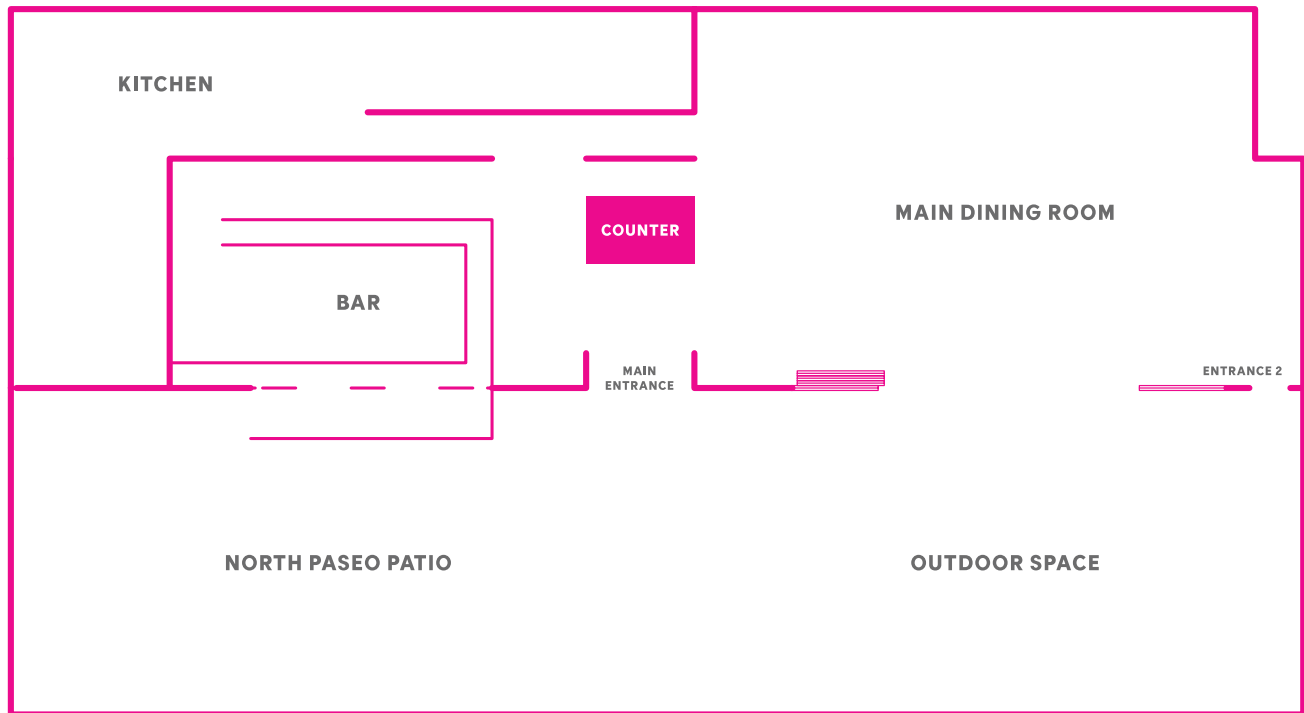
Puesto

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, TRAY-PASSED ITEMS & SELECTED TACOS

DISPLAY STATION

CHIPS + MOLCAJETE SALSA GF V+

CLASSIC GUACAMOLE GF V+

Avocado, cilantro, fresh squeezed lime & orange

PASSIONFRUIT & MANGO SHRIMP CEVICHE GF

Mexican shrimp, mango, avocado, chile oil, blue corn tostadas

ESQUITE GF V Tray-passed

Grilled corn, chile, lime, cotija cheese, crema

INDIVIDUAL POTATO TAQUITOS GF V Tray-passed

Yukon gold potatoes, guacamole, crema, tomatillo verde salsa, lettuce, chile oil

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. Must be
ordered 7 days prior to your event.

COOKIES & CREAM TRES LECHES

chocolate cake, cookies & cream frosting

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 and 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 our Puesto Perfect Margarita, Watermelon Margarita, Aperol Spritz, Ranch Water, Old Fashioned and Beer with a maximum spend of \$12 per drink. This selection also includes all beverages listed in the section 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 ^{GF V}

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

FILET MIGNON* ^{N contains nuts} +\$3

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

GRILLED SHRIMP +\$3

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

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

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 ^{GF}

Piña habanero pico

SHORT RIB QUESABIRRIA ^{GF}

Jalisco salsa

MUSHROOM ^{GF V+}

Stone fruit serrano salsa

FILET MIGNON* ^{N contains nuts} +\$3

Pistachio serrano salsa

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



PREMIUM ADD-ONS

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

ADD ESQUITE ^{GF V}

Grilled corn, chile, lime, cotija cheese, crema

ADD WATERMELON AGUA FRESCA

with hibiscus & fresh lime

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^P Contains peanuts | ^V Vegetarian | ^{V+} 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
72 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 ^v

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

PUESTO STEAK & EGGS* ^N contains nuts +\$3

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

DISPLAY STATION

CHIPS + MOLCAJETE SALSA ^{GF V+}

CLASSIC GUACAMOLE ^{GF V+}

Avocado, cilantro, fresh squeezed lime & orange

TATER TOTS ^{V+}

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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 ^{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

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

