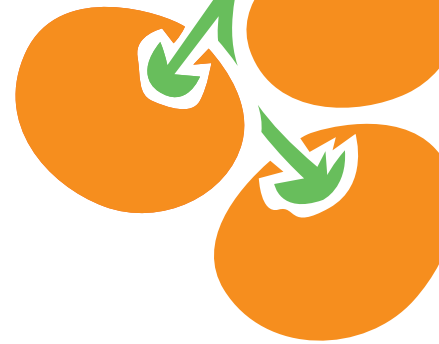




Puesto



ON-SITE CATERING

\$75 PER PERSON ++ | \$5,000 MIN ++
10 DAYS PRIOR NOTICE

WHAT'S INCLUDED

TACOS

3 tacos per guest. Select 3:

SIGNATURE CRISPY CHEESE TACOS

Chicken al pastor ^{GF}

Chicken, hibiscus and chipotle tinga, avocado, piña habanero pico

Short rib quesabirria ^{GF}

Jalisco salsa, radish, guacamole

Carnitas ^{GF}

Pork, tomatillo salsa, avocado

Mushroom ^{GF V}

can be made vegan, if cheese is excluded

Mushrooms, pickled onions, stone fruit serrano salsa

Rajas ^{GF V}

Rajas, nopales asados, queso fresco, chile verde sauce, salsa macha

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}

Prepared with epazote, sofrito & queso fresco

PREMIUM ADD-ONS

each +5 per person

Replace any taco with filet ^N

Filet mignon, avocado, pistachio serrano salsa

Add passionfruit & mango shrimp ceviche station ^{GF}

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

Add esquite ^{GF V}

Grilled corn, chile, lime, Cotija cheese, crema

Add agua frescas + horchata

BEVERAGE PACKAGE

+25 per person

Puesto perfect margaritas & Clara cervezas

**Based on a 2 hour event. Can extend upon request.*

*All onsite catering events must be held outdoors in a 20'x20' space
Access to two standard 120v outlets is required*

DROP & SET UP

\$45 PER PERSON ++ | \$1,000 MIN ++
48 HOUR PRIOR NOTICE | \$250 DELIVERY FEE

WHAT'S INCLUDED

BUILD YOUR OWN TACO STATION

TACOS

Select 2. Add a 3rd choice for +\$10 per person:

*Tortillas, protein, & garnish displayed individually
for guest to build their own taco*

Chicken al pastor ^{GF}

Chicken, hibiscus and chipotle tinga, avocado, piña habanero pico

Short rib quesabirria ^{GF}

Jalisco salsa, radish, guacamole

Carnitas ^{GF}

Pork, tomatillo salsa, avocado

Mushroom ^{GF V+}

Mushrooms, pickled onions, stone fruit serrano salsa

SIDES

Chips + molcajete salsa ^{GF V+}

Herb lime rice ^{GF V}

Steamed with epazote & cilantro

Traditional black beans ^{GF V}

Prepared with epazote, sofrito & queso fresco

PREMIUM ADD-ONS

each +5 per person

Add passionfruit & mango shrimp ceviche ^{GF}

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

Add esquite ^{GF V}

Grilled corn, chile, lime, Cotija cheese, crema

Add classic guacamole ^{GF V+}

Avocado, cilantro, fresh squeezed lime & orange

Add agua frescas + horchata

GF Does not contain gluten, but is cooked in a kitchen that contains gluten

N Contains nuts

P Contains peanuts

V Vegetarian

V+ Vegan



ON-SITE CATERING

