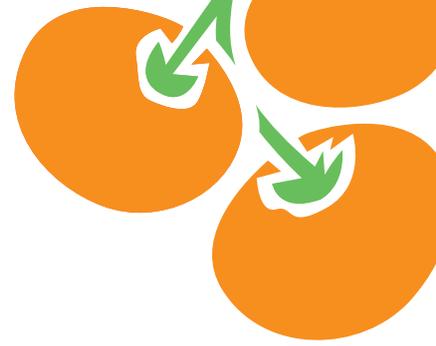




# Puesto

## TACO BAR



### DROP & SET UP

\$40 PER PERSON ++ | \$500 MIN ++  
24 HOUR PRIOR NOTICE | \$250 DELIVERY FEE

*Delivery fee waived for SD Tech campus tenants*

#### WHAT'S INCLUDED

- 1 BREAKFAST BURRITOS** *Served until 11am*  
Select quantities for each. 1 burrito per person. Cut in half.

##### 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> +\$3

Filet mignon, eggs, crispy potatoes, cheese, avocado, pistachio serrano salsa *contains nuts*

#### 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>

- 2 SIGNATURE BURRITOS** *Served from 11am - close*  
Select quantities for each. 1 burrito per person. Cut in half.

##### 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

##### VEGGIE <sup>v</sup>

Squash, zucchini, rice, crispy melted cheese, tomatillo verde salsa, cilantro aioli, zucchini chips

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

Filet mignon, rice, crispy melted cheese, pistachio serrano salsa *contains nuts*

##### GRILLED SHRIMP +\$3

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 & queso fresco

#### WHAT IS DROP & SET UP?

*A fully disposable setup with chafing dishes, making hosting and clean-up effortless. Tortillas, proteins and garnishes are displayed separately so guests can build their own tacos; everything you'd need for a Puesto Perfect Party.*

#### WHAT'S INCLUDED

- 3 TACOS**  
Select 2 proteins.

*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

##### VEGGIE <sup>GF V</sup>

Squash, zucchini, 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 & queso fresco

#### ⊕ 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

#### ⊕ BEVERAGE PACKAGE

Based on a 2 hour event. Can extend upon request.  
+\$25 per person.

#### PUESTO PERFECT MARGARITAS & CLARA DRAFT BEER

*\*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 contains gluten | **N** Contains nuts | **P** Contains peanuts | **V** Vegetarian | **V+** Vegan*



# Puesto

## TACO BAR

### FULL-SERVICE CATERING

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

*Full-Service Catering includes Puesto's chefs preparing signature tacos fresh on-site.*

#### WHAT'S INCLUDED

##### TACOS

Select 3 proteins.

##### 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

###### VEGGIE GF V

Signature crispy cheese, squash, zucchini, tomatillo verde salsa, cilantro aioli, zucchini chips

###### FILET MIGNON\* N +\$3

Signature crispy cheese, filet mignon, pistachio serrano salsa *contains nuts*

#### 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

#### PREMIUM ADD-ON

+\$5 per person

Add esquite GF V

*Grilled corn, chile, lime, cotija cheese, crema*

#### BEVERAGE PACKAGES

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

1

+\$5 per person

Watermelon agua fresca

2

+\$25 per person

Puesto perfect margaritas  
& Clara cervezas

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

*\* 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*

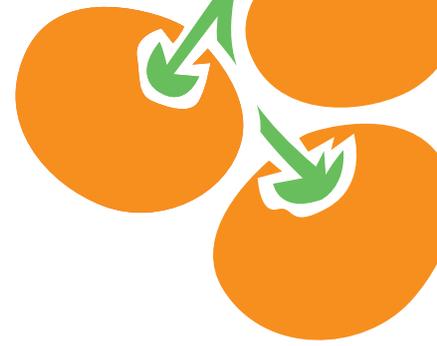
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**P** Contains peanuts | **V** Vegetarian | **V+** Vegan



# Puesto

TACO  BAR



## ON-SITE RECEPTION MENU

\$40 PER PERSON ++

ON-SITE. INCLUDES ALL DISPLAY STATION ITEMS AND TWO TACOS

### DISPLAY STATION

**CHIPS + MOLCAJETE SALSA** GF V+

**CLASSIC GUACAMOLE** GF V+

Avocado, cilantro, fresh squeezed lime & orange

**ESQUITE** GF V

Grilled corn, chile, lime, cotija cheese, crema

**HERB LIME RICE** GF V

Steamed with epazote & cilantro

**TRADITIONAL BLACK BEANS** GF V

Epazote, sofrito & queso fresco

### TACOS

*Tray-passed. Pre-select two.*

Each guest gets one of each taco selected. +\$9 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

**VEGGIE** GF V

Signature crispy cheese, squash, zucchini, tomatillo verde salsa, cilantro aioli, zucchini chips

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

Signature crispy cheese, filet mignon, pistachio serrano salsa  
*contains nuts*

**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

*\* 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

### BEVERAGE OPTIONS

*Select one of the following beverage packages. Per-person or per-hour beverage packages, 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.

#### \$16 MARG & BEER BEVERAGE CAP

This allows your guests to order Puesto Perfect Margaritas, Watermelon Margaritas and Clara Beer with a maximum spend of \$16 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.

